



mahorahora



From Farmers. To The World

From Farmers To The World

Cultivated and produced from the fertile land
of Indonesia by farmers and communities
to provide indulging products
with healthier benefits.

Know Us Better

A sociopreneur start up in agriculture focusing on empowering farmers and communities to produce quality products well accepted in local and global market

Why Do We Exist?

To actively empower farmers and communities, advance agricultural products and provide added value in all supply chain to help improve and equalize the Indonesian economy.

To provide indulging products with healthier benefits.

What Are The Dreams?

With quality products, strong brand, bigger markets and broad distribution channels, the demand for our products will increase, the purchase price to farmers will be fair and the economic level of farmers will be higher.



How Do We Do That?

Partnering with the Association of Farmer Groups (Gapoktan) in developing and maintaining consistency of product quality.

Creating a brand and build it to become a brand of choices.

Educating the benefits and uses of products.

Establishing various distribution channels and point of purchases, both online and offline, local and global.



Coconut Palm and Arenga Palm Sugar

Good Taste, Good Health

Mahorahora Palm Sugar is made from palm sap. Naturally and hygienically processed to produce a delicious taste and aroma. No additives, preservatives and colorants.

Mahorahora produces two types of Palm Sugar

1. Coconut Palm Sugar from *Cocos Nucifera*
2. Arenga Palm Sugar from *Arenga Pinnate*

Palm sugar is widely used for coffee,
tea and various food and beverages

Palm Sugar is a Healthier Choice

Low Glycemic Index

Palm sugar has a Glycemic Index of 35. GI represents the relative rise in the blood glucose level two hours after consuming.

The lower GI the better it is for our body. GI below 55 considered low. White sugar has GI of 70.

Vitamins and Minerals

Thanks to its natural process that retains B Vitamins and Minerals in palm sugar.

It's more than just sweetener!



You'll Love our Products

We have Natural and Pure Granulated, Syrup and moulded Palm Sugar available in various pack sizes.

Mahorahora Granulated Palm Sugar has a very fine grain, low water content and high solubility rate.

Mahorahora Palm Sugar Syrup is made purely from palm sugar with no additives and colorants.



Premium, Practical and Hygienic Packaging

Mahorahora Granulated Palm Sugar is packaged in a bag coated with alufoil to maintain quality, taste and aroma. With a flat bottom and zipper that can be opened and closed, this package can stand on the table.

Mahorahora Palm Sugar Syrup is packaged in a foodgrade premium bottle.



Gulfood

Mahorahora was invited by Indonesia
Trade Promotion Center Dubai
to showcase its products
at Gulfood2021, Dubai, UAE

Indonesia

Korea Agro-Fisheries & Food
Trade Corporation



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ARENGA
PALM SUGAR



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Gula aren murni. Lebih sehat dan nikmat



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COCONUT
PALM SUGAR





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Gula aren murni. Lebih sehat dan nikmat



Received a visit of Director General
of National Export Development,
The Hon. Bpk. Kasan,
at Gulfood2021, Dubai, UAE.



Gulfood 2021, Dubai, UAE
February 21-25, 2021





Enthusiastic and positive
responses towards
our products.

Coming with the Same Passion

Slamet Sudijono
CEO and Founder

Studied Mechanical Engineering at Institut Teknologi Bandung (ITB), Indonesia, and took his Master in Industrial Management at KU Leuven, Belgium. He then spent nine years in Unilever Indonesia and another nine years in Banks. He worked as Digital and Marketing Director at The Body Shop Indonesia before he decided to start Mahorahora Bumi Nusantara with his classmate Nonda Muldani.

He's passionate in bringing up farmers, communities and small medium enterprises to the next level.

Leveraging his marketing and commercial background, he enjoys building brand, improving product quality, expanding market, establishing horizontal and vertical collaboration that would help products well accepted by the world.

Nonda Muldani
COO and Founder

After completing his studies at the Department of Mechanical Engineering, Institut Teknologi Bandung, Nonda took a Masters in Computer Science/Informatics, after which he then dedicated himself in the field of education by becoming a Teaching Staff and Director at Sukabumi Polytechnic.

At the same time, Nonda also carried out his interests in empowering farmers and small and medium enterprises. Nonda went directly to the field to meet farmers and also the Farmer Group Association (Gapoktan) to be able to understand the conditions that occurred and share his contribution directly. With this, Nonda has succeeded in building a strong network with farmers in various region.

Contact Us



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[@mahorahora.gulaaren](https://www.instagram.com/mahorahora.gulaaren)



[Mahorahora Gula Aren](https://www.youtube.com/MahorahoraGulaAren)



[Mahorahora Gula Aren](https://www.facebook.com/MahorahoraGulaAren)



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