



GROUP CATALOG

THE COMPANY HISTORY

- 1994 Started Establishment of Dried Anchovy processing plant, Tuban - East Java.
- 1995 Established Dried Anchovy processing plant, Tuban- East Java and Rembang - Central Java.
- 1996 Established Dried Anchovy processing plant, Sampang - East Java.
- 1997 Established Dried Anchovy processing plant, Kendal - Central Java, Cirebon - West Java.
- 1998 Established Frozen Fish processing plant, Gresik - East Java.
- 1999 Established Dried Anchovy processing plant, Palang, Tuban, Gili Island, Probolinggo, Pamekasan, Dungkek, Sumenep - East Java.
- 2000 Established Dried Anchovy, Dungkek, Sumenep, Poteran Island - East Java, Kragan and Rembang - Central Java.
- 2001 Established Frozen Shrimp processing plant, Gresik - East Java.
- 2002 Acquisition Dried Anchovy processing plant of Miwon Group (Korean Co.) and PT Anan International (Japan Co.), Sumenep - East Java
- 2003 Established Pasteurized Canning crab meat processing plant, Gresik - East Java.
- 2004 Established Dried Anchovy processing plant, Pemalang - Central Java and Seafood Value Added processing plant, Gresik - East Java.
- 2005 Established Fish Ball processing plant, Semarang - East Java and Distribution company PT Mitra Nasional Kualitas, Gresik - East Java.
- 2006 Established Frozen Fish processing plant, Makassar - South Sulawesi.
- 2007 Established Frozen Fish processing plant, Kendari - South East Sulawesi.
- 2008 Acquisition Seafood processing plant PT Marindo Makmur Usahajaya, Sidoarjo - East Java.
- 2009 Established Seafood processing plant PT Cemerlang Laut Ambon, Ambon-Maluku.
- 2010 Established Surimi and Seafood processing plant PT Starfood International, Lamongan - East Java.
- 2011 Established Seafood processing plant KML Plant, Serang - Banten.
- 2012 Established Surimi and Seafood processing plant PT Bintang Karya Laut, Rembang - Central Java.
- 2014 Share Acquisition Frozen Vegetable processing plant PT Mitratani Dua Tujuh, Jember - East Java.
- 2015 Established Value Added processing plant KML Plant II, Gresik - East Java.
- 2015 Established Surimi and Seafood processing plant KML Plant, Tuban - East Java
- 2015 Share acquisition Frozen Vegetable processing plant PT Kenkyo Foods Tech Industry, Semarang - Central Java.
- 2015 Established Surimi Base Products processing plant PT KML Ichimasa Foods, Bogor - West Java.
- 2015 Majority share acquisition Frozen Vegetable processing plant PT Galih Estetika Indonesia, Kuningan - West Java.
- 2016 Established Seafood processing plant PT Maluku Prima Makmur, Ambon - Maluku.
- 2016 Majority share acquisition Vegetable processing plant PT Kelola Boga Nasional, Semarang - Central Java.
- 2017 Established Fishing and Collecting Boat Company PT Kelola Mina Makmur, Timika - West Papua
- 2018 Established Sourcing and Trading Seafood PT Kelola Mina International, Gresik - East Java
- 2018 Established Seafood & Value Added processing plant PT Kirana Food International, Tuban - East Java
- 2018 Established Frozen Vegetable processing Plant PT Kelola Agro Makmur, Temanggung - Central Java
- 2019 Established Seafood by Products processing plant PT Kelola Biotech International, Rembang - Central Java
- 2019 Established Seafood processing plant PT Maluku Prima Sukses, Ambon - Maluku
- 2019 Majority share acquisition Agro Plantation PT Tjandi Sewu Baru, Blitar - East Java

THE COMPANY HIGHLIGHT

Started from a small-scale company in 1994 as PT Kelola Mina Laut (KML Food),
the company sustainably improving to become **Global Corporation**.

Within 25 years of journey, KELOLA Group with all Subsidiaries transforming into **Global Food Companies**.
Bringing **KITCHEN OF INDONESIA** as a campaign message.

Through significant transformation and sustainable growth, KELOLA Group committed
to build Trusted Brands and High Quality Products in order to provide
the best solutions for consumers and to **Inspire a Better Life**.

