

Table of Content

Foreword	1
Spices of Nusantara	3
Coffee & Cacao of Nusantara	14
Other Variant of Product	23





Foreword

s a tropical country, the world's largest archipelago and located in the ring of fire, Indonesia has a diverse set of characteristics and landscapes. Savanna fields, peatlands, wetlands, highlands, karts and small islands form the character of a social, economic and environmental order that complements the treasures of each region and gives Indonesia the emerald of the equator moniker.

Spices are one of the natural wealth produced from Indonesia's diverse landscapes. Since the 5th century AD, spices from the archipelago have been traded globally via the silk route to the incense route for hundreds of years. When the Ottoman Empire closed the land route for the spice trade to Europe in 1453 AD, overland trade via the silk route and the incense route switched to maritime routes. The demand for spices like pepper, cloves, nutmeg, cardamom, turmeric, ginger, and cinnamon prompted European exploration of the archipelago.

However, spice production in Indonesia has decreased significantly along with deforestation, environmental degradation and climate change caused by the shift in Indonesia's economic development towards extractive industries such as mining, monoculture and logging.

This is one of the reasons that underlies us to push for the birth of the idea of the *Ekosistem Ekonomi Nusantara* or Ecosystem of Archipelago Economy. An economic model that is designed to grow the economy while restoring the environment and people's rights.

We are currently working with communities in their managed area of over 1.1 million hectares and will continue to expand. From this total area, we have identified 77 types of food sources and economic commodities from various landscapes, 33 of which are export commodities with the potential of providing social welfare, national economic development and global food.

The catalog "Recovering Economy Through *Ekonomi Nusantara*" is presented to you to give you the choice of building a business while restoring the earth.

Zenzi Suhadi

Executive Director
WALHI National Executive







Planting cinnamon is equivalent to saving money in the culture of communities in Sumatera, Kalimantan, and North Maluku. Cinnamons, whose prices are fairly stable, are harvested when the plants are more than ten years old, harvested when farming families require a large sum of money to pay for their children's education, costs for Muslim pilgrimage, and costs for traditional ceremonies such as weddings. Cinnamon has strong roots and can grow to a stem height of more than 20 meters, making it ideal for use as a cover crop in community coffee plantations and as a buffer plant in watershed areas. In Sumatera, Kalimantan, and North Maluku, Cinnamons are cultivated in agro-forestry model.

Product Variant :

Cinnamon sticks, Cinnamon powder and Cinnamon syrup

Volume of Production :

100 tonnes/year

Regional Origin:

Jambi, West Sumatera, Bengkulu, South Kalimantan and North Maluku





Areca/Betel Nut Pinang (Areca Cathecu)

Product Variant:

Dried areca nut, Whole betel nut, Sliced dried betel nut

Volume of Production:

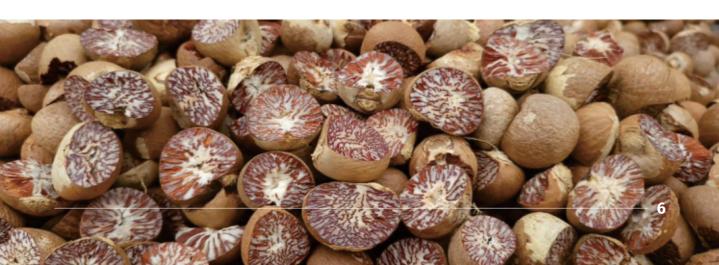
250 tonnes/year

Regional Origin :

Bengkulu and West Sumatera

Areca nut is strongly associated with Indonesian culture. In the past, areca nut was planted to mark land boundaries between farmers, but it is now widely cultivated due to its high economic value. Areca nut is an important component in some indigenous peoples' cultural rituals in Indonesia; for example, in the Minangkabau Community of West Sumatra, betel nut is a condition for beginning a negotiation; and for Indigenous Peoples in East Nusa Tenggara and Papua, Areca nut is an inseparable part in everyday life. In addition to that, areca nut is used as a raw material for spices, pharmaceuticals, and dyes all over the world.

In Bengkulu, areca nut is planted with eight other plants and has also become a tool for reforesting degraded land of former logging and mining concessions. Farmers have waited four years for farmers to start reaping economic value along with the function of the environment being restored.







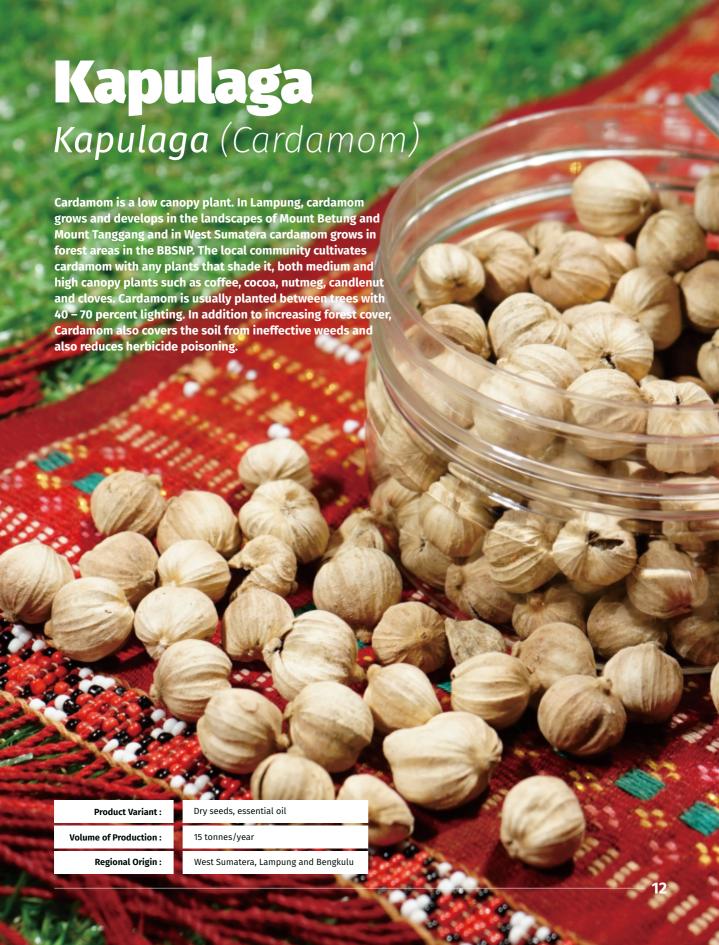
Candlenut

Kemiri (Aleurites Moluccana L)













