

The background of the entire page is a detailed collage of various Indonesian natural products. In the top left, there are bright orange, dried flower petals. To their right are several whole and sliced nutmegs, showing their characteristic marbled patterns. The top right is filled with dark brown, elongated almonds. The middle section is dominated by a large pile of small, dark brown peppercorns. On the left side, there are clusters of light-colored, round nutmeg seeds. The bottom left corner features long, thin cinnamon sticks. The bottom right corner shows large, light-colored, irregularly shaped pieces of what appears to be processed rubber or a similar natural product. A white curved line separates the top half of the collage from the bottom half.

**Wahana Lingkungan Hidup Indonesia (WALHI)**  
Friends of The Earth Indonesia

**RECOVERING ECONOMY  
THROUGH  
EKONOMI  
NUSANTARA**

**2023**

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## Foreword

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**A**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



# Spices of Nusantara





# Cinnamons

## *Kayu Manis (Cinnamomum Verum)*

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.

<b>Product Variant :</b>	Cinnamon sticks, Cinnamon powder and Cinnamon syrup
<b>Volume of Production :</b>	100 tonnes/year
<b>Regional Origin :</b>	Jambi, West Sumatera, Bengkulu, South Kalimantan and North Maluku



# Nutmeg

## *Pala (Myristica Fragrans)*

Nutmeg is a native spice to Maluku's Banda Island. Nutmeg plants can now be found in almost every region of Indonesia.

Nutmeg thrives in coastal areas with land elevations ranging from 0 to 700 meters above sea level. Because of the strength and longevity of its roots and stems, people in Indonesia plant nutmeg not only for economic reasons, but also for conservation purposes in water catchment areas and river basins.

Nutmeg is an important spice in Indonesia for cooking, beverages, and herbs, so it is traded not only as an export commodity but also for the domestic market.

Product Variant :	Mace, Dried nutmeg seeds, Nutmeg seed powder, Nutmeg syrup, and Essential oil
Volume of Production :	1.000 tonnes/year
Regional Origin :	West Sumatera, North Maluku, Bengkulu, Aceh and Lampung





# 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.







# Cloves

## *Cengkih (Syzygium Aromaticum)*

Cloves are Maluku native plants. In order to meet the daily needs, the community in Kalaodi, North Maluku, utilizing existing natural resources to plant annual crops such as cloves, nutmeg, and durian, which are intercropped with other monthly crops. The customary structure that is still firmly adhered to by the Kalaodi community makes them always prioritize protecting nature. All natural resource management policies are always decided collectively. Even cutting down a tree must still be discussed jointly between the people.

To preserve nature, the Kalaodi community does not recognize land ownership, only tree ownership. The distribution of greenery for social purposes such as village greenery, mosque greenery, environmental greenery is still maintained and also used as base for division of types of cloves and nutmegs plantation.

Product Variant :	Dried clove, Essential oil
Volume of Production :	2.000 tonnes/year
Regional Origin :	West Sumatera, Bengkulu, North Maluku and Central Sulawesi



**Product Variant :**

Dried candlenut seeds, Essential oil

**Volume of Production :**

250 tonnes/year

**Regional Origin :**

West Sumatera and South Kalimantan

The seeds of candlenut plant are used to make spice or oil. Pecan fruit, in addition to being used as a cooking spice, is also used as an industrial raw material in products such as paint, varnish, wood preservative, shampoo, and soap. Its large and tall stems make it ideal for planting as the primary crop for restoring forest areas and degraded lands.



# Candlenut

*Kemiri (Aleurites Moluccana L)*



# White Pepper

## *Lada (Piper Nigrum)*

Pepper, or commonly known as the King of Spice is widely cultivated in Indonesia. Nearly 80% of pepper production in Indonesia is exported to various countries in the world.

In Trawas District, Mojokerto Regency, East Java, the Alas Forest Farmers Group (KTH) planted more than 1,000 peppercorns in the social forestry area they manage. This pepper is planted around teak wood that has been growing in this area for a long time. The goal is to protect teak trees that are decades old from being harvested/cut down.

Pepper is a vine that needs stakes or other plants to propagate. By cultivating it with other forest plants, apart from having high economic value, pepper also acts as a greenbelt to protect other forest plants from being cut down which can trigger deforestation.

**Product Variant :**

Dried white seeds, Ground white pepper


**Volume of Production :**

50 tonnes/year

**Regional Origin :**

Bengkulu, South Sulawesi, West Sumatera, Bangka Belitung dan East Java





Black pepper is harvested before the fruit is ripe and the seed coat is still green. This old pepper fruit is sun-dried with its green skin until it turns black.

Farmers in Indonesia plant and care for this vine until it is harvested and bears fruit. Pruning is done on a regular basis to ensure that this plant does not spread too far and is easy to harvest.