*"Perusahaan kelas TERI
menjadi kelas KAKAP yang mengGURITA"*

HEAD OFFICE

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62 PROCESSING PLANTS (Yearly Capacity)

Frozen Fish and Cephalopods :	13 Plants (70.000 ton)
Frozen Shrimp :	2 Plants (10.000 ton)
Dried Seafood :	27 Plants (5.000 ton)
Pasteurized Crab Meat :	2 Plants (3.000 ton)
Value Added Seafood :	1 Plants (2.000 ton)
Surimi Based Products :	3 Plants (30.000 ton)
Block Frozen Surimi :	3 Plants (30.000 ton)
Snack Seafood :	1 Plant (750 ton)
Frozen Vegetable :	6 Plants (40.000 ton)
Fishing and Collecting Boat :	1 Companies (38 Boat*)
Trading Company :	1 Companies
Distribution Company :	2 Companies

CERTIFICATIONS

International Organization for Standardization (ISO)
Hazard Analysis & Critical Control Point (HACCP)
British Retail Consumption (BRC)
Best Aquaculture Practices (BAP)
Custom Trade Partnership Against Terrorism (CTPAT)
HALAL Certificate
Standard Nasional Indonesia (SNI)

WORLDWIDE MARKETS

USA, Canada, Europe, Russia, Japan, China, Taiwan, Korea,
Australia, Middle East, South East Asia and Africa.

27 SUBSIDIARIES COMPANY

PT. Kelola Usaha Makmur, Gresik (Main Holding Company)
PT Kelola Mina Laut, Gresik (Operating Holding Company - Seafood Processing)
PT Kelola Pangan Makmur, Gresik (Operating Holding Company - Food Processing)
PT Kelola Agro Makmur (Operating Holding Company - Vegetable Processing)
PT Kelola Mina International, Gresik (Trading Company)
PT Marindo Makmur Usahajaya, Sidoarjo (Seafood Processing)
PT Cemerlang Laut Ambon, Ambon (Seafood Processing)
PT Maluku Prima Makmur, Ambon (Seafood Processing)
PT Maluku Prima Sukses, Ambon (Seafood Processing)
PT Starfood International, Lamongan (Surimi and Seafood Processing)
PT Bintang Karya Laut, Rembang (Surimi and Seafood Processing)
PT KML Ichimasa Foods, Bogor (Surimi Based Product Processing)
PT Mitratani Dua Tujuh, Jember (Vegetable Products Processing)
PT Galih Estetika Indonesia, Kuningan (Vegetable Products Processing)
PT Kelola Boga Nasional, Semarang (Vegetable Products Processing)
PT Kenkyo Foods Tech Industry, Semarang (Vegetable Products Processing)
PT Kelola Agro Nasional, Lamongan (Vegetable Products Processing)
PT Kelola Agro Sukses (Vegetable Products Processing)
PT Kelola Mina Makmur, Probolinggo (Fishing and Collecting Boat)
PT Kelola Niaga Makmur, Gresik (Retail and Distribution)
PT Mitra Nasional Kualitas, Gresik (Retail and Distribution)
PT Kirana Food International, Tuban (Seafood Processing)
PT Kelola Biotech International, Rembang (Biotechnology Industry)
PT Tjandi Sewu Baru, Blitar (Agro Plantation)
PT Kelola Digital Nasional (Multimedia & Digital)
PT Foodia Indonesia Digital (E-Commerce)
PT Bintang Mina Makmur (Shipyard)

dried seafood

We are one of the largest producers in the world for Chirimen (ちりめん), a species of Baby Anchovy fish, that is naturally processed by sun drying. Other products are Seasoned dried Shimaaji (しまあじ), dried Himego (ひめご), and dried Flying Fish (とびこ).

All raw material procurement, handling and processing steps are managed by our facilities along the Northern Coast of Java Island (Dried Anchovy), West Coast of Sulawesi Island and West Coast of Papua Island (Dried Flying Fish Roe).



