

Product Catalogue

Authentic Indonesian traditional, halal, and ready-to-serve foods and beverages



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About Us

Cita Rasa Food & Beverage is a trusted food supplier providing high-quality makanan dan minuman tradisional to restaurants, cafés, hotels, supermarkets, and catering companies. Through our signature brands — Djeng Sri & Wong Java (Tempe & other Food Series) and Kang Mas Wandi & Cam Cau (Cincau & other Beverage Series) — we deliver not only fresh products but also a commitment to preserving authentic Indonesian flavors. We ensure every product is freshly made, hygienic, and consistent in taste, so our business partners can serve the best to their customers.



Partner

PT Cita Rasa Indo Jaya is honored to collaborate with a wide range of trusted partners who share our commitment to quality and continuous improvement. These are the companies that have placed their trust in us. Their partnership reflects our dedication to delivering reliable services, building strong relationships, and creating sustainable value together.





Djeng Sri & Wong Java (Tempe & other Food Series)



Tempe Malang Super (Kotak)

Premium square-cut tempe with firm texture and rich natural flavor.

Crafted from selected Imported Soybean, Djeng Sri Tempe Malang Non-Organic offers the rich and nutty aroma of Indonesia's favorite fermented soy food. Perfect for restaurants, supermarkets, and catering businesses seeking freshness and consistency in every bite.

Suggested Use:

Serve it as a side dish, use it for tempe goreng, sambal tempe, or modern tempe-based creations in restaurants or cafés.

200 gr

350gr

300 gr



Tempe Malang Organik (Non-GMO)

Organic, non-GMO soy tempe for a healthier and cleaner savory taste.

The Djeng Sri Organic Tempe is crafted using non-GMO soybeans, ensuring both taste and health benefits. With its soft texture and subtle nutty flavor, this tempe is a perfect choice for hotels, healthy restaurants, and catering that prioritize premium, eco-friendly ingredients.

Suggested Use:

Excellent for grilled tempe, healthy meal bowls, or vegetarian menus in cafés and hotels.



Features & Benefits:

1. 100% **Non-GMO soybeans**
2. Organically produced with natural fermentation
3. Rich in plant-based protein and nutrients
4. Available in **350g & 200g**
5. Hygienically packed for freshness and safety



Tempe Mendoan Lembaran

Thin tempe sheets perfect for crispy, authentic Indonesian mendoan.

Tempe Mendoan Lembaran Djeng Sri is finely sliced tempe, made for those who love light and crunchy textures. Each sheet is carefully prepared and dried, making it perfect as a snack topping, side dish, or garnish in traditional Indonesian meals.

Suggested Use:

Fry until golden brown and use as crispy topping for rice or salad menus.



Features & Benefits:

1. Made from selected Imported Soybean
2. Thinly sliced for perfect crispiness
3. Quick to fry – ready in minutes
4. High in protein and fiber
5. Available in **300g, 325 g, & 385 g**
6. Great for nasi goreng, pecel, or rice bowls



Tempe Malang Super (Bulat)

Round premium tempe with dense, fresh, and consistent quality.

Tempe made from selected Imported Soybean and expertly processed by skilled artisans, resulting in firm, delicious, and naturally nutritious tempe.

Suggested Use:

Perfect for creating a variety of traditional Indonesian dishes.



Shelf Life:

1. **At 20–25°C:** 12–24 hours
2. **At 7–10°C:** 3–7 days
3. **Below –10°C:** 7–14 days.

Taste Profile : 12–24 hours

Content : 3–7 days

Available in : 300g, 325 g, & 385 g



Tempe Mendoan

Ready-to-cook mendoan slices for quick, delicious snacks anytime.

The classic Tempe Mendoan Djeng Sri is a half-cooked tempe slice coated with mild fermentation, giving it a soft texture that turns perfectly crisp when fried. Loved by cafés, food stalls, and hotels for its authentic traditional flavor.

Suggested Use:

Best served with sambal kecap or chili dip, as appetizer or snack in restaurants.



Features & Benefits:

1. Made from selected Imported Soybean
2. Authentic Mendoan-style tempe from Java
3. Soft texture inside, crispy outside
4. Ready-to-fry convenience
5. Made from fresh local soybeans



Tempe Bumbu Kuning

Tempe seasoned in aromatic yellow spices for a flavorful traditional dish.

Djeng Sri Tempe Bumbu Kuning brings together soft tempe and fragrant yellow spices — turmeric, garlic, and coriander — to create a savory ready-to-cook meal that's both traditional and practical.

Suggested Use:

Ideal as a ready-to-serve side dish in restaurants or buffet settings.



Features & Benefits:

1. Made from selected Imported Soybean
2. Marinated in fresh Javanese-style yellow seasoning
3. Ready to fry or steam
4. Great for catering menus and packed meals
5. Natural ingredients, no preservatives
6. Long-lasting freshness when refrigerated



Tempe Bacem

Sweet and savory marinated tempe with classic Javanese taste.

A beloved traditional dish, Tempe Bacem Djeng Sri is slow-cooked in palm sugar, coconut water, and local herbs, delivering a unique blend of sweetness and umami. Perfect for hotels, restaurants, or catering that want to serve authentic Indonesian classics.

Suggested Use:

Serve warm with rice and sambal, or as part of Nasi Liwet and Nasi Campur menus.



Features & Benefits:

1. Made from selected Imported Soybean
2. Sweet and aromatic flavor profile
3. Cooked with natural palm sugar and herbs
4. Ready-to-serve or reheat
5. Excellent for meal boxes or buffet catering
6. Preserves traditional Javanese taste

Tempe Segi Tiga

Triangle-cut tempe ideal for frying, snacking, and easy meal prep.

Its firm texture and naturally rich flavor make it ideal for quick meals, crispy bites, or traditional Indonesian dishes.

Suggested Use:

Available in clean, hygienic packs for maximum freshness.

Key Features:

1. Made from selected Imported Soybean
2. Triangle-cut for easy cooking and serving
3. Fresh, dense, and naturally flavorful
4. Perfect for frying, snacks, and side dishes





Kang Mas Wandi & Cam Cau (Cincau & other Beverage Series)

Cincau Hijau (Green Grass Jelly)

Refreshing and naturally cooling – Indonesia's traditional herbal jelly.

Kang Mas Wandi Green Grass Jelly (cincau Hijau) is made from natural green leaf extracts, known for their refreshing and soothing properties. Perfect for drinks, desserts, or traditional herbal beverages, this product offers both flavor and function.

Suggested Use:

Use as topping in es campur, bubble drinks, or herbal teas.



Variant:

1. Without Sugar Syrup
2. With Sugar Syrup

Features & Benefits:

1. Made from fresh natural leaves
2. Cooling and hydrating traditional dessert
3. Ready-to-serve or mix with drinks
4. No preservatives, hygienically packed
5. Suitable for cafés, restaurants, and beverage brands

Cincau Hitam (Black Grass Jelly)

Smooth texture, mild bitterness, and a refreshing herbal taste.

Kang Mas Wandi Black Grass Jelly (Cincau Hitam) is crafted from high-quality natural herbs, creating a silky texture and unique aroma. Ideal for Asian desserts, bubble tea, or traditional beverages, it's a favorite among beverage suppliers and catering services.

Suggested Use:

Mix with milk tea, iced coffee, or traditional Indonesian drinks like Es Cincau Hitam.



Variant:

1. Without Sugar Syrup
2. With Sugar Syrup

Features & Benefits:

1. Naturally processed with traditional methods
2. Soft, smooth, and easy to mix
3. Adds color and aroma to any drink or dessert
4. Perfect for restaurants, cafés, and hotel buffets
5. 100% natural, safe, and refreshing



CITA RASA
Food & Beverage

Thank You

Partner with Cita Rasa Food & Beverage today.

Whether you're a restaurant, café, hotel, or catering service, we're ready to supply your kitchen with authentic, fresh, and high-quality traditional foods and beverages.



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