



INDONESIA TAPIOCA STARCH

CV. Rajabasa Lama Jayamulia

Jakarta Office:

Jl. Imigrasi Kertapawitan No 21, RT 01/04
Cengkareng Barat 11730 Jakarta - Indonesia

Lampung Office:

Jl. Buncis No 35 Tejo Agung, Metro Timur, Metro
34112 Lampung - Indonesia

Factory:

Raja Basa Lama Dua, Labuhan Ratu, Lampung Timur
34375 Lampung - Indonesia

Company Profile & Product Presentation

Contact us



+62 878 9897 0888



www.indonesiatapiocastarch.com



angeline@indonesiatapiocastarch.com



The Company

Indonesia Tapioca Starch is a reputable tapioca starch manufacturer and supplier in Indonesia, supporting global industries that seek tapioca starch products with guaranteed quality, supply continuity, and factory pricing. We deliver our tapioca products straight from the factory to meet your needs.





PRODUCTION PROCESS

For over 25 years, we have produced high-grade tapioca starch using a **semi-automatic** process that includes 48 hours of sedimentation and comprehensive oven drying. This method results in **pure white**, **exceptionally dry** tapioca starch with **enhanced starch purity**, **fine texture**, and **excellent baking expansion**.

OUR PRODUCT

Native

TAPIOCA STARCH

We are committed to delivering top-quality tapioca starch and creating lasting partnerships with our clients.

We provide tapioca starch for multipurpose use:

- Tapioca starch for **food and beverages**
- Tapioca starch for the **manufacturing industry** (non-food)



HALAL
INDONESIA



BADAN POM



9001:2015
QUALITY MANAGEMENT
SYSTEM



14001:2015
ENVIRONMENT
MANAGEMENT SYSTEM



45001:2018
OCCUPATIONAL HEALTH
AND SAFETY MANAGEMENT
SYSTEM

PRODUCT TECHNICAL DETAILS

BASED ON LABORATORY TEST

Identifying our product as:

- ✓ Starch content - 80% min.
- ✓ Moisture content - 10% max.
- ✓ Viscosity (1% solution) - 3.00 *E
- ✓ Whiteness - 90 min.
- ✓ pH 3.3 - 4.0
- ✓ Ash content - 0.10% max.
- ✓ Finesse (100-mesh) - 98% min.

■ ■ ■ We can provide other specification data and analysis methods upon request and discussion

REPORT OF ANALYSIS

The following sample (s) was submitted and identified by the client as :

CLIENT : CV. RAJABASA LAMA JAYAMULIA
Dusun Trans Pram Timur RT. 016 RW. 005
Desa Rajabasa Lama II, Labuhan Ratu
Kab. Lampung Timur – Prov. Lampung

TYPE OF SAMPLE : TAPIOKA

DATE RECEIVED : September 3, 2025

DATE OF ANALYSIS : September 15 to 29, 2025

TESTED FOR : Full Analysis

DESCRIPTION OF SAMPLE : Packing : Plastic bag
Weight : 1 kg

SAMPLE IDENTIFICATION : Code : Cap Kandi, Cap Perkutut, Cap Pion Mas, Cap Ster, Cap Istana Baru, Cap Nona Manis, Cap Terminal, Cap Amorpopalus, Cap Jerapah, Cap Rajabasa

YOUR REFERENCE : Service Request

Parameter	Unit	Test Result	Method
- Moisture Content	%	11.45	SNI 3451 : 2011
- Ash Content	%	0.10	
- Raw Fiber	%	0.14	
- Brightness, Compared to MgO	-	96.1	
- Acidity	mL NaOH 1N/100g	2.25	
- Viscosity 1% solution	*E	3.00	SNI 01-2891-1992
- pH 10%	-	3.84	
- Foreign Matter	%	Nil	
- Cyanide	mg/kg	Nil	SNI 7622 : 2011
- Sodium (Na)	mg/kg	31.20	AOAC 968.08
- Carbohydrate	%	87.92	By Difference
- Protein Content	%	0.23	SNI 01-2891-1992
- Fat Content	%	0.16	
- Saturated Fat	%	0.09	AOCS Ce 1a-13 & 2-66, 2024

This Certificate refers to the above mentioned intervention only and does not report any other matter. It reflects our finding at time and place of inspection only and is issued without prejudice.
This test result (s) related to the sample (s) submitted only and the report / certificate cannot be reproduced in any way, except in full context and with the prior approval in writing from Sucofindo Laboratory

Dept. of Inspection & Testing Analysis



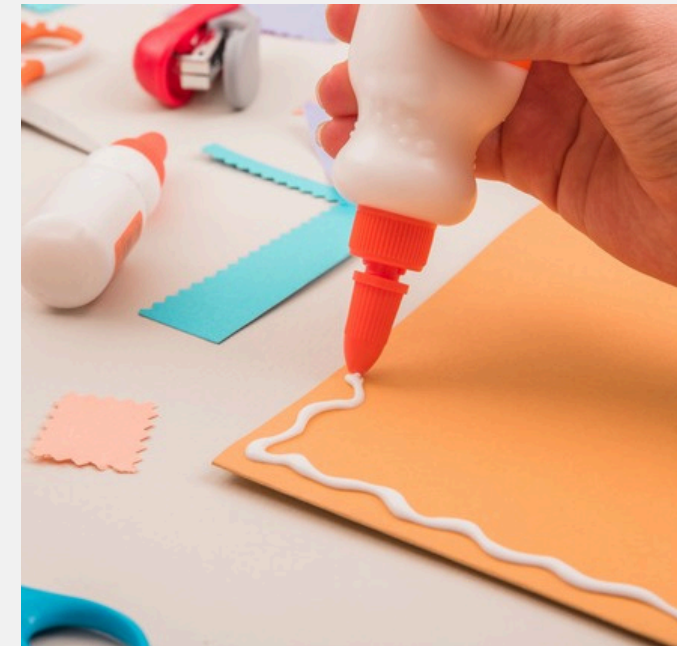
Yoka Rukmana

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PRODUCT USE

Tapioca starch is widely used in industries as a **thickener, stabilizer, and bonding agent**. Our tapioca starch product has been proven to meet the quality standards for both the food and non-food industries on a global scale.



**WE'D LOVE
TO HEAR
FROM YOU**



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