Anchovy
(*Stolephorus commersonii lacepede*)



Dried Indiana Anchovy
Himego
(*Stolephorus indicus*)



Dried Trevally Smooth
Shimaaji
(*Selaroides leptolepis*)



Flying Fish
(*Parexocoetus brachypterus*)



frozen fish

KML has the ability to produce a wide variety of Sea Caught and Farm Raised fish from the abundant Indonesian waters and extensive network of farm. The advantage we have is our ability to do direct procurement of all these raw material resources.



Yellowfin Tuna
(*Thunus albacares*)

Red Snapper
(*Lutjanus malabaricus*)



Loin



Saku



Cube



Steak

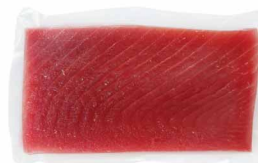


Chunk

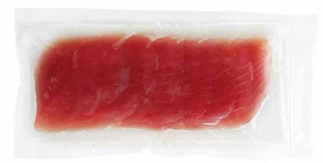


Ground

KML also produce value-added products **Super Frozen Tuna**. Tuna caught, processed and frozen at -45°C, that's reflected in the naturally vibrant, deep red color the Tuna recovers upon defrosting.



Super Frozen - Saku



Super Frozen - Slice



Super Frozen - Hazai

Pinjalo
(*Pinjalo pinjalo*)



Red Bass
(*Lutjanus bohar*)



Grouper
(*Epinephelus sp*)



Emperor
(*Lethrinus sp*)



Barramundi
(*Lates calcarifer sp*)



Sweet Lips
(*Plectorhinchus sp*)



King Fish
(*Scomberomorus Sp*)



Parrot Fish
(*Scaridae sp*)



Skip Jack
(*Katsuwonus pelamis*)



Barracuda
(*Sphyrna sp*)



Farm Raised



Cat Fish
(*Clarias fuscus*)



Milk Fish
(*Chanos chanos*)



Tilapia
(*Oreochromis sp*)



Pangasius
(*Pangasius sp*)

frozen cephalopods

Our leading Cephalopods product is Octopus. We collect raw material directly from the source through our procurement network of processing plants where it is inspected and immediately processed. Our plants can also produce value added cooked and raw octopus to fit your requirement.



Octopus
(*Octopus vulgaris*)



Flower Shape



Ball Shape



Cut Raw



Whole Cooked



Leg Cooked



Cut Cooked



Slice Cooked



Baby Octopus



Squid Loligo
(*Loligo vulgaris*)



Fillet Block



Sushi - Fillet



Sushi - Sugata



Sushi - Tentacle



Cuttle Fish
(*Sepia sp*)



