COMPANY PROFILE • 2026 EXPORT EDITION

PT TOBA ANDALIMAN BOTANICALS INDONESIA (TOBAMA)

TOBAMA Andaliman Supplier

Global Exporter & Supplier of Premium Sumatra Andaliman (Zanthoxylum acanthopodium) from the Lake Toba Highlands. Processed into Culinary Spices, Essential Oils, Traditional Herbal Ingredients, and Pharmaceutical Raw Materials.



FRESH ANDALIMAN SPICE CLUSTERS (ZANTHOXYLUM ACANTHOPODIUM)

Fresh green clusters of authentic Sumatra Andaliman (Indonesian Lemon Pepper) ready for harvest in the volcanic highlands of Lake Toba.



Wild Andaliman trees growing naturally on the mountain slopes surrounding Lake Toba, North Sumatra

CORE BOTANICAL COMMODITY	SUPPLY CAPACITY	ORIGIN INTEGRITY
Sumatra Andaliman (Zanthoxylum acanthopodium)	**1 Metric Ton / Month (Dried, Oleoresin & Flakes)**	**100% Volcanic Highlands Lake Toba, North Sumatra**

NIB: 1111260020187 | Jakarta Head Office & North Sumatra Sourcing Operations | info@tobaandalimanbotanicals.com

SECTION 01 | CORPORATE IDENTITY & HERITAGE

PT Toba Andaliman Botanicals Indonesia (TOBAMA)

"TOBA MA!" (Batak Language): Uses the emphatic particle *-ma*, meaning "Toba First!" or "Prosper the Andaliman Farmers and People of the Toba Land!". Its philosophy is *"when seeking authentic, finest-grade Andaliman, it comes exclusively from the Toba region."*

TOBAMA is a botanical startup and global spice exporter dedicated to elevating **Sumatra Andaliman (Zanthoxylum acanthopodium)**—widely known as 'Indonesian Lemon Pepper'—onto the global stage while empowering and prospering its farming communities.

Originating exclusively from the volcanic highlands surrounding Lake Toba, North Sumatra, Andaliman is a prized culinary spice and multifunctional raw material for herbal medicine and pharmaceuticals. TOBAMA bridges highland indigenous harvesting communities with international gourmet culinary markets, pharmaceutical extraction industries, and global food manufacturers.

TOBAMA EXPORT QUALITY, delivers professionally processed, precision-dehydrated, food-safety certified Andaliman spice, guaranteeing optimal retention of hydroxy-alpha-sanshool (the signature tingling/numbing compound) and preserving its vibrant citrus aroma.

SECTION 02 | STRATEGIC DIRECTION

TOBAMA Vision & Mission

VISION

To become a trusted leading global exporter and supplier of unique, exotic, science-processed premium Andaliman berries while uplifting the prosperity of Andaliman farming communities.

MISSION

- Introduce the distinctive citrus-tingling flavor profile of Andaliman to the global culinary, pharmaceutical, and food manufacturing industries.
- Partner directly with traditional Andaliman farming communities through mutually beneficial, fair-trade direct purchasing.
- Apply post-harvest dehydration technology to guarantee export-grade shelf life and product stability.
- Maintain full supply-chain traceability and strict compliance with international food safety standards.

Andaliman Botanical Values

- **Authentic Botanical Origin:** 100% genuine Zanthoxylum acanthopodium harvested exclusively from the Lake Toba caldera highlands.
- **Aroma & Tingling Sensation Retention:** Advanced cold-chain handling and precision moisture-controlled dehydration meeting export quality standards to preserve volatile essential oils.
- **Sustainable Harvesting & Cultivation Partnerships:** Direct partnerships with local farmers and wild-harvest collectors to ensure pesticide-free, sustainable yields.
- **Food Safety Compliance:** Strict hygienic sorting, industrial metal detection, and microbiological laboratory testing prior to export.

- **Harvesting Technology Innovation:** Developing the ergonomic precision harvester (APH-1) to protect farmers from sharp Andaliman thorns while preserving plant branches.

