

**INDONESIA  
ADVANCING  
TOGETHER**



# **INDONESIA ADVANCING TOGETHER**

**Greening the Economy  
through *Ekonomi Nusantara***



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# INDONESIA ADVANCING TOGETHER

**Greening the Economy  
through *Ekonomi Nusantara***





# *Ekonomi Nusantara* A New World Ecosystem

**I**ndonesia is a country rich in natural resources and is an agrarian country with agriculture that contributes significantly to Indonesia's gross domestic product (GDP). According to the data from Statistics Indonesia (BPS) in 2021, the agricultural sector contributes up to 13.38% to Indonesia's GDP. This

data makes agriculture the second biggest sector after Processing Industry that contributes greatly to the country's GDP. Unfortunately, the amount of contribution from the agricultural sector does not align with the welfare of farmers in Indonesia. Our farmers are still living in poverty.





The tragic welfare of local farmers in Indonesia can be seen from Statistics Indonesia (BPS) data which shows that 51.33% of poor households in Indonesia make a living within the agricultural sector.

Due to the fact that the development heavily focuses on growth rates, Indonesia is imprisoned in an extractive economic model that extracts resources, destroys the environment, and causes indigenous peoples and local communities to suffer. The industry pressures agricultural sectors to convert their land.

The data from the Statistics Indonesia (BPS) in 2018 showed that there had been a continuous decline in the area of rice fields. The total area of rice fields remains 7.1 million hectares, a decline compared to 2017 which was 7.75 million hectares. The decrease in land area was caused by the continuous land conversion, especially for the benefit of agricultural industries such as oil palm and non-residential plantations.

*Ekonomi Nusantara* is a proposal driven by the Indonesian Forum for the Environment (Walhi) for the development of a new economic ecosystem. This is an economic model that remains environmentally friendly and respects nature. This is an effort to build a new economic ecosystem as a solution to escape the imprisonment of the extractive economy, because it respects humans, nature and is oriented towards restoration.

The principle of *Ekonomi Nusantara* is that every person or citizen has equal rights to access natural resources such as food and water, including getting assurance that the land they live on is always sustainable for future generations.

*Ekonomi Nusantara* is a fair and sustainable economic ecosystem. It is about time that we rethink our focus on growth but focus on creating equal distribution of rights to life, access to land for production, while taking care of nature.



# O'balihara: A Way to Take Care of *Ekonomi Nusantara*

**O**'balihara comes from the language of the Kei tribe in North Maluku which means "take care of". This spirit is used in a form of representation of various products produced by Indonesian farmers, ranchers and fishermen who adopt the principles of fairness, sustainability, and conflict-free

production. The mission of O'Balihara is to empower local communities in Community-based Area Management (WKR) throughout Indonesia. This institution provides assistance to local farmers and gardeners with local wisdom, so that they have the opportunity to advance. Community-based Area Management (WKR) itself





is an integrated and participatory management system within the processes of the governance, production, distribution, and consumption. All of this is carried out through an implementation of mechanism that consistently considers the function of natural resources and the environment as a life support based on local values and wisdom in order to create a fair and sustainable welfare.

Community-based Area Management (WKR) becomes a part of Walhi's initiative in an effort to improve

community-based management and production that are fair and sustainable.

In assisting the communities, an institution was initiated to help drive products from the Community-based Area Management (WKR) community to a wider public. This is what O'Balihara is for.

O'Balihara was developed to become an online marketplace in Indonesia that facilitates trading processes from producers (partners / Community-based Area Management) to consumers. Every party/partner/producer can open their online store at O'Balihara. O'Balihara serves purchases from all over Indonesia for single or multiple transactions.



# Young People Farming, Restore Environment and Economy

**T**hat afternoon Ibum Village in Ibum District, Bandung Regency, West Java was covered in fog as usual. This village is usually covered in fog all day long, as the name implies “Ibum” in Sundanese means “dew”. This village is located at an altitude of 1200–1600 meters above sea level (MDPL) on the route to the Lembah Kamojang. In this village, a young man named Aceng Samsudin decided to return to village. He had migrated and worked

in Bandung in 2003 as a tailor with a wage of 300,000 rupiah per week for more than 9 years.