Whole Cleaned



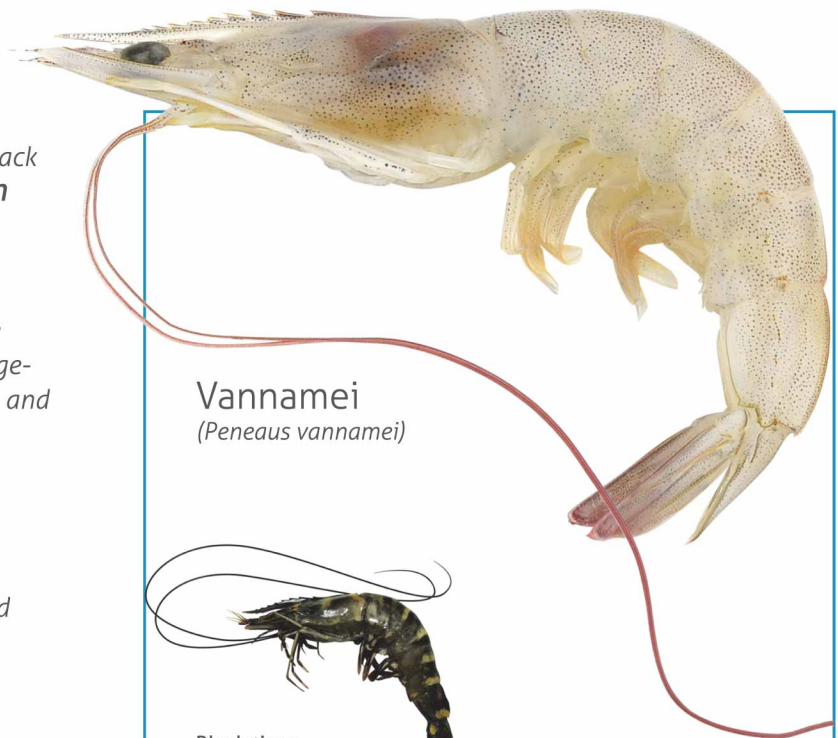
Ring Cleaned

frozen shrimp

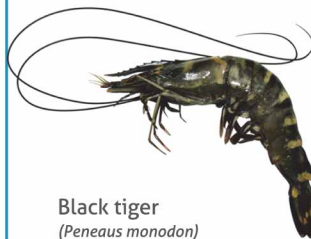
The Frozen shrimp we produce are **Farm Raised** White Vannamei and Black Tiger. We also produce wild **Sea Catch** shrimp including White, Pink, Flower, Banana, Black Pink, Krosok, etc.

Product forms including Raw and value added Cooked. Our procurement management system starts at the farm and sea, and gives us extra control of the freshness, quality and safety of each batch

All products are processed in company owned facilities in compliance with the highest quality processing standard and distributed worldwide.



Vannamei
(*Peneaus vannamei*)



Black tiger
(*Peneaus monodon*)



White Shrimp
(*Peneaus indicus*)



Krosok
(*Peneaus esculentus*)



Pink
(*Peneaus affinis*)



Flower
(*Peneaus spp*)



**Cooked Peeled Deveined
Tail On (CPDTO)**



Raw Headless Shell On
(*Raw HSLO*)



Cooked Ez Peel



Raw Ez Peel



Raw Peeled Undeveined
(*Raw PUD*)



Raw Peeled Deveined
(*Raw PD*)



Nobashi



**Butterfly Peeled
Deveined Tail On**



**Skewer Peeled Deveined
Tail On (Skewer PDT)**



Skewer Peeled Deveined
(*Skewer PD*)

pasteurized crab meat

Our Fresh Pasteurized and ready to eat Crab meat is produced from the wild caught Blue Swimming Crab species obtained from Indonesian waters. Through our commitment of total quality management in the procurement system, the company is able to produce a full range of high quality Crab meat products that are served in Pasteurized Steel Can and Pasteurizad Plastic Cup.

Canning



Colossal



Jumbo



Super Lump



Regular



Special



Claw Meat



Blue Swimming Crab
(Portunus Pelagicus)

Plastic Cup



Colossal



Jumbo



Super Lump



Regular



Special



Claw Meat

Crab Cakes



Premium



Special



Claw Meat

worldwide seafood

KML also implements the global sourcing procurement system that enables the company to collect Fish raw material accross the world.

Finish Products are exported worldwide to well known supermarkets and food service distributors. Our Finish Product is also available to be labeled or packed under KML brands or Customer's brand.



Snow Crab
(*Chionoecetes opilio*)



Frozen Leg Meat



Frozen Leg Butterfly



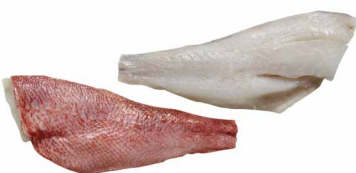
Frozen Block



Frozen Claw Meat



Red Fish
(*Sebastes norvegicus*)



Natural Cut



Mackerel
(*Scomber scombrus*)



Natural Cut
(Salted & Shimesaba)



Portion Cut
(Salted & Shimesaba)



Capelin
(*Malotus villosus*)