SECTION 03 | SUMATRA ANDALIMAN (ZANTHOXYLUM ACANTHOPODIUM)

Botanical Profile & Product Catalog

Andaliman is a legendary spice growing naturally and exclusively in the cool volcanic highlands of Lake Toba, North Sumatra, at altitudes of 1,200 – 1,800 MASL. Its berries, leaves, and stems deliver a vibrant citrus aroma paired with a distinctive tingling and numbing sensation on the palate.

Product Grade	Processing & Form	Primary Export Applications
Grade A: Whole Dried Berries	Whole berries dried via *solar dryer* / *greenhouse dryer* & dehydrator; max. moisture content 10–12%.	Gourmet culinary seasoning, specialty spice grinders, fine dining restaurants, essential oil distillation, herbal medicine, and pharmaceuticals.
Grade B: Andaliman Powder / Flakes (Ground / Flakes)	Dried fruit pericarp milled and sieved into fine powder or flakes and vacuum-sealed.	Industrial food manufacturing, seasoning blends, herbal medicine, and pharmaceuticals.
Grade C: Andaliman Oleoresin	Concentrated active compounds and essential oils obtained via solvent extraction.	Pharmaceutical extracts, flavoring industry, fragrance, and cosmetic applications.
Grade D: Frozen Fresh Clusters	Fresh green berry clusters harvested at peak maturity and rapidly quick-frozen.	European and Asian ethnic food importers and specialty supermarket chains. Shipped via cold-chain reefer cargo.



Freshly harvested premium Andaliman berries undergoing brief pre-drying aeration to release natural gases.





Premium seedless dried Andaliman pericarps prepared for food-grade vacuum packaging.





Premium seedless dried Andaliman powder ready for packaging and export in food-grade vacuum pouches.

SECTION 04 | EXPORT-GRADE BOTANICAL STANDARDS

Technical Specifications & Quality Control

Our botanical products undergo rigorous laboratory testing to guarantee microbiological safety, precise moisture control, and optimal purity of active essential oil compounds.

Technical Parameter	Export Specification Standard
Botanical Identification	Zanthoxylum acanthopodium (Family Rutaceae)
Geographical Origin	Lake Toba Highlands, Samosir & Humbang Hasundutan, North Sumatra, Indonesia
Moisture Content	Maximum 10.0% verified using a digital moisture analyzer
Purity & Foreign Matter	99.0% pure Andaliman; Max. 1.0% harmless natural stem fragments
Active Compounds	High concentration of hydroxy-alpha-sanshool and citronellal essential oils
Microbiological Limits	Salmonella: Negative; E. Coli: < 3 MPN/g; Yeast & Mold: < 10^3 CFU/g
Heavy Metals Testing	Lead (Pb), Cadmium (Cd), and Mercury (Hg) well below international food safety MRLs
Export Packaging	Food-grade laminated vacuum pouches packed inside corrugated export cartons (10 kg / 25 kg net)

5-Stage Andaliman Quality Control Protocol

- **1. Sustainable Wild-Harvesting & Cultivation:** Ripe Andaliman berries are harvested from wild and cultivated trees across the volcanic highlands using gentle picking techniques.
- **2. Hygienic Sorting & Cleaning:** Standardized separation of twigs, leaves, and berries utilizing automated air classifiers alongside manual inspection.
- **3. Controlled Dehydration:** Low-temperature drying in solar/greenhouse dryers to retain volatile citrus essential oils and prevent thermal degradation.
- **4. Metal Detection & Sterilization:** Passed through industrial metal detectors and UV sanitization units to ensure strict food safety compliance.
- **5. Laboratory Analysis & Certificate of Analysis (CoA):** Lot-specific testing for moisture content, purity, and microbiological parameters prior to final vacuum packaging.

SECTION 05 | RELIABLE SUPPLY CAPACITY & ETHICAL SOURCING

Supply Capacity, Harvest Calendar & Sustainability

MONTHLY BOTANICAL CAPACITY

1 Metric Ton / Month

Supplied as whole dried berries, powder, or oleoresin extract, backed by organized partner farmer networks.

PEAK HARVEST PERIODS

May – August & November – January

Harvested directly from the volcanic slopes of Lake Toba, ensuring continuous year-round raw material availability.

