

COMPANY PROFILE



INDO PANEN SEJAHTERA

Member of



ABOUT US?

IPS is an Manufacture that focus producing Indonesian agriculture commodities, one of our main product are Konjac/Porang. Our factory is run by expertise and has a committed team to serve our customers with procurement and sourcing device. We obtain high-quality Konjac from a large network of authorized farmers and supply them to our customers. Our commitment to quality, trustworthiness and consistency has earned us a reputation as a reliable provider of Konjac for our customers

Our Vision is creating a company that can be trusted and excels in the field of trade and can become a Market Leader in Indonesia that has competitiveness at the National and International Levels. IPS is concerned with doing business in a sustainable manner. As a consequence, certification is a crucial element of our journey toward sustainability. As a business actor, certification provides vital information about our performance and areas where we need to continue improve in order to enhance efficiency and productivity

MISSION



Providing the best choice of products for all consumers in the world.



Establish good cooperation with all elements of society on a national and international scale.



Providing optimal, professional, and innovative services for customer satisfaction.



Empower all our partner farmers in order to get a much better life.

INSIGHT OF KONJAC

KONJAC is a 100% NATURAL ORIGIN PRODUCT that is high in fiber. Konjac is made mostly of Glucomannan. Konjac contains more than ten kinds of amino acids required by the human body, micro-element and unsaturated fatty acids. Konjac is proven to help resist tumors, lowering blood pressure & blood sugar, and aiding in losing weight. Konjac is used as a gelatin substitute and to thicken or add texture to foods, like as a thickener, stabilizer, gelling agent, and water retention agent. Konjac is recommended by WHO as one of the healthiest foods for human beings in the 21st century.



OUR PRODUCT

By good and sterile machinery with the professional team, we process fresh konjac into konjac chips and konjac flour.



KONJAC CHIPS



KONJAC FLOUR

KONJAC USED

MEAT PRODUCTS

Konjac can be used as a thickener, stabilizer, gelling agent, and water retention agent.

KONJAC BASED PRODUCTS

Commonly eaten in South East Asia countries such as Konnyaku, Shirataki (Konjac noodles), and imitating food for vegetarians.

JELLY

Konjac is an excellent gelling agent that provides a wide spectrum  of textural properties.

DIETARY PRODUCTS

 Konjac is a low carb dietary fiber that lowers the intake of fat. Konjac helps in losing and/or controlling the weight.

PHARMACEUTICAL APPLICATIONS

- Konjac is a good substitute for gelatin in hard and soft gel capsules.
- Konjac is useful during the preparation of surgical jellies.

DRESSINGS, SAUCES, BEVERAGES

Konjac maintains stable emulsions and suspensions. It improves mouthfeel and enhances the shiny appearance.

DAIRY PRODUCTS

Konjac improves the texture and prevents syneresis. It also controls the crystal growth in ice creams.

BAKERY

Konjac aids in preventing the retrogradation of starch and enhances the water retention & the freeze-thaw stability.

ICE CREAM THICKENER

Does anyone like ice cream here? Konjac can be useful in ice cream. That is as a thickening agent, because it is the flour content that functions to thicken ice cream. 

FACTORY



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