Dried Frozen Female



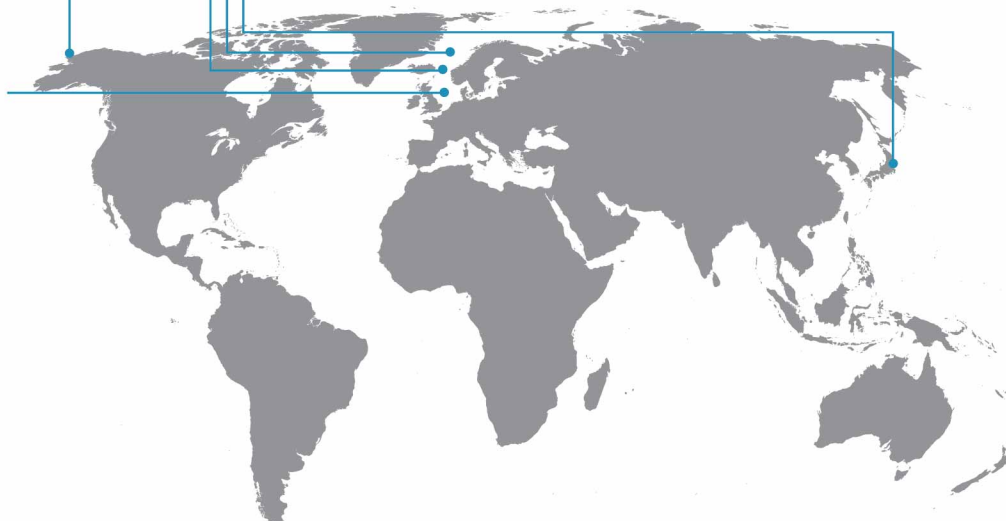
Chum Salmon
(*Oncorhynchus keta*)



Portion Cut



Slice Cut - Kirimi



fish meat pasta (surimi)

We produce a full range of Surimi based products. With our fully automated production lines and wide range of ingredients, we can produce any number of shapes and flavor profiles to satisfy your requirement.

Block Frozen Surimi is the base ingredient. We control the quality and supply of raw material through our own catching boats, then process the Block Frozen Surimi and the finished products in our facilities.

Raw Material



Golden Treadfin Bream
(*Nemipterus virgatus*)



Big Eye Snapper
(*Priacanthus macracanthus*)



Sulphur Goatfish
(*Upeneus sulphureus*)



Ponyfish
(*Pentapion longimanus*)



Frozen Block Surimi

GEL STRENGTH

SA Grade (700-Up)

AA Grade (500-Up)

A Grade (300-500)

MOISTURE

74 - 77

BRIGHTNESS

76 - 80

WHITENESS

> 40

Fish Powder



Fish Oil



value added products

Our Value added products can be produced by hand or machine using the freshest seafood, ingredients and spices that are custom blended per your recipe to meet the desired flavor profile and packaging requirement.

KML produce Japanese cuisine and Ready to Cook, Takoyaki. Produced with Japanese technology to produce the highest quality products. Our products are including Takoyaki Sauce and Katsuobushi.



Takoyaki



Coconut Shrimp Skewer



Torpedo Shrimp



Butterfly Shrimp



Shrimp Pastry



Seafood Samosa



Pastry Ball



Spring Roll



Bon Bon Pastry



Pastry Mix



Seafood Shumai



Tail on Shrimp Dumpling



Breaded Shrimp Ball

surimi based products

We are one of the only seafood processor in the world that has the advantage of having unlimited raw material variety, that comes fresh from local ingredients and tremendous production capacity to make a wide range of value added seafood products for our customers worldwide.

Our Fish Cake & Fish Ball products produced by Japanese Machine & Technology, using the freshest seafood, ingredients and spices that are make a high quality product.

Fish Ball



Original Fish Ball



Squid Fish Ball



Lobster Fish Ball



Salmon Fish Ball



Vegetable Fish Ball



Mushroom Fish Ball



Crab Fish Ball



Dumpling Fish Ball

Fish Cake



Maru Tenpura



Crab Stick



Fish Tofu



Kakiage Tenpura



Edamame Tenpura



Kikurage Tenpura



Azuki Tenpura



Yasai Tenpura



Fish Roll



Mame Chikuwa

Nugget Seafood



Dragon Leg Nugget



Original Nugget



Shrimp Nugget



Dragon Skin Nugget



Ice Cream Nugget

Baso Seafood



Bola Ikan



Bola Salmon



Scallop



Bola Lobster



Bola Cumi



Bola Kepiting



Otak-otak Isi

Tempura Seafood



Tempura



Tempura - Fish Shape



Tempura



Tempura - Star Shape



Tempura - Love Shape

frozen vegetable

KELOLA is expanding to the Frozen Vegetable business as an additional assortment of Food Products produced. Edamame, Okra and Sweet Potato are the main products that come into some specification of finish products offered to the customer.

