

CUBEB PEPPER

The world's only Fairtrade and Naturland-certified cubeb pepper grows in the area of our coconut blossom sugar Cooperative in Central Java alongside old and wild plants that are more than 20-meter tall.

Its aroma and taste pattern is incredibly diverse. With its woody, camphor and menthol-like hints, clove-like smell, fresh and citrus-like aromas, cubeb pepper is commonly used for fine food and beverages.



THE PROCESS



HARVESTING



BOILING



DRYING



QUALITY CONTROL

ENJOYMENT

CUBEB PEPPER ICE CREAM

Unique and new flavor to ice cream, Cubeb Pepper gives the fresh and cooling enjoyment in this all-time favorite summer dessert.

RAW FISH SALAD

Called as *Ceviche* in Peru and *Kinilaw* in the Philippines, the raw fish soaked in vinegar and flavored with citrus juice, salt and cubeb pepper is a great refreshing appetizer.