Annual Harvest & Global Export Supply Calendar

Activity	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Harvest Season	HARVEST				HARVEST	HARVEST	HARVEST	HARVEST			HARVEST	HARVEST
Processing & Drying	ACTIVE	ACTIVE			ACTIVE	ACTIVE	ACTIVE	ACTIVE	ACTIVE		ACTIVE	ACTIVE
Global Export Ready	READY	READY	READY		NEW CROP	NEW CROP	NEW CROP	NEW CROP	READY	READY	NEW CROP	NEW CROP

Community Partnerships, Innovation & Environmental Conservation

- **Direct Partnerships with Local Harvesters:** We collaborate directly with smallholder collectors and traditional farming communities across Samosir Island and the Toba region, guaranteeing mutually beneficial fair-trade pricing to sustain long-term harvests.
- **Andaliman Precision Harvester Innovation (APH-1):** Developing a specialized mechanical harvesting tool equipped with a V-notch slide cutter to harvest Andaliman efficiently without damaging fragile branches or injuring harvesters on thorns.
- **Environmental Conservation:** Promoting and safeguarding organic agroforestry habitat conservation throughout the Lake Toba region to preserve wild Andaliman ecosystems and native biodiversity.

SECTION 06 | LEGAL READINESS & EXPORT DOCUMENTATION

Export Compliance & International Standards

PT Toba Andaliman Botanicals Indonesia (TOBAMA) operates with complete Indonesian export licensing and complies fully with international food safety and botanical trade regulations.

Corporate Legality & Standards	Export Shipping Documentation
• **Business Identification Number (NIB):** 1111260020187 (Officially Registered Indonesian Exporter) • **FDA Food Facility Registration:** Compliant with Prior Notice regulations and botanical import requirements of destination countries including the US FDA. • **Fair Trade & Ethical Sourcing:** Transparent supply chain supporting indigenous Andaliman harvesters across the Lake Toba region. • **EUDR Alignment & Sustainability:** Traceable sourcing maps aligned with international environmental and deforestation-free standards.	• **Certificate of Origin (CoO):** Official verification of Indonesian origin (Form A / Form E / Form B). • **Phytosanitary Certificate:** Issued by the Indonesian Agricultural Quarantine Agency. • **Certificate of Analysis (CoA):** Lot-specific laboratory test report covering moisture content, purity, and microbiological parameters. • **Bill of Lading (B/L):** Original ocean Bill of Lading, Telex Release, or Air Waybill (AWB). • **Commercial Invoice & Packing List:** Comprehensive customs clearance documentation for every shipment.

SECTION 07 | SERVING GLOBAL FOOD & SPICE IMPORTERS

International Partnership & Onboarding Workflow

- **Stage 1 — Inquiry & Product Grade Selection:** Specification review to align required product formats—Whole Dried Berries, Flakes/Powder, or Oleoresin—and target order volumes.
- **Stage 2 — Laboratory-Tested Sample Dispatch:** Dispatch of 100g–500g lab-verified samples via international air courier (DHL/FedEx) for buyer evaluation.
- **Stage 3 — Trial Order Execution:** Initial trial shipment (air freight or LCL sea freight) to validate product quality and export packaging durability.
- **Stage 4 — Scheduled Commercial Supply:** Long-term supply contracts up to 10 Metric Tons per month under FOB terms via Jakarta, Belawan, or buyer-designated ports.



SECTION 08 | CONTACT OUR BOTANICAL EXPORT TEAM

Contact & Inquiries

PT TOBA ANDALIMAN BOTANICALS INDONESIA (TOBAMA)

Botanical & Spice Division | NIB: 1111260020187

Head Office Address: Jl. Pinus Blok 28 No. 7B, Kavling DKI, Meruya Utara, Kembangan, West Jakarta, DKI Jakarta 11620, Indonesia

Sourcing Region: Lake Toba Highlands, Samosir & Humbang Hasundutan, North Sumatra, Indonesia

Direct WhatsApp: +62 818-494-374

Official Email: info@tobaandalimanbotanicals.com

APPENDIX | BOTANICAL HERITAGE & ORIGIN STORY

TOBAMA

PT Toba Andaliman Botanicals Indonesia

Premium Indonesian Botanical Ingredients

ANDALIMAN — Indonesian Citrus Pepper

A Unique and Aromatic Highland Spice from Lake Toba, North Sumatra, Indonesia

APPENDIX INTRO | ORIGIN STORY

Discover the Distinctive Taste of Andaliman

Andaliman (Zanthoxylum acanthopodium DC.) is an aromatic spice traditionally cultivated and used in the highlands surrounding Lake Toba, North Sumatra, Indonesia.