Edamame (枝豆)



Edamame



Mukimame



Edatsuki



Okra



Okra - Slant Cut



Okra - Slice Cut



Green Bean



Green Bean - Medium Cut



Green Bean - Small Cut



Sweet Potato (スイートポテト)



Diamond Cut



Slice Cut



Stick Cut



Powder



Frozen Block Pasta



Ubiyaki - Casava



Ubiyaki - Banana



Ubiyaki - Coconut

soy beans

KELOLA expanding Soy Beans at the additional assortment of Food Products produced. We produce Soy Beans as fully Vertically Integrated System start from Own Farming and Own Processing & Producing into Good Quality Finish Products.

KELOLA have a strong position to have total control all those steps, with all the traceability record and documentation. Finish Product processed and controlled under strict HACCP guidelines and provide all total traceability record for the Customer.



Silken Tofu



Traditional Tofu



Soy Milk



Cincau Lychee

Flavoured Tofu



Shrimp Tofu



Corn Tofu



Egg Tofu



Crab Tofu



Japanese Tofu

snack seafood



Teri Jengki Balado



Ikan Kalapan Balado



Teri Nasi Balado



Keripik Stik Ikan



Keripik Ikan Kalapan



Keripik Tulang Ikan



Keripik Ikan Layur



Keripik Ikan Bilis

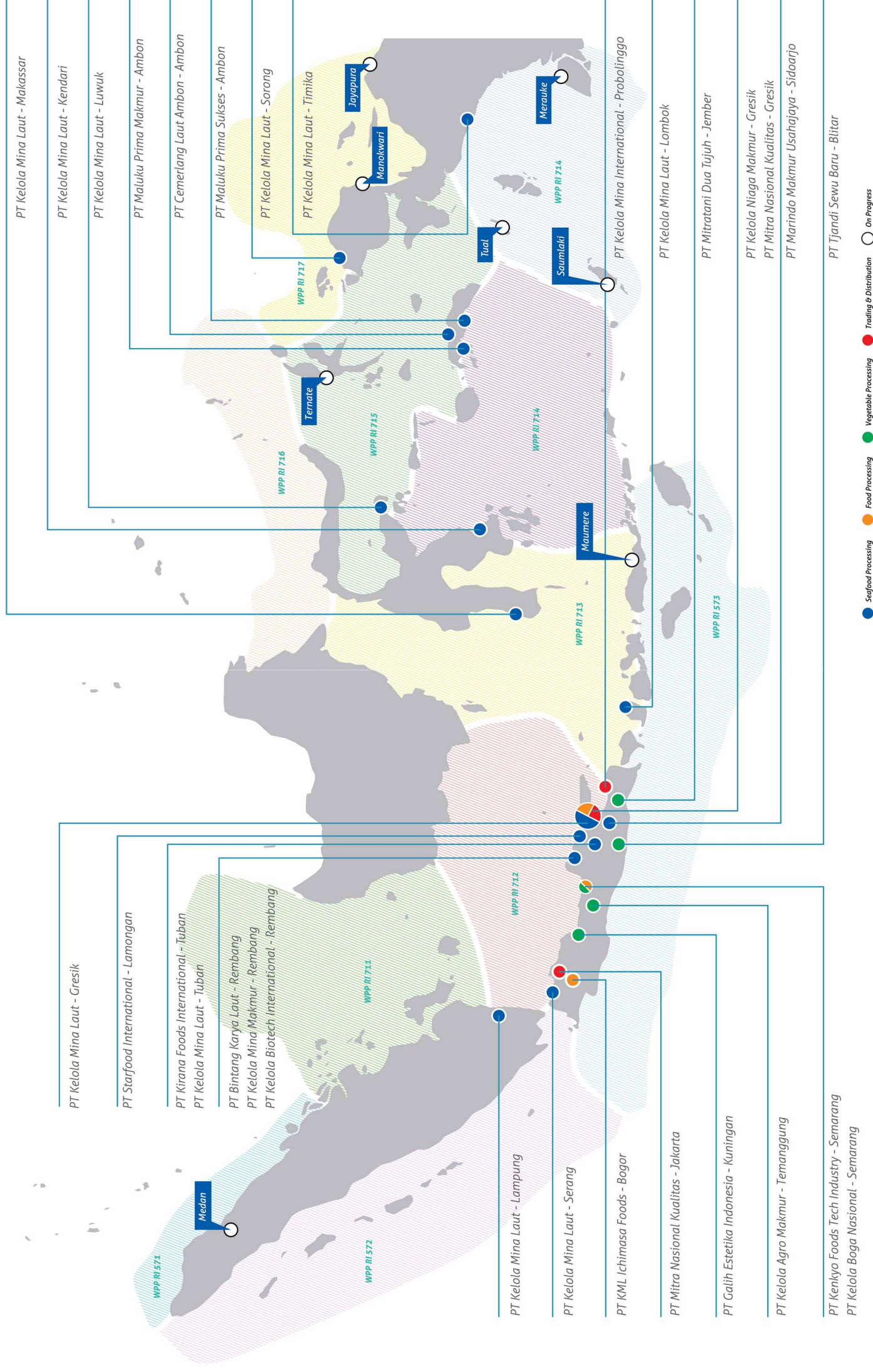


Teri Nasi Original



Abon Ikan Tuna

Sourcing & Networking



QUALITY & FOOD SAFETY

Internal Laboratory

Our Internal Laboratory is able to guarantee compliance to all customer microbiological, chemical/antibiotic, sensory and physical requirement. Sample are taken daily from receiving and at the processing line, then tested using the most up to date equipment and testing methods compliant with current International standard. We periodically verify these standard using accredited external laboratories.

Traceability

KML has taken greater control over processing and distribution channels through the traceability of ingredients and finished products in order to address concern about bioterrorism and foodborne illness outbreak. Each product is marked with a unique code to track and trace this product through the entire supply chain.

Quality Control and Sanitation System

Our experienced and highly trained quality control team works to guarantee the quality demand by our valuable customers. Consistent checking of all products starting with receiving to the finished product is recorded, reviewed by management and cleared for export. In addition to our quality control program, all employees and management are trained and implement a strict written sanitation standard operating procedure at all KML plants location.

Training for Management & Employees

