



COMPANY PROFILE

PT. SURYA TIRTA MULIA

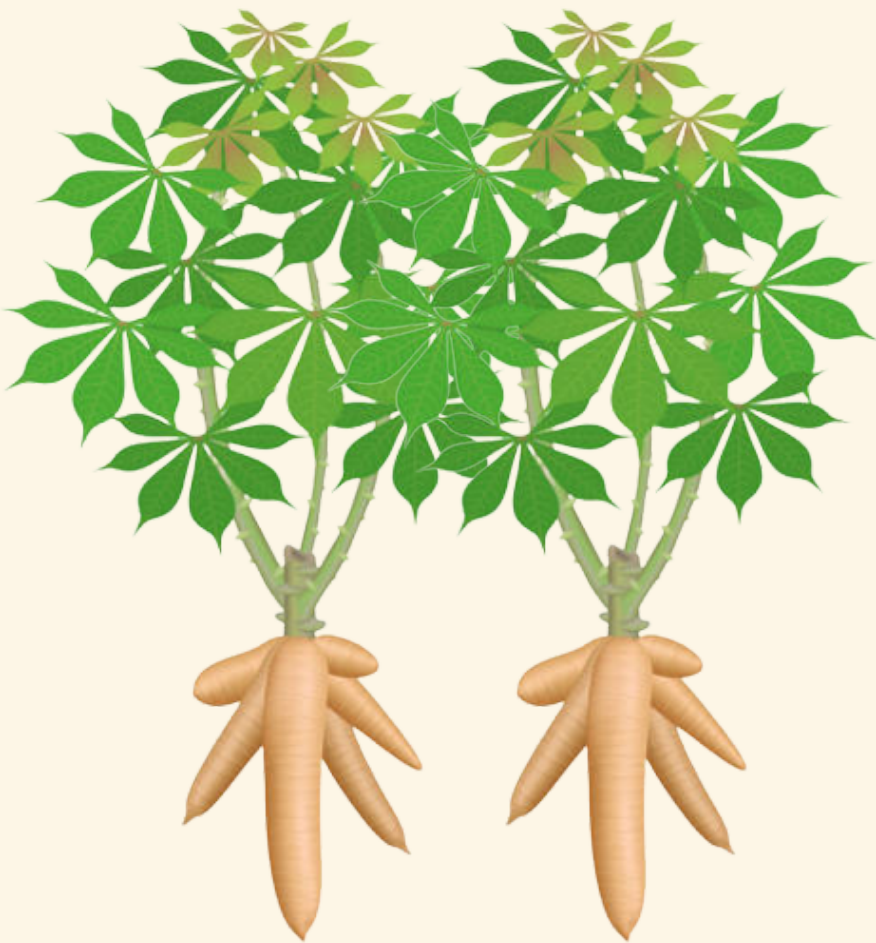


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ALWAYS SHARE THE POSITIVE VIBES TO GLOBAL INDUSTRY



ABOUT US

STM is an international trading company focusing in Indonesian agriculture commodities, one of our best product is Dried Cassava. Our company is run by expertise and has a committed team to serve our customers with procurement and sourcing device. We obtain high-quality Cassava from a large network of authorized farmers and supply them to our customers. Our commitment to quality, trustworthiness and consistency has earned us a reputation as a reliable provider of Cassava supplier for our customers

STM is concerned with doing business in a sustainable manner. As a consequence, certification is a crucial element of our journey toward sustainability. As a business actor, certification provides vital information about our performance and areas where we need to continue improve in order to enhance efficiency and productivity

INSIGHT OF CASSAVA

Cassava is the most important tropical root crop. Its starchy roots are a major source of dietary energy for more than 500 million people. It is known to be the highest producer of carbohydrates among staple crops. According to the United Nations Food and Agriculture Organization (FAO), cassava ranks fourth as a food crop in the developing countries, after rice, maize and wheat. The leaves are relatively rich in protein and can be consumed. Cassava can be stored in the ground for several seasons, thereby serving as a reserve food when other crops fail. Cassava is also increasingly used as an animal feed and in the manufacture of different industrial products. It is also used in industrial processes.

CASSAVA PRODUCT

Cassava is the basis of a multitude of products, including food, flour, animal feed, alcohol, starches for sizing paper and textiles, sweeteners, prepared foods and bio-degradable products. The products are derived from a number of forms of cassava, ranging from fresh leaves and roots to modified cassava starch. The degree of processing and the technical requirements tend to increase from the fresh form to the modified starch form. All of the above products represent potential market development opportunities for cassava. While some cassava is sold as fresh roots or leaves, even these products usually receive some special post-harvest handling or treatment before they are consumed.

VARIANTS

FRESH CASSAVA

Higher incomes and urbanization are associated with greater consumption of convenience foods and foods that are perceived as more desirable foods. In cassava-producing countries, urbanization represents an opportunity for producers to produce cassava for a larger consuming population. The implication is that cassava markets for fresh cassava can grow if the cassava products are convenient and in a more desirable form. Costa Rica has demonstrated that there is a growing export market for fresh cassava - if it is packaged in an attractive and useful manner. The potential for fresh cassava in producing countries represents growth, firstly through concentration, although competition and innovation are important factors as well. The potential for fresh cassava in non-producing countries represents growth through concentration and innovation.



DRIED CASSAVA

Dried cassava in the form of meal, chips and pellets is an important animal feed ingredient. As livestock production and meat consumption become more important in cassava-producing countries, the need for animal feed rations is expected to increase. Finally, dried and fresh cassava can be used to produce glues and alcohol (both hydrous and anhydrous). These markets, especially those for glue and anhydrous alcohol, represent new opportunities for the use of cassava in many countries. These potentials represent growth through concentration, innovation, and competition. The combination of the growth factors will be site specific.



CASSAVA STARCH

Cassava starch is used directly in different ways or as a raw material for further processing. Special features of cassava starch are its viscosity, resistance to shear stress and resistance to freezing. The main classes of starch-based products are:

- unmodified or native starch;
- modified (physical, chemical, biological) starches for industrial purposes;
- sweeteners, including high-fructose syrup and glucose (dextrin, monosodium glutamate, pharmaceuticals, etc.).



GALLERY AND DETAILS



LONG SHAPE



COIN SHAPE

DETAILS

- Dried cassava (with/without shell)
- Color : White
- Moisture 12-14%
- Dried by Sun

FAQ

MOQ

- FULL CONTAINER LOAD (FCL)
1 X 20' = 18 MT
- FULL CONTAINER LOAD (FCL)
1 X 40' = 26 MT

PRICE TERM

- FREE ON BOARD (FOB)
- COST AND FREISGHT (CFR)
- COST, INSURANCE, FREIGHT (CIF)



THANK YOU

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