Known for its refreshing citrus fragrance, peppery flavor, and distinctive tingling sensation, andaliman offers a unique culinary experience unlike conventional black pepper.

For generations, the Batak people of North Sumatra have treasured andaliman as an essential ingredient in their traditional cuisine, particularly in fish and meat dishes.

Today, its distinctive flavor profile presents exciting opportunities for international chefs, specialty spice distributors, food manufacturers, and culinary innovators seeking authentic natural ingredients.

PART 01 | SENSORY & CULTURAL UNIQUENESS

1. What Makes Andaliman Unique?

Refreshing Citrus Aroma

Andaliman releases a natural fragrance reminiscent of lemon and other citrus fruits, making it an excellent ingredient for enhancing seafood, meat, vegetables, sauces, and seasonings.

Unique Tingling Sensation

Unlike chili peppers, which produce a burning sensation, andaliman creates a pleasant tingling or lightly numbing feeling on the tongue.

This unusual characteristic is associated with naturally occurring compounds known as sanshools.

Complex Flavor Profile

Andaliman combines refreshing citrus notes, warm peppery characteristics, and aromatic complexity. It can add depth and a distinctive finishing sensation to culinary preparations.

Authentic Indonesian Heritage

Originating from the Lake Toba region, andaliman represents an important part of the culinary traditions and natural biodiversity of North Sumatra.

PART 02 | TAXONOMY & ORIGIN

2. Botanical Information

Description	Information
Product Name	Andaliman Pepper
Scientific Name	Zanthoxylum acanthopodium DC.
Botanical Family	Rutaceae
Origin	Lake Toba, North Sumatra, Indonesia
Main Growing Regions	Toba, Samosir, Dairi, Humbang Hasundutan, and Simalungun
Flavor Profile	Citrus, aromatic, peppery, tingling
Proposed Product Forms	Whole Dried Andaliman and Andaliman Powder

Andaliman belongs to the Zanthoxylum genus, which also includes several aromatic peppers found in Asia, such as Sichuan pepper and Japanese sanshō.

However, these related spices are not necessarily the same botanical species.

PART 03 | PHYTOCHEMISTRY

3. Natural Chemical Characteristics

Scientific studies have identified various aromatic compounds in andaliman essential oil.

Notable compounds include:

- **Geranyl acetate:** contributes sweet, fruity, and floral notes.
- **D-Limonene:** associated with a refreshing citrus aroma.
- **Citronellal:** provides citrus-like fragrance characteristics.
- **Linalool:** contributes soft floral notes.
- **Geraniol:** associated with floral aromatic qualities.
- **Sanshool-related compounds:** contribute to the characteristic tingling and numbing sensation.

The combination of these compounds contributes to andaliman's distinctive sensory profile.

Studies have also investigated antioxidant and antimicrobial activities in andaliman extracts under laboratory conditions.

These scientific findings highlight opportunities for further research and product innovation, but they do not establish therapeutic benefits in humans.

Chemical composition varies according to variety, growing conditions, harvesting practices, and processing methods. Product-specific laboratory analysis is necessary to establish the composition of individual commercial batches.

PART 04 | COMMERCIAL FORMATS

4. Product Range

A. Whole Dried Andaliman

Whole dried andaliman preserves the recognizable appearance of the spice and is suitable for professional chefs, specialty spice distributors, seasoning manufacturers, and gourmet retailers.

Suggested applications:

- Fish and seafood seasoning
- Meat and poultry marinades
- Specialty spice blends
- Gourmet sauces and condiments
- Traditional and contemporary Asian-inspired cuisine

B. Andaliman Pepper Powder

Ground andaliman offers a convenient format for food manufacturers and culinary professionals.

Suggested applications:

- Ready-to-use seasoning blends
- Marinades and sauces
- Savory snacks
- Meat and seafood products
- Food product development

Product formats, grinding specifications, and commercial availability are subject to confirmation.

