

The Best Wheat Flour for Indonesia



PT MANUNGGAL
PERKASA

We produce the best wheat flour for Indonesia

Although widely known as a nation of rice, Indonesia has a much more diverse cultural and culinary heritage. Sago, corn, and cassava also decorate Indonesian plates as substitutes for rice. However, one ingredient that is always present and used throughout the diverse culinary heritage of the many Indonesian cultures is wheat flour. From staple foods, side dishes, snacks, cakes, to desserts, thousands of Indonesian foods use wheat flour. To meet this demand, PT Manunggal Perkasa is committed to producing and supplying the best wheat flour for Indonesia.

CORPORATE — FACTS

FACTORY
AREA

7
Hectares

GRAIN
PROCESSED DAILY

1,300
Metric
Tonnes

NON-STOP
OPERATION

24
Hours

EXPERIENCE

25+
Years



Established in 1995
and inaugurated on
April 17, 1997, by the
President of Indonesia



HISTORY —

A JOURNEY OF GROWTH AND SUSTAINABILITY

In February 1997, Manunggal Perkasa's flour milling facility began operations in Cilacap, Central Java, as the first flour milling facility in the southern part of Java Island. Located at Tanjung Intan Cilacap port, which is considered a natural harbor shielded by Nusakambangan Island, this strategic location provides the advantage of low silting levels and protection from the currents of the southern ocean waves. It offers year-round docking access for raw material shipments.

Since its inception, Manunggal Perkasa's flour milling facility has been rapidly expanding. Silo capacity increased from 75,000 MT to 90,000 MT, while warehouse capacity grew from 3,750 MT to 9,000 MT. An integrated wheat transportation system was also built to transfer wheat from the docking ship to the silos using grain suction machines and cranes. As a result, 96,000 MT of wheat can be efficiently and continuously transferred without any demurrage.

A — Flour milling facility directly connected on premise harbor

B — Aerial view of the integrated facility area



Values that
elevates our
standards of
excellence

VALUES

CORPORATE VALUES



VISION

Actively participate in improving the welfare of the nation by producing high-quality and wholesome flour at an affordable price.



MISSION

Customer satisfaction is in our hearts, producing high-quality flour uncompromised at reasonable pricing.

CORE VALUES



UNITY

Stand fast as one, endure the severest strain without breaking, and to cling to the team's goal with the utmost respect.



RELIABLE

Readiness to respond to the work's ethic, committed to the target by synergising all departments' expertise to attain customers' satisfaction and trust.



LOYALTY

Dedication as an attitude of the heart to work smart and efficiently.



INTEGRITY

Embracing principles and directions, with a willingness to oblige with all adherence and respect.



PRODUCTION —

USING THE BEST SELECTED INGREDIENTS TO PRODUCE HIGH-QUALITY PRODUCTS.

Our production process begins with high-quality wheat from the United States, Australia, Canada, and Western Europe. The wheat is stored in 19 steel silos with a total capacity of 90,000 MT. Grains are automatically transferred from docking ships using suction machines and cranes. The transfer from silos to storage is also automated, with grains separated by flour type.

Initially, wheat grains are cleaned of impurities using a Buhler grain-cleaning machine. They are then sprayed with water, mixed in a dampener machine, and placed in a tempering bin for conditioning.

This softens the bran, ensuring it separates from the endosperm during milling. If the bran breaks and mixes with the flour, the flour quality decreases due to high ash content.

The process takes 8-26 hours, depending on the wheat type. Harder wheat requires more time. The final product is stored temporarily before being packaged in 25 kg bags by automatic machines and moved to the warehouse for distribution.

Precision and measurability in production with Bühler technology



A — Bühler grain cleaning facility

B — Central control



PRODUCTION —

FLOUR MILLING GROWTH WITH BÜHLER TECHNOLOGY

Manunggal Perkasa's flour milling facility has significantly increased in capacity over the years. In 1997, the initial capacity of 1,000 metric tons per day grew to 1,200 metric tons per day by 2017. This achievement was made possible with the support of Bühler technology, a Swiss technology group renowned as the best manufacturer of flour milling equipment worldwide.