Black pepper is also used in meat-based dishes such as Black Pepper Beef, as well as traditional drinks designed to warm the body during the rainy season or for residents living in mountainous areas where the air temperature is relatively low.

# Black Pepper

## *Lada Hitam (Piper Nigrum)*

**Product Variant :**

Dried black seeds, Ground black pepper

**Volume of Production :**

50 tonnes/year

**Regional Origin :**

Bengkulu, West Sumatera, Bangka Belitung, South Sulawesi and East Java





Product Variant :	Dry seeds, essential oil
Volume of Production :	-
Regional Origin :	Wadas Village, Central Java

Cubeb, or commonly known as lada jawa (pepper from Java) is one commodity with high economic value is regarded as a 'saving crop' by community in Wadas, Central Java. Cubeb is a vine that grows in the highlands and requires upright trees such as rubber and petai to grow. In Wadas, existence is currently threatened by limestone mining for the construction of a dam in Wadas Village, Central Java.

In addition to its use as a spice, cubeb is also used as a flavor enhancer in gin and cigarettes. The primary advantage of cubeb is as a pharmaceutical ingredient and source of essential oils. (Oleum Cubebae)

# Cubeb / Java Pepper

## *Kemukus (Piper Cuceba L)*



# Kapulaga

## Kapulaga (Cardamom)

Cardamom is a low canopy plant. In Lampung, cardamom grows and develops in the landscapes of Mount Betung and Mount Tanggang and in West Sumatera cardamom grows in forest areas in the BBSNP. The local community cultivates cardamom with any plants that shade it, both medium and high canopy plants such as coffee, cocoa, nutmeg, candlenut and cloves. Cardamom is usually planted between trees with 40 – 70 percent lighting. In addition to increasing forest cover, Cardamom also covers the soil from ineffective weeds and also reduces herbicide poisoning.

**Product Variant :**

Dry seeds, essential oil

**Volume of Production :**

15 tonnes/year

**Regional Origin :**

West Sumatera, Lampung and Bengkulu





# Tempayang

## *Tempayang (Fismiana Affinis)*

Tempayang is a native forest plant. Tempayang is the fruit of the Tempayang tree, or local people usually call it Medang tree. Tempayang is harvested once a year according to the fruit season. In West Sumatera, communities in Nagara Padang Gangang and Lubuk Gadang Utara who have obtained social forestry permits manage their area with Tempayang as one of their commodities. In addition to providing economic benefits from non-timber forest product, the Tempayang tree also helps preserve other native plants from the tropical and also contributes to increasing forest cover.

**Product Variant :**

Dried seeds

**Volume of Production :**

8 tonnes/year

**Regional Origin :**

West Sumatera



# Coffee & Cacao of Nusantara





**Product Variant :**

Arabica, 1.200-1.700m above sea level

**Volume of Production :**

7-8 tonnes/year

**Regional Origin :**

Labbo Village, South Sulawesi





# Arabica Bantaeng

Bantaeng Arabica Coffee is grown in agroforestry model in the forest of Bantaeng Village. Treated naturally without using pesticides. The harvesting process to post-harvest processing adopts the coffee specialty system. The forest area known as Borong Lompoa was originally a protected forest area with critical conditions. In 2010, through the Social Forestry Program the community obtained management permits through the Village Forest Scheme covering an area of 342 hectares which is currently being managed by 157 families. Selection of coffee plants for cultivation is also a strategy for avoiding conflicts with the Forestry Agency and also for the restoration of critical forest areas.

After more than 10 years of managing the area by the community, the ecosystem in the forest area is recovering, the quality of the springs is clear again and the community's economic level has increased.



# Solok Selatan Coffee

<b>Product Variant :</b>	Arabica & Robusta
<b>Volume of Production :</b>	50 tonnes/tahun
<b>Regional Origin :</b>	South Solok, West Sumatera

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.



# Rancabali Coffee

**Product Variant :**

Arabica

**Volume of Production :**

300 tonnes/year

**Regional Origin :**

Kamojang & Rancabali, West Java

Initially, the forest area was prone to forest fires during the long dry season in West Java. Since the Social Forestry Group in Kamojang obtained permit in 2017, they manage the forest in a participatory manner as part of a collaborative effort to improve forest and land quality, so that land conservation efforts are also successful and the community's economy grows. After five years of issuance of permits, the forest is improving, several springs that were previously missing are now reappearing, and the community can enjoy the coffee they plant. Forest fires are never seen again.



# Robusta Bengkulu

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





# Peatland Coffee

Liberika coffee from Sungai Jawi Village is the result of cultivating coffee plants in the Agroforestry management model by KUPS on critical and burnt land in peat areas in partnership with Pesona Kalbar Hijau in