

COMPANY



PROFILE

PT. AGROLOKA INDO VARIAN

Worldwide Production

Producing Trustworthy of High Quality Starch, Flour, and Powder Variants



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COMPANY PROFILE



HISTORY OF

PT. Agroloka Indo Varian





PT. ARGOLOKA INDO VARIAN

Indonesia has abundant natural resources, including fertile land. In this case, farmers have a crucial role in continuing to liven up Indonesian land. However, unfortunately, there are still many farmers whose lives are below the level of welfare of Indonesians in general. Because the wages earned are very minimum. On the other hand, agriculture is one of Indonesia's real sectors that contribute very much to gross domestic product (GDP), 12.84% based on data from the Central Statistics Agency (BPS). Therefore, we PT. Agroloka Indo Varian took steps to work with farmers to improve their welfare of farmers. In addition, so that there is no vacancy for farmers' regeneration in Indonesia. As shown in World Bank data, the reason is that the proportion of the population working as farmers shrank by 28.5% from 55.5%. We chose tapioca starch, modified cassava flour dan cocoa powder because they have excellent quality in Indonesia and have many benefits.



About PT. Agroloka

Indo Varian

Worldwide production.
Producing trustworthy of high quality starch,
flour, and powder variants.

EST.

2021

About Us

We committed a contribution of fulfilling many variants of best starch, flour, and powder demand in Indonesia, while also collaborating with hundreds hectare of local farmers' plantation.

Customer satisfaction is our foundation, together with our core value: initiative, grow up, mutual trust, and respectful.

These priorities are aimed to produce the best version of this company.

To reach customers' satisfaction, we value all customers as a cooperation partner.





Vision & Mission

VISION

Become the world's trust to meet the needs of various variants of starch, flour, and powder.

MISSION

1. Always provide the best starch products based on good quality, health, and environment principle.
2. Be a friend to customers because customer satisfaction is our priority.
3. Participate in improving the quality of life of local farmers.

Company Value



INITIATIVE

Keep trying to suggest and initiate tons of



GROW UP

Developing company step by step.



TRUST

Customer oriented, walking on a foundation of customers desire.



RESPECTFUL

Every person are able to play many different positions in order to make the system keep rotating.

COMPANY PROFILE

Our Products





1.

Tapioca

Starch

Extracted from guaranteed quality cassava that dried naturally using solar power and oven. This product has passed quality control test to ensure its excellence attribute while also being supported by BPOM and MUI certificate.

COMPANY PROFILE

Our Products





2.

Modified

Cassava Flour

All purpose cassava flour produced from cassava that has been fermented by lactic acid bacteria that have obtained halal certificates of the Indonesian ministry of religion. The process from cassava fermentation will produce flour that is free of gluten protein, odorless, and give white color without bleaching process. Processed by special and hygienic methods so it is often referred to as Premium Cassava Flour.

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Our Products





3.

Cocoa

Powder

We produce natural and alkalized cocoa powder which is processed with high technology so that it gives a delicious texture when processed into food ingredients. Alkalized cocoa powder provides a more neutral pH, free of foreign odors, lighter colors, more soluble, and lower fat content.

COMPANY PROFILE



PT. AGROLOKA INDO VARIAN

Certificate



Organizational Structure



PRESIDENT DIRECTOR
Alwan Adhirajasa Yoga



**DIRECTOR OF
BUSINESS DEVELOPMENT**
Hanum Aysia Minangsih



**DIRECTOR OF
HUMAN CAPITAL & OPERATIONAL**
Ardhianna Salsa

PT. AGROLOKA INDO VARIAN

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