Opposite page — Milling facility

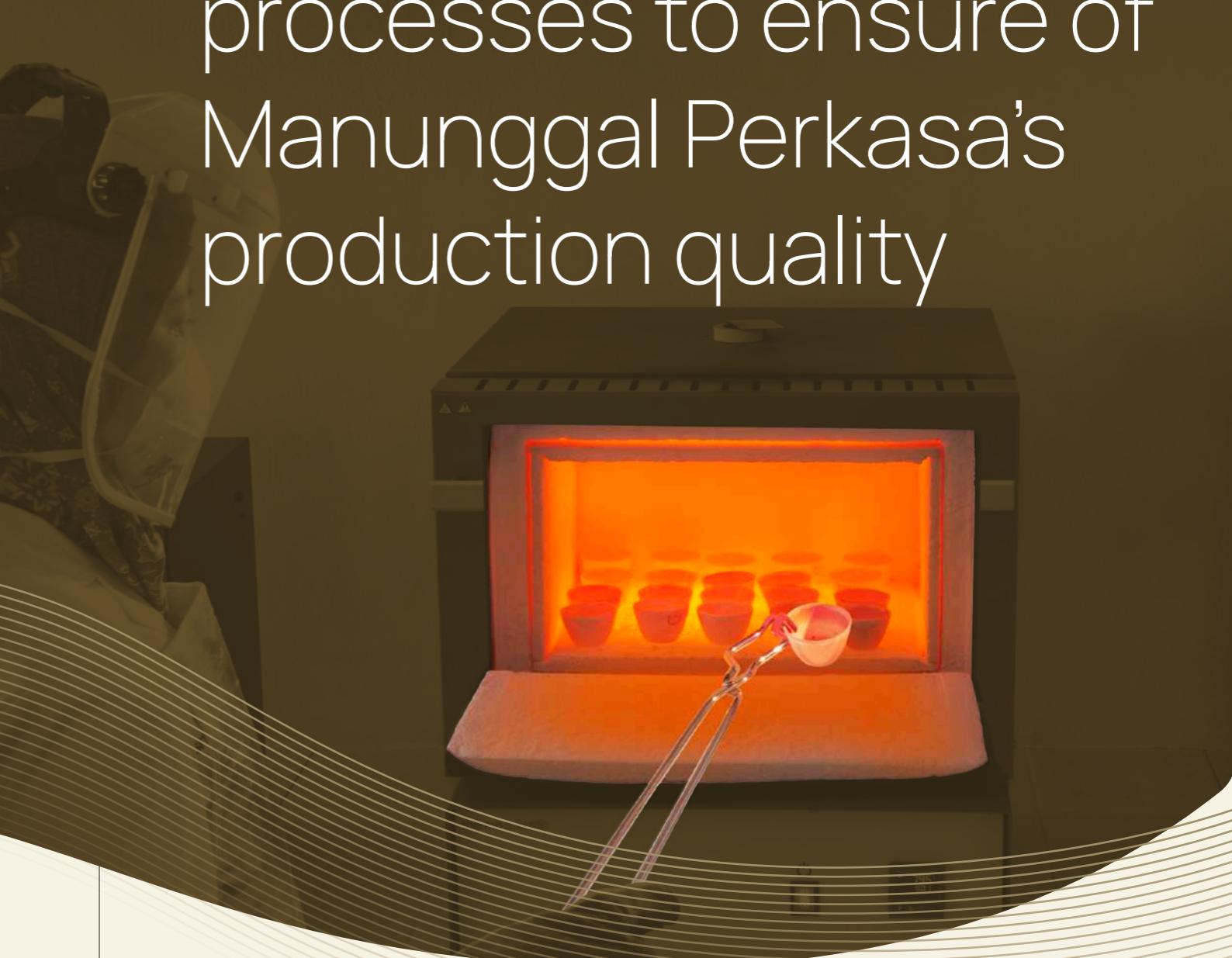
A flourishing capacity with latest technology

PRODUCTION
CAPACITY

STARTING
2017

1,200
metric tons
per day

Certified products and processes to ensure of Manunggal Perkasa's production quality



TRUSTWORTHY STANDARD —

EXCELLENCE IN EVERY DETAIL: CERTIFIED QUALITY AND SAFETY

PT. Manunggal Perkasa always prioritizes product quality. The QC lab facility is equipped with various state-of-the-art testing tools, reflecting our commitment to maintaining the quality and food safety of every product. Our dedication goes beyond obtaining halal certification for our products; the entire production process at our facility has also been tested and certified to ensure the utmost customer satisfaction and trust.

This page — State-of-the-art QC lab facility

QUALITY CERTIFICATIONS —

TRUST BUILT ON QUALITY

These credentials ensure that every product meets the highest standards of quality, safety, and compliance, offering you trust and superior quality in everything we do.



From Cilacap for Indonesia



DISTRIBUTION — EXPANDING HORIZONS ACROSS JAVA

After implementing a marketing expansion program, PT Manunggal Perkasa has extended its product distribution network, covering the entire island of Java, whereas initially, distribution was limited to the southern Java area only. It is distributed by our professional and trusted distributor partners.



A — Product warehouse ready for distribution

B — Integrated packaging facility

These longstanding relationships with our partner distributors have been fostered since the time when the business was fully controlled by Bulog. The transportation of flour from the facility to sub-distributors, retailers, and culinary industry users in various cities is independently managed by our distributor partners.

Manunggal Perkasa's flour solutions for every dish

PRODUCTS & CUSTOMER

EMPOWERING CULINARY CREATIONS

From banana fritters to croissants, sponge cakes to tempura, and pasta to chicken noodles, PT Manunggal Perkasa offers a variety of flour products to meet these diverse demands.

By producing high-quality yet affordable flour, we not only contribute to the nation's food security movement but also support the growth of various micro culinary businesses across the country. Visit our official website to learn more about Manunggal Perkasa flour products.

OUR PRODUCTS



KANTIL
25kg



ASTER
25kg



MELATI
25kg



SOKA
25kg



RAFLESLIA
25kg



DAHLIA
25kg



BAKUNG
25kg



CATELIA
25kg



Scan to view our
product details



PT MANUNGGA
PERKASA

HEAD OFFICE

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We believe PT Manunggal Perkasa's presence contributes significantly to supply the need for high-quality wheat flour in Indonesia