The high living cost in the city made Aceng decide to return to his village and sew from home. In between his sewing jobs, he tried to grow vegetables such as potatoes, chilies, cabbage and vegetables on small land.

In 2017, the local farmers living near the forest area, who are members



of Gapoktan Mulyatani, obtained a social forestry utilization permit (IPHPS). The formerly owned critical forest area by Perhutani (state-owned enterprise) covered by overgrown weeds that burn every year, was given its management rights to the local community in order to be managed with agroforestry approach. It took Aceng and other farmers a year to clear the land from weeds. In 2018, they started growing avocado, coffee, eucalyptus, and other trees.

Aceng began to reap what he sowed as a farmer during the first coffee harvest in 2021. From the 1.5 hectare of land that he managed, he harvested about two quintals of red beans arabica coffee. Currently, it is the third harvest, and the result reaches around 1 ton of coffee beans. If the price of one kilogram coffee beans is around 13,000 rupiah, then Aceng's coffee harvest for this year can get around 13 million rupiah.



cabbages every three months. With a 2 million fund, Aceng can receive profit up to 8 million rupiah, that is not including the harvests from chilies, tomatoes, and red beans.

But for young farmers like Aceng, farming is not just a sweet story. There are many challenges and obstacles, such as expensive and scarce fertilizers. He would be very pleased if there was someone to train him to create organic fertilizers.

Another obstacle faced by farmers in this village is the lack of skilled labor, so Aceng's aspiration is that in the future there will be more young people willing to stay or return to the village to become farmers. Producing food and also restoring forest areas that are still damaged, so that water sources can run again as they used to.

Besides coffee, they also harvest vegetables such as



# Rakutak Coffee

(Arabica)

**R**akutak Arabica comes from the social forestry area managed by villagers in Ibum, West Java. The cherry of coffee has been harvested since 2021, presenting a harmony of soft, acidity and sweetness. Since being granted a social forestry area in 2017, farmers in Ibum have reforested the 1,000 hectares area with a variety of plants including coffee and nutmeg and intermediary crops after dealing with bushfires every year.



Origin	Ibum Village, West Java
Masl	> 1.200 masl
Water level	12%
Variety	Mix
Process	Semi wash / Dry hull, Natural, Anaerob
Volume greenbean of production	12 tonnes / year





# Ciwidey Coffee

(Arabica)

**C**iwidey Arabica Coffee is produced by farmers from KPS Patengan and KPS Alamendah in the Patuha Ciwidey Mountain landscape with an Agroforestry System. Farmers grow Avocado, Lemon, Cinnamon, Eucalyptus and other old crops as shade. The planting of coffee and shade trees succeeded in restoring more than 1,000 hectares of forest and critical land. This contributes to and improves the microclimate and restores water resources that have been lost.



Origin	Ciwidey, West Java
Masl	1200 - 1600 masl
Water level	12%
Variety	Mix
Process	Natural / Fullwash / Semiwash
Volume greenbean of production	250 tonnes / year



# D'jangkat Coffee Sungai Tenang

*(Fine Robusta)*

**R**obusta Coffee D'jangkat Sungai Tenang is produced by the women farmers group in Talang Tembago Village, Jambi Province. Since 2016, farmers have put out their farm enhancements and post-harvest processes that significantly contribute to their income. The coffee plantation also provides shelter and food sources for various species. Robusta, which has adapted to the Bukit Barisan landscape for over 100 years, is processed in an environmentally friendly manner with the touch of a hand without losing local wisdom and culture, resulting in fine robusta with

the distinct taste of Mount Masurai Buffer, Merangin, Jambi Province.



Origin	Sungai Tenang, Jambi
Masl	600 - 800 masl
Water level	12%
Variety	Mix
Process	Fine Robusta
Volume greenbean of production	500-600 Kg / month





# Bukit Kumbang Coffee

*(Robusta)*

**F**or more than 50 years, Bukit Kumbang Robusta has grown and adapted to the Bukit Barisan landscape, one of the biodiversity hotspots in Sumatra. For farmers in Bukit Barisan landscape, planting coffee has helped to enrich the local knowledge of the community in restoring the Bukit Barisan landscape in addition to becoming the primary source of income. Proper red cherry picking, drying, and sorting have resulted in a pleasing bitter flavor, balanced acidity, and strong aroma. Coffee is grown by local farmers under shade trees such as jengkol, pepper, and cloves.



