INSPIRING LIFE

GROUP CATALOG
THE COMPANY HISTORY

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, Kragen 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 Makmurr 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  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 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 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"**

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www.kelolagroup.com

**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 Usahaja, Sidorojo (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, Jeniper (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 Naga 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, Bilinar (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 Roe (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).
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.

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.
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
(Sephia 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.
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 Pasteurized 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 across 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

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

Red Fish
(Sebastes norvegicus)

- Natural Cut
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 (*Prionanthus macracanthus*)
- Sulpher Goatfish (*Uperona sulphurea*)
- Ponyfish (*Pentaprin longimanus*)

**Frozen Block Surimi**

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<th>moisture</th>
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<tr>
<td>SA Grade (700-Up)</td>
<td>74 - 77</td>
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<tr>
<td>AA Grade (500-Up)</td>
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<td>A Grade (300-500)</td>
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<table>
<thead>
<tr>
<th>brightness</th>
<th>whiteness</th>
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<tr>
<td>76 - 80</td>
<td>&gt; 40</td>
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**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.
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 Cake

Maru Tenpura
Crab Stick

Fish Tofu
Kakiaige Tenpura

Lobster Fish Ball
Salmon Fish Ball
Edamame Tenpura
Kikurage Tenpura

Vegetable Fish Ball
Mushroom Fish Ball
Azuki Tenpura
Yasai Tenpura

Crab Fish Ball
Dumpling Fish Ball
Fish Roll
Mame Chikuwa
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.
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.

Flavoured Tofu

- Silken Tofu
- Traditional Tofu
- Soy Milk
- Cincau Lychee
- 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
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 aquates 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, Institutos 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 lively hood. 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 partnerships of stake holders with an effort to maximize the potential for a viable, prosperous industry, now and for future generations.