of **Nusantara**

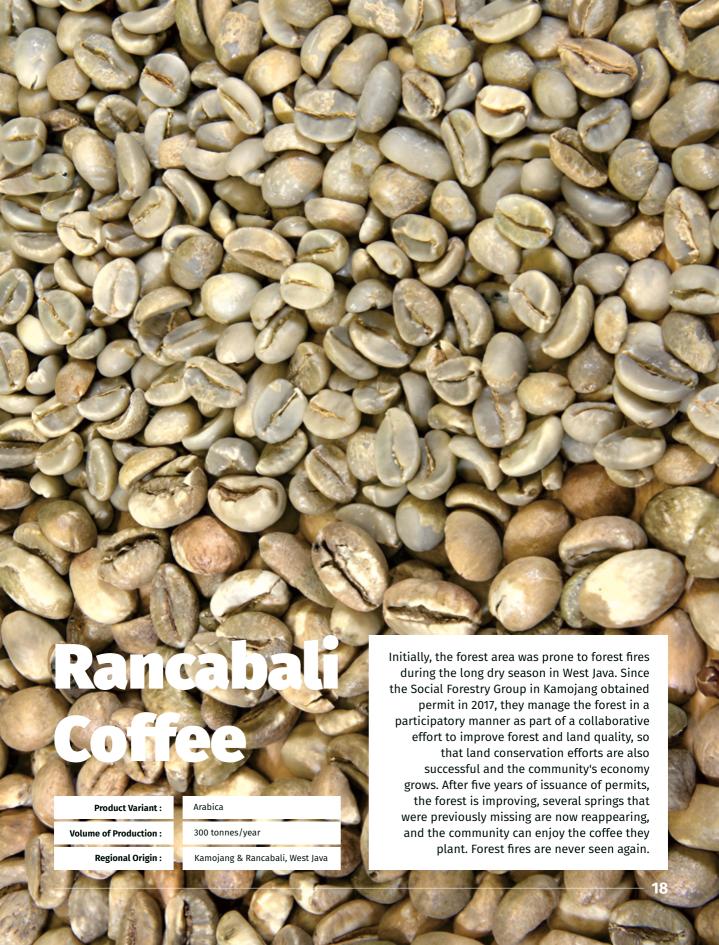






Arabica and Robusta coffee from South Solok are grown by farmers in the buffer zone of the Kerinci Seblat National Park (TNKS). Most of the coffee farmers who manage this area are Javanese ethnic who are descended from tea plantation workers who were brought in during the Dutch colonial period.

The initiative to form the People's Coffee Cooperative was a resistance effort by coffee farmers to deal with price pressures from coffee processors and collectors at the beginning of the Covid-19 pandemic. At that time the price of coffee cherries at the farm level was only Rp. 3,000-Rp. 4,000, from the normal Rp. 10,000-15,000 per kg. This price was very far from the production costs needed by farmers so that many farmers decided not to harvest coffee in their plantations.



Robusta Beightlu

The vast majority of Bengkulu coffee is grown in forest areas that serve as buffer zones for the Bukit Barisan Selatan National Park and Kerinci Seblat National Park. The majority of community owners of coffee plantations in forest areas have been consciously and unconsciously restoring forest areas because coffee planting has been carried out for generations by intercropping with other crops such as durian, petai and dogfruit. In Tanjung Aur, which intersect with conservation and buffer zones for instance, the communities do not plant oil palm which is monoculture plantation to carry out the ecosystem forestation because the land was once a logging concession that wasn't restored by the company.

Product Variant:

Robusta

Volume of Production :

1000 tonnes/year

Regional Origin:

Bengkulu







Other Variant of Product



Honey produced from the Apis Dorsata

bee is referred as the superior honey because it is produced from the forest and harvested sustainably. The honey produced is multiflora honey, which has a distinct taste from mangrove flowers that is difficult to predict; some are bitter, while others are sweet.

Mangrove honey is currently produced by beekeepers in Nipah Panjang Village, Batu Ampar Village, and Tanjung Harapan Village who are members of the Pemuar Honey KUPS.

Volume of Production:

2.5 tonnes/year of ± 30.000 hectares area

Regional Origin:

Batu Ampar and Tanjung Harapan Villages, West Kalimantan



Forest Honey

The presence of honeycombs indicates a good forest condition. Forest honey provides a source of income for farmers and communities near forest areas while preserving the environment.

 Product Variant :
 Original honey

 Volume of Production :
 50 tonnes/year

 Regional Origin :
 West Sumatera, West Java, West Kalimantan dan West Nusa Tenggara

Palm Sugar

Aren or palm trees are native plant of Indonesia. Many grow in forests and around rivers. This plant is extremely beneficial, and everything from the roots to the leaves can be used. Water from fruit bunches is one of them, and it can be processed into fresh drinks and sugar. Its fibrous root helps to store groundwater therefore it is good as a conservation plant in water catchment areas and watersheds.