Origin	Tanjung Aur, Bengkulu
Masl	450-600 masl
Water level	12-14%
Variety	Mix
Process	Natural
Volume greenbean of production	500-600 Kg (one season in one year)



# South Solok Coffee

*(Fine Robusta)*

**S**olok Fine Robusta is produced by the community in Lubuk Gadang, West Sumatra. This coffee comes from an ecosystem with a favorable climate and soil, giving Fine Robusta Lubuk Gadang a distinctive kind of coffee with a balance of ecological functions, health and economic advantages. In addition to that, the area managed by farmers also serves an ecological function as a habitat for flora and fauna. In 2018 and 2019, this fine robusta This exquisite robusta was awarded the finest coffee at the SCAI EXPO in 2018 and 2019, with cupping scores of 83,46 and 82,25, respectively.



Origin	Lubuk Gadang, South Solok
Masl	800 – 1000 masl
Water level	12%
Variety	Mix
Process	Fine robusta
Volume greenbean of production	1 tonnes / year



# South Solok Coffee

(Arabica)

**S**outh Solok Arabica is produced by a community in Padang Ganting, West Sumatra. This coffee offers a fruity aroma that is naturally sweet with a gentle sour aftertaste. Coffee planting has helped the community maintain biodiversity, and its root system contributes to erosion control. The leaves protect the soil from direct sunlight, contribute to the nutrient cycling of the ecosystem and nourish the microbial life of the soil.



Origin	Lubuk Gadang, South Solok
Masl	1200-1300 masl
Water level	12%
Variety	Andung Sari / Sigara hutang
Process	Natural
Volume greenbean of production	6 tonnes / year

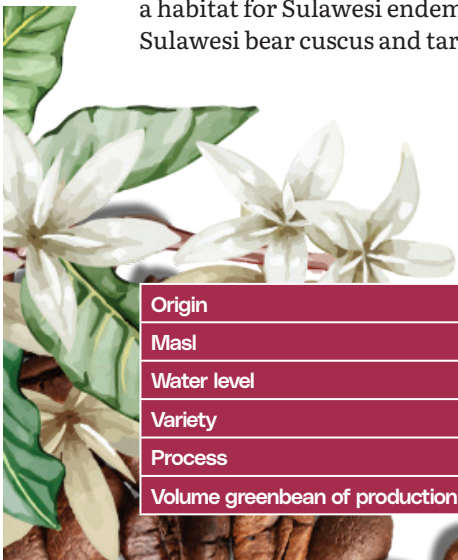


# Bantaeng Coffee

*(Robusta)*

**B**antaeng coffee comes from the Social Forestry Agroforestry Block in Labbo Village, Bantaeng Regency, South Sulawesi Province. In the spirit of increasing the selling value of products from social forestry, 191 farming families tend coffee plants naturally, free from chemical fertilizers and pesticides.

Coffee planting succeeded in reforesting 150 hectares of land. Currently, the social forestry agroforestry area in Labbo village is even a habitat for Sulawesi endemic species, the Sulawesi bear cuscus and tarsier.



Origin	South Sulawesi
Masl	800-1000 masl
Water level	12%
Variety	Mix
Process	Fine Robusta
Volume greenbean of production	12 tonnes / year





# Bantaeng Coffee

(Arabica)

**B**antaeng Arabica originated from the social forestry in Labbo Village, Bantaeng, South Sulawesi. Farmers have managed to recover the once-critical land in an agroforestry model, with coffee as one of the primary plants. It now has soil and water conservation functions, as well as habitat for Sulawesi endemic species such as Sulawesi bear cuscus (*ailurops ursinus*) and tarsier, owing to years of restoration. Bantaeng Arabica is rich with floral and spicy aromas.



Origin	South Sulawesi
Masl	1200-1300 masl
Water level	12%
Variety	Mix
Process	Washed
Volume greenbean of production	6 tonnes / year



**Kapulaga (Cardamom)**  
*Ammomum Cardamomum L.*



**Pala (Nutmeg)**  
*Myristica Fragrans*



**Karet**  
*(Hevea Brasiliensis  
Muell. Arg)*



**Kemiri (Candlenut)**  
*Aleurites Moluccanus*



**Kayu Manis (Cinnamon)**  
*Cinnamomum Verum,  
Cinnamomum Cullilawan*



**South Solok Coffee**  
*Arabica*



**South Solok Coffee**  
*Fine Robusta*



**West Sumatra Province**

**Bukit Kumbang Coffee**  
*Robusta*



**Cengkeh (Cloves)**  
*Syzygium Aromaticum*



**Pinang (Areca/Betel Nut)**  
*Areca Catechu*



**Lada Hitam (Black Pepper)**  
*Piper Nigrum*



**Karet**  
*(Hevea Brasiliensis  
Muell. Arg)*



**Bengkulu Province**

**Lampung Coffee**  
*Robusta*



**Kapulaga (Cardamom)**  
*Ammomum Cardamomum L.*



**Pala (Nutmeg)**  
*Myristica Fragrans*



**Lampung Coffee**  
*Arabica*



**West Java Province**

**Rakutak Coffee**  
*Arabica*



**Kayu Manis (Cinnamon)**  
*Cinnamomum Verum*



**Ciwidey & Rancabali Coffee**  
*Arabica*



**Jambi Province**

**Karet**  
*(Hevea Brasiliensis  
Muell. Arg)*



**Kayu Manis (Cinnamon)**  
*Cinnamomum Verum,  
Cinnamomum Cullilawan*



**D'Jangkat Sungai Tenang Coffee**  
*Fine Robusta*



**South Sumatra Province**

**Karet**  
*(Hevea Brasiliensis  
Muell. Arg)*



**Kayu Manis (Cinnamon)**  
*Cinnamomum Verum,  
Cinnamomum Cullilawan*



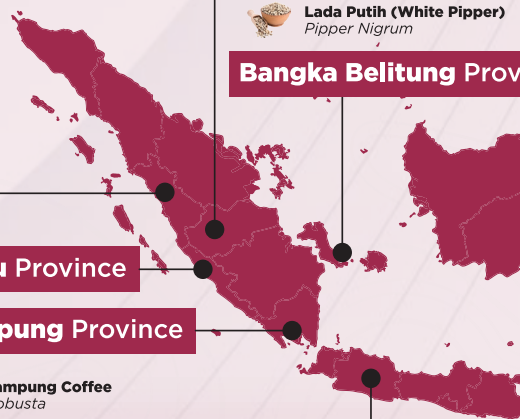
**Kemiri (Candlenut)**  
*Aleurites Moluccanus*



**Lada Putih (White Pepper)**  
*Piper Nigrum*



**Bangka Belitung Province**



# Indonesian Tropical Spices, Coffee and Non-timber Forest Products

COMMUNITY-BASED MANAGEMENT AREA OF  
WALHI (FRIENDS OF THE EARTH INDONESIA)

**Karet**  
*(Hevea Brasiliensis Muell. Arg)*

**Kayu Manis (Cinnamon)**  
*Cinnamomum Verum,*  
*Cinnamomum Cullilawan*

**Kemiri (Candlenut)**  
*Aleurites Moluccanus*

**North Kalimantan Province**



**Bantaeng Coffee**  
*Robusta*



**Lada Putih (White Pepper)**  
*Pipper Nigrum*



**Bantaeng Coffee**  
*Arabica*



**Lada Hitam (Black Pepper)**  
*Pipper Nigrum*

per)

**Province**

**South Sulawesi Province**

**North Maluku Province**



**Kayu Manis (Cinnamon)**  
*Cinnamomum Verum,*  
*Cinnamomum Cullilawan*



**Gengkeh (Cloves)**  
*Syzygium Aromaticum*



**Pala (Nutmeg)**  
*Myristica Fragrans*

**ce**

**Kapulaga (Cardamom)**  
*Ammomum Cardamomum L.*

**East Nusa Tenggara Province**



**Bajawa Coffee**  
*Robusta*



**Vanili (Flat-leaved Vanilla)**  
*Vanilla planifolia*



**Kacang Mete (Cashew)**  
*Anacardium Occidentale*

ffee





# Lampung Coffee

*(Robusta)*

**W**alhi Lampung together with the local community introduced the Sistem Hutan Kerakyatan as a solution and proof that the community is capable of maintaining and improving forest areas. This land is planted with robusta coffee which has been a commodity for decades. Lampung robusta coffee is produced from Wilayah Kelola Rakyat (WKR) through cultivation practices with agroforestry systems.