PART 05 | SUPPLY & POST-HARVEST

5. Sourcing and Processing

TOBAMA is developing its supply network through local farmers and agricultural collecting partners in the Lake Toba region.

The proposed processing approach includes:

- Careful harvesting of suitable andaliman fruits.
- Collection, weighing, and recording of product origin.
- Sorting and removal of damaged fruits and foreign materials.
- Appropriate cleaning and controlled drying.
- Final sorting and quality assessment.
- Additional grinding and sieving for powdered products.
- Protective food-grade packaging and batch identification.
- Preparation of shipping documents and buyer-specific quality information.

The objective is to develop a reliable supply of andaliman while maintaining its natural aroma, flavor characteristics, and traceability.

PART 06 | QUALITY ASSURANCE

6. Quality and Product Specifications

TOBAMA aims to establish product specifications in cooperation with prospective buyers.

The proposed quality parameters include:

- Botanical identity and product purity
- Characteristic aroma and flavor
- Moisture content and water activity
- Physical cleanliness and absence of foreign materials
- Microbiological safety
- Pesticide residues and relevant contaminants
- Packaging integrity
- Batch identification and traceability

A preliminary development target for dried products is approximately 8–10% moisture content, subject to laboratory confirmation and buyer requirements.

Relevant laboratory testing and a Certificate of Analysis may be arranged as part of commercial product qualification.

PART 07 | FORMATS & PACK SIZES

7. Packaging Options

Potential packaging formats may include:

Specialty Samples and Small Packs

- 100–250 g samples
- 500 g packs
- 1 kg packs

Bulk Commercial Packaging

- 5 kg
- 10 kg
- 25 kg, where appropriate for the product and packaging system

Final pack sizes, packaging materials, and labeling will be determined according to product characteristics, export requirements, and buyer preferences.

PART 08 | INTERNATIONAL MARKETS

8. Market Opportunities

Andaliman offers potential applications across several market segments.

Germany

Specialty spices, gourmet ingredients, premium culinary retail, seasoning manufacturers, and professional foodservice.

The Netherlands

Spice importers, ingredient distributors, food processing companies, and European distribution networks.

United States

Specialty food importers, Asian-inspired culinary businesses, gourmet spice retailers, restaurants, and innovative food manufacturers.

Expansion into these markets is subject to the applicable food-import regulations and buyer specifications.

PART 09 | REGULATORY COMPLIANCE

9. Export and Food Safety Considerations

TOBAMA recognizes the importance of food safety, transparent product information, and compliance with destination-market requirements.

For the European Union, product admissibility, including any applicable Novel Food requirements for Zanthoxylum acanthopodium, must be confirmed before commercial entry.

For the United States, applicable FDA food-import requirements, including facility registration where required, Prior Notice, labeling, and importer verification responsibilities, must be addressed.

Commercial shipments will be considered subject to the necessary regulatory checks, laboratory testing, and agreed product specifications.

PART 10 | PARTNERSHIP VALUE

10. Why Explore Andaliman with TOBAMA?

TOBAMA seeks to connect the natural botanical resources of the Lake Toba region with international markets through responsible sourcing and commercial partnerships.

Our proposed offering focuses on:

- Authentic andaliman from North Sumatra.
- A distinctive natural citrus-pepper flavor profile.
- Whole dried and powdered product options.
- Collaboration on product specifications and packaging.
- Product traceability and quality development.
- Opportunities for long-term buyer and supplier relationships.

We welcome discussions concerning product samples, bulk purchasing requirements, specifications, pricing, and export arrangements.

Bringing the Distinctive Flavor of Lake Toba to the World

TOBAMA — Indonesian Botanical Ingredients (PT Toba Andaliman Botanicals Indonesia)

From the natural highlands of Lake Toba to the world's kitchens.

Business enquiries: info@tobaandalimanbotanicals.com | WhatsApp: +62 818-494-374 | Jl. Pinus Blok 28 No. 7B, Kavling DKI, Meruya Utara, Kembangan, West Jakarta 11620, Indonesia

Product information is provided for commercial introduction. Actual specifications, testing results, certifications, supply capacity, and regulatory eligibility must be confirmed before sale. Scientific references describe findings reported in published research and do not constitute batch-specific product claims.