



Company Profile

We're crafting a future where chocolate tastes good and does good.

We do this by reimagining cocoa and chocolate while redefining the role of business in developing best practises for farmers, supporting communities across the entire supply chain, while protecting the environment and celebrating local culture.

We're reimagining cocoa. We don't just work with local farmers, we farm together so we can share the risks and understand the challenges faced by farmers and communities and leverage innovation and expertise to find solutions. We don't just trace our supply chain, we *are* our supply chain - only us, the communities and the farmers. This means farmers receive the maximum value for their beans.

We're reimagining chocolate. Unlike most of the world's chocolate made from beans shipped halfway around the world we make chocolate where it's grown, roasting fresh beans to capture the unique flavor. We use local ingredients to make plant-based chocolate that's better for you and for the planet. Our chocolate is crafted by teams from cocoa origins, collaborating with local artists to design packaging inspired by Bali's rich heritage.

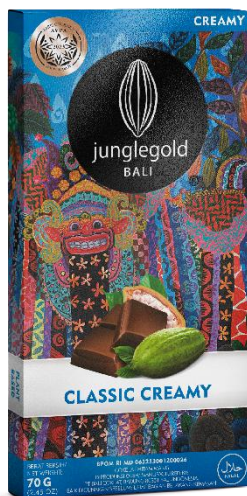
Overview

- Founded in 2010 by Tobias Garritt, a Le Cordon Bleu graduate and environmental entrepreneur with a passion for chocolate and the planet.
- Engaged in ethical and sustainable practices, partnering with over 1,000 farmers across Indonesia
- Internationally acclaimed chocolate with awards from London, Paris and Indonesia
- The world's first fully plant-based chocolate factory and producer of the world's first fully traceable blockchain chocolate bar
- Current operations in Bali includes one factory, three retail outlets and team of 137 people

Product Portfolio

- Tablets/ bars (70g) and napolitans (5.5g, 4.5g, 8g) for retail and gifting
- Chocolate drops for food service and pâtisserie

Chocolate Bars (also available in gift boxes and multipacks)



70g Bars

22 Varieties*

*Including seasonal / limited edition



**8g Turtle
(Napolitans)**
6 Varieties



**4.5g Heart
(Napolitans)**
6 Varieties



**5.5g Coin
(Napolitans)**
8 Varieties

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We believe that chocolate should be loved by those who consume and those who grow it.

NORibet

PREMIUM INDONESIA SEAWEED INNOVATION



ABOUT US

Inspired by the richness of Indonesia's marine resources, we deliver high-quality seaweed products with authentic taste, modern packaging, and international food safety standards. Our products are suitable for daily consumption, food service, and global export markets.



OUR VISION

To become a leading Indonesian seaweed brand recognized globally for quality, innovation, and sustainability.



OUR MISSION

- Produce premium-quality seaweed products.
- Promote healthy and convenient food choices.
- Support sustainable utilization of marine resources.
- Expand Indonesian seaweed products to international markets.



OUR COMMITMENT

At NORIBET, we believe that healthy food should also be delicious. We continuously innovate to deliver seaweed products that meet the evolving needs of consumers while promoting Indonesia's marine resources to the global market.

COMPANY PROFILE

NORIBET is an Indonesian food brand dedicated to creating innovative, healthy, and delicious seaweed-based products. We transform premium seaweed into modern snacks and seasonings that combine authentic taste, convenience, and nutrition for everyone, everywhere.



OUR PRODUCT RANGE



NORIBET Crispy Seaweed 30 g



Premium crispy roasted seaweed snack with a rich umami flavor. Perfect as a healthy snack or side dish for everyday meals.

NORIBET Seaweed Flakes (Abon Nori)



A savory seaweed topping blended with selected seasonings. Ideal for rice, noodles, porridge, sushi, salads, and many other dishes.

NORIBET Seaweed Sachet



Convenient single-serving crispy seaweed packs designed for schools, offices, travel, retail stores, and vending channels.

ORINSEA



Premium seaweed product line developed for consumers seeking authentic taste, high quality, and modern packaging suitable for local and export markets.

ORIWA AONORI



Premium dried Aonori flakes made from selected seaweed, widely used as a seasoning for Japanese cuisine including takoyaki, okonomiyaki, ramen, fried foods, rice dishes, and snacks.



PREMIUM SELECTED SEAWEED

Carefully selected from high-quality seaweed sources.



AUTHENTIC UMAMI TASTE

Rich, natural flavor that enhances your favorite dishes.



HYGIENICALLY PROCESSED

Produced under strict hygiene and food safety standards.



HALAL PRODUCTS

Certified halal for your confidence and peace of mind.



INNOVATIVE DEVELOPMENT

Continuous innovation to create new products and better quality.



OEM & PRIVATE LABEL SERVICES

Flexible solutions for your brand and business needs.



EXPORT-ORIENTED QUALITY

Ready to be your trustworthy partner in global markets.



HALAL CERTIFIED
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PIRT
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All NORIBET products are produced under strict hygiene standards and have official certifications to ensure safety, quality, and legality.

NORIBET
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Indonesia

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100%
INDONESIAN SEAWEED

COMPANY PROFILE

About Us

Rendah Vanilla is a vanilla beans processing and exporting company based in Bali, Indonesia.

Since our establishment in 1989, we have specialized in the sourcing, curing, and processing of vanilla beans for international markets.

With decades of experience and long-term relationships with local vanilla farmers across Indonesia, we deliver products that reflect authenticity, quality, and consistency.

Origin of Our Vanilla

Our vanilla is sourced from different regions across Indonesia, including Bali, Java, Sulawesi, Papua, and other vanilla-growing areas.

Through our sourcing network and careful selection, we bring together vanilla from across the archipelago and process it with consistent standards, preserving the character of each harvest while preparing it for international markets.

Our Products

Vanilla Beans (HS Code : 0905.10.00)	Whole, naturally cured vanilla pods processed with care to preserve their full aroma, flexibility, oil, and vanillin content.
Vanilla Powder (HS Code : 0905.20.00)	Made 100% from naturally cured vanilla beans, our powder is pure with no additives, fillers, or preservatives.
Vanilla Seeds (HS Code : 0905.20.00)	Our vanilla seeds consists of the tiny black seeds scraped from inside the cured vanilla bean. This product is 100% natural, with no additives, preservatives, or artificial flavors.

Facility Registration

- **US FDA** : FRN – 13799031306, UFI - 72-685-0535
- **GACC** : CIFER YA110000PDY10HT031
- **EU REX** : REX ER GSP-EU IDREX 9120000102844

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