Origin	Padang Cermin, Kabupaten Pesawaran, Lampung
Masl	600-1000 masl
Water level	12%
Variety	Robusta Pesawaran
Process	Natural
Quality	Petik Merah



# Areca/ Betel Nut

*(Areca catechu)*

**B**etel/areca palms are used as hedgerows in Suka Menanti village, Bengkulu Province. In terms of its ecological effect, it contributes to preserving biodiversity. They are harvested throughout the year and have become the main source of income for the farmers. The local communities across the archipelago have a tradition of chewing areca nuts, as well as using them as special beverage ingredients. In traditional medicine, areca nuts have properties as a tonnesic, antiparasitic, and mouthwash. It is used by industry for food products, beverages, and coloring materials.



Origin	West Sumatera and Bengkulu
Product variant	Dried areca nut, whole betel nut, sliced dried betel nut
Volume of production	250 tonnes / year



# Nek Uyah, Staying Productive in Your Old Age



**N**ek Uyah, a 66-years old woman, contributes to the commodification of betel nuts in Bengkulu. This province, especially Kaur Regency, has produced up to 350 tons of betel nuts in one year. This commodity is a result of the

restoration of damaged forest areas and land due to the timber industry in the past. The severely damaged forest areas are then managed with an agroforestry approach by the local community.

To improve the quality of betel nuts produced by the community, Walhi took the initiative to develop Ekonomi Nusantara Laboratory in Sukamenati Village, Kaur Regency. This laboratory aims to be a space to learn together about local wisdom and as a facility to properly test the post-harvest processing of betel nuts.

It is expected that the establishment of this site will facilitate the process of commodities and as an early example of building community's autonomy in managing these processes in a modern way. Additionally, the laboratory can also be a space to gather young people and the community to learn and work together in managing commodities produced in community-based management area assisted by WALHI.

Moreover, if we visit Ekonomi Nusantara Laboratory, we will have





the opportunity to get to know Nek Uyah who is full of energy and exuberant at the age of 66. Nek Uyah decided to join other local women to learn and work at Nusantara Ekonomi Laboratory when Covid 19 pandemic hit.

Prior to working at *Ekonomi Nusantara Laboratory*, Nek Uyah worked as a daily laborer for shrimp farms during the shrimp harvest time. She then worked as a daily gardener or collected old fallen betel nuts on people's land in the village. Nek Uyah had no choice because she lives alone in her house with no economic support from her family.

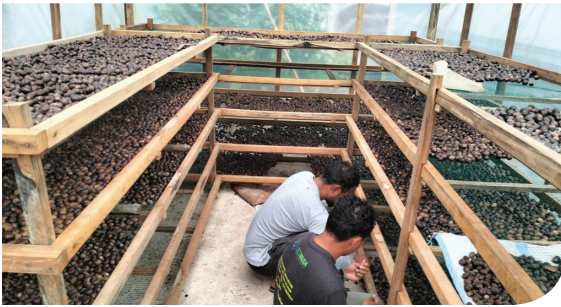
Nek Uyah is very grateful and happy to be accepted to work at *Ekonomi Nusantara Laboratory* which was located near her house. Working as

a betel nut peeler, she is able to earn around 350,000 rupiah per week, which is enough to meet her daily needs.

Apart from the financial benefit, Nek Uyah also gained knowledge. She now understands the process and the ways to manage young and old betel nuts so that they become high quality products that can be sold at a fairly good price for the local and export markets.

Nek Uyah hopes that *Ekonomi Nusantara Laboratory* can run in a sustainable way so that more people can have the opportunity to learn and understand how to process quality betel nuts. She also hopes that the price of betel nut is stable so that she and her peers can be productive in working and learning every day.

# Pacayoga in Kalaodi, Connecting Nature and Humans



**I**t is possible for people to be productive without owning land. This is a story from Kalaodi, where people don't recognize the concept land ownership, but only tree ownership. Kalaodi community is still maintaining the distribution of land for social purposes (village plot of land, mosque plot of land, environmental plot of land) based on the types of nutmeg and clove plantations.

Kalaodi is a village with an area of 560.37 hectares on the slopes of Mount Tagafura, Tidore Island, North Maluku. The area of the village land consists of 100 hectares of plantations, 55.5 hectares of agriculture, and 400 hectares of forestry area, the rest is new for residential land. Kalaodi village consists of 116 households, all of which own clove and nutmeg trees. They have 100 to 150 clove trees.

In the design of spatial use to meet the needs of the community in Kalaodi village, it utilizes the existing natural resources by growing annual crops such as nutmeg, cloves, and durian intercropped with other monthly crops. This is done to meet the needs of daily consumption.

Besides, since the forest area management in Kalaodi was included as a protected forest area, the community had stopped creating new plantations. Prior to that, the community had cleared the land based on community groups. It started from young people's plantation, village plantation, or the



environment and mosque plantation and the village facilities.

The division of land management has been around for a long time, since the 1970s. The plantations are communally owned by groups.

The culture of the Kalaodi community always prioritizes protecting nature. All regulations regarding natural resource management are always decided through consensus. Even



when it comes to cutting down a tree, it must be discussed between local people, traditional stakeholders, and the government.

In protecting nature, the Kalaodi community has strict cultures and customs which, if violated, the people believe would bring harm to them. The community refers to this custom as bobeto or an oath which means a pledge not to do evil, including destroying the environment.

The life pattern of the Kalaodi people holds a very important role as a safeguard for the protection of nature. They also have a ritual to show gratitude for the blessings of nature after every harvest. This ritual is called “Pacagoya”, a tradition that unites nature and humans or the local community. A tradition that holds a very important role as a safeguard for the protection of nature.



# Nutmeg

(*Myristica fragrans*)

Since years ago, nutmeg has been known as a forest plant that is utilized as a part of local wisdom and it has become the main income for farmers in Kaladoi, North Maluku. It also plays a role in supporting soil conservation and maintaining biodiversity since it grows on the slopes of mountains. Nutmeg has a classic spice flavor. Best served in culinary products, food and beverage. Nutmeg is also known for its antibacterial, anti-inflammatory, and antioxidant effects.



Origin	West Sumatera, Bengkulu, North Maluku, Aceh and Lampung
Product variant	Dried nutmeg seeds, nutmeg seed powder, nutmeg syrup, and essential oil
Volume of production	1000 tonnes / year



# Cinnamon

(*Cinnamomum verum*,  
*Cinnamomum culilawan*)

Cinnamon from Lubuk Gadang, West Sumatra has a sweet and toasty aroma with a taste of spices and refreshing fruity savor. Cinnamon is the most favored spice to use in kinds of food and beverages that contain coumarin, eugenol, and catechins which have antioxidant and antimicrobial properties. Besides being a source of income for farmers, the leaves, flowers and fruits are a valuable food source for a variety of animals, including birds, insects and small mammals.



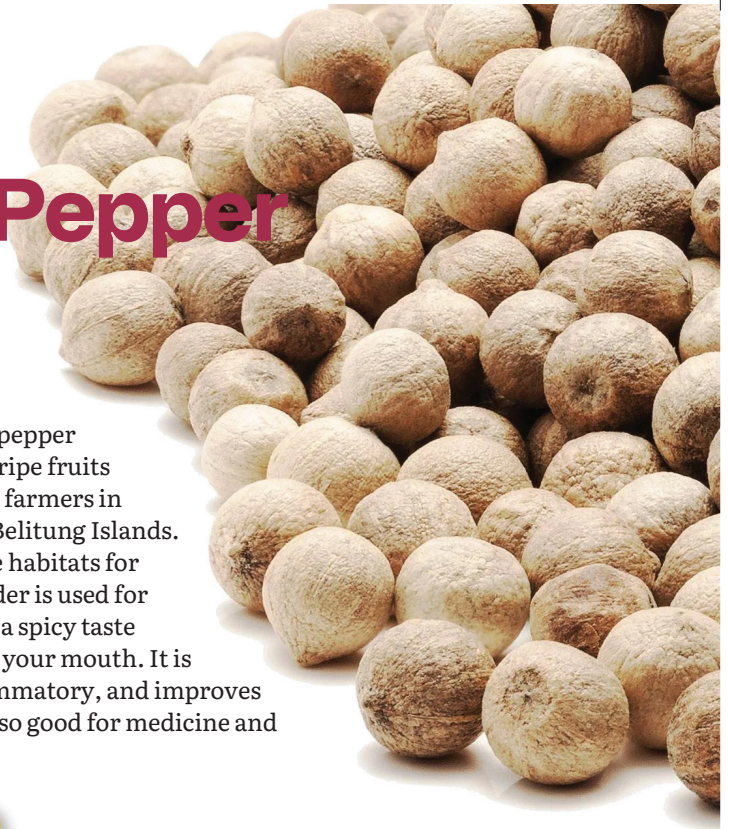
Origin	Jambi, West Sumatera, Bengkulu, South Kalimantan, and North Maluku
Product variant	Cinnamon sticks, cinnamon powder and cinnamon syrup
Volume of production	100 tonnes / year



# White Pepper

(*Piper Nigrum*)

**T**his distinct white pepper is processed from ripe fruits harvested by local farmers in Pangkal Village, Bangka Belitung Islands. The pepper farms provide habitats for flora and fauna. The powder is used for food seasoning that gives a spicy taste with a warm sensation in your mouth. It is antimicrobial, anti-inflammatory, and improves digestive function. It is also good for medicine and cosmetics.



Origin	Bengkulu, South Sulawesi, West Sumatera, Bangka Belitung and East Java
Product variant	Dried white seeds, ground white pepper
Volume of production	50 tonnes / year



# Black Pepper

(*Piper Nigrum*)

The black pepper is processed from unripe fruits harvested by local farmers in Kaur Village, Bengkulu Province. The pepper farms help sustain the ecosystem as well as become the farmers' main source of income. The black pepper has a distinct spicy taste. It is used for rub or marinade, it enhances the deeper flavor of grilled meat dishes. The piperine is antimicrobial, antioxidant, and anti-inflammatory. It improves digestive function, pain relief, and nutrient absorption.



Origin	Bengkulu, South Sulawesi, West Sumatera, Bangka Belitung and East Java
Product variant	Dried black seeds, ground black pepper
Volume of production	50 tonnes / year



# Cloves

*(Syzygium aromaticum)*

**F**or farmers in Kaur, Bengkulu Province, cloves are a highly valuable spice. The clove trees provide habitats as well as a source of food for insects, birds, and other kinds of animals. Cloves are used to season soupy dishes such as curries and stews. It is also used as traditional herb and beverage ingredients. They contain eugenol which is aromatic, antiseptic, analgesic, and anti-inflammatory. Cloves also provide a relaxing effect, helping relieve pain and digestive problems.



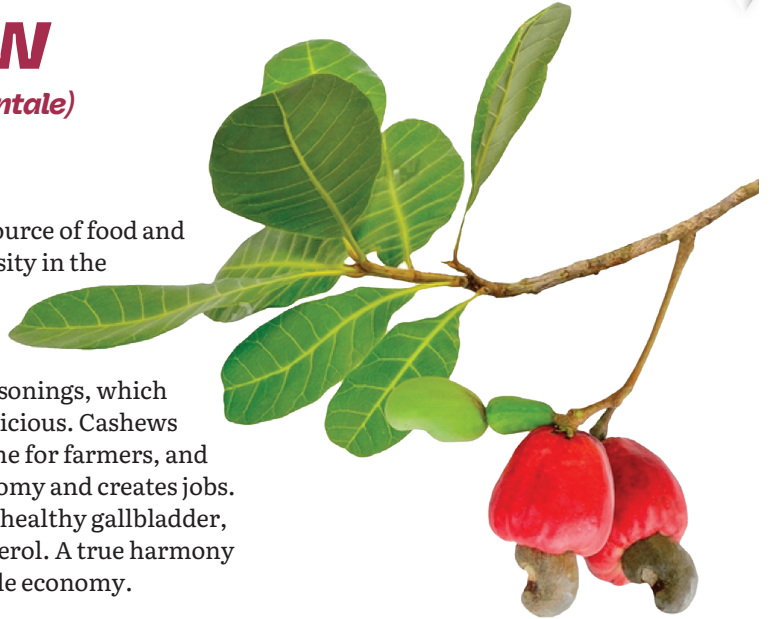
Origin	West Sumatera, Bengkulu, North Maluku and Central Sulawesi
Product variant	Dried clove, essential oil
Volume of production	2 tonnes / year



# Cashew

(*Anacardium occidentale*)

**C**ashew nuts are a source of food and maintain biodiversity in the environment of Sumba Island. Cashews are used in various food preparations, snacks, seasonings, which make food savory and delicious. Cashews are a vital source of income for farmers, and it supports the local economy and creates jobs. Cashews help maintain a healthy gallbladder, heart and control cholesterol. A true harmony of nature and a sustainable economy.



Origin	Desa Kadaghu Tana, Kabupaten Sumba Barat Daya, East Nusa Tenggara
Community	Uma Peghe
Masl	850 masl
Product variant	Raw Cashew
Volume of production	60 - 80 tonnes / year





# Cardamom

(*Amomum cardamomum L.*)

Cardamom from Nagari Padang Ganting, West Sumatra; Air Palawan, Bengkulu; and Padang Cermin, Pesawaran, Lampung, are cultivated as an intercrop. The canopy of woody plants creates ideal micro-conditions for cardamom growth. Sufficient moisture and rainfall produce cardamom with a distinctive aroma and flavor.

It is used as a spice in cooking, especially in sweet dishes and pastries, a special touch to foods such as curries, soups, pastries and desserts.



Origin	West Sumatra, Lampung, and Bengkulu
Product variant	Dry seeds, essential oil
Volume of production	25 tonnes / year



# Candlenut

*(Aleurites moluccanus)*

**C**andlenuts are used for seasoning which gives dishes a distinctive flavor. Candlenuts provide important economic benefits to local farmers in Sawahlunto, West Sumatra. They contain oleic and linoleic acids, as well as vitamin E, and minerals such as magnesium, phosphorus, and calcium. They give rich savory flavors to dishes. In addition, candlenut oil extracted from the seeds is used in skin and hair care products due to its hydrating and softening properties. Candlenut farms also help maintain biodiversity in tropical environments.



Origin	West Sumatra and South Kalimantan
Product variant	Dried candlenut seeds, essential oil
Volume of production	250 tonnes / year



# Vanilla

*(Vanilla planifolia)*

**V**anilla trees are the main source of income for farmers in Sikka, Flores Island. Sikka is known as the best vanilla producer in Indonesia. With a soft and sweet touch, Sikka vanilla is often used in making cakes, bread, ice cream, chocolate, coffee, and other kinds of foods and beverages. Vanilla contains vanillin acid, vitamin B, and minerals such as calcium and iron. Vanilla also has antidepressant, antimicrobial, and antioxidant properties.

Origin	Flores East Nusa Tenggara
Masl	744 masl
Volume of production	6-8 tonnes / year







# Rubber

(*Hevea brasiliensis*)

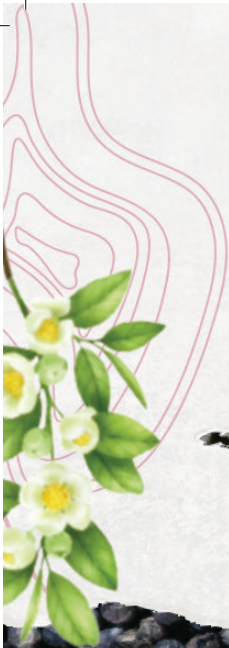
**R**ubber or Para with the Latin name *Hevea brasiliensis* is a plant with high economic value planted using an agroforestry system in Sumatra and Kalimantan. This plant, which contains latex/sap and is widely cultivated by the community in the area it manages, also serves to improve the quality of the ecosystem in the water catchment area and river basin.

Plants suitable for planting in the tropics are facing challenges due to falling raw rubber prices. This has prompted farmers to replace the

rubber trees they cultivate with other plants that are seen as having better economic value, such as oil palm or others. Changes in these commodities damage land cover and also the quality of ecosystems in the area.

Origin	West Sumatera, Jambi, Bengkulu, and South Kalimantan
Masl	200 - 1000 masl
Volume of production	500 tonnes / year





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