Training for sanitation, personal hygiene and food safety and security is performed regularly. Training sessions are mandatory for management and employees, and all sessions are recorded and reviewed by management to verify the effectiveness of each program.

Research and Development

Our research and development team strive to keep up to date on the latest food industry trend, resource and government issues, and latest processing techniques. Our goal is to constantly improve quality, efficiency and expand our value added seafood product offering.

HALAL Certified

Our seafood products are examined, inspected, audited under strict Indonesian Council of Ulama. All products has declared as Halal according to the Islamic law.

HACCP Certified

Our seafood products are processed and packaged under strict HACCP guidelines. HACCP records are maintained at our corporate headquarters in compliance with all current regulations. All KML plants are certified by Ministry of Marine Affairs and Fisheries of The Republic of Indonesia.

Food Safety Certified

Customers demand third party audits as independent confirmation of the consistent quality and safety of our food products. KML conduct annual third party certifications of production and quality system. We hold certifications for latest ISO standard, BRC (British Retail Consortium) & BAP (Best Aquaculture Practices).

Commitment to Sustainability

Sustainable fish resources equates to sustainable business. Industry stakeholders agree that the future of industry depend on ensuring that the all fisheries are sustainable. Our company works closely with fisheries stakeholders including customers, Industry organizations, local and national Government agencies, Institutions of Education, Research & Development Organizations and Non-Government Organization to build and improve the principal & Environment to each the common goal of sustainable fisheries.

KML is committed to continue improving our system to directly monitor raw materials at the source and manage the balance of all interest of the environment, socio-cultural aspect of the fisherman and their livelihood, Viable Long Term Business for seafood manufactures and a reliable supply of product for customers.

KML is committed to and will promote sustainability effort across a diverse partnership of stakeholders with an effort to maximize the potential for a viable, prosperous industry, now and for future generations.

Prima Star®

**Ocean
Stick®**

PANORAMA®

KML®

BKL®

**STARFOOD
INTERNATIONAL®**

**Prima
Green**

daitsabu®

MINATSU®

GEEZY®

Kingbean

Minakita®

Kitchen* *OF
Indonesia
.com

KELOLA
GROUP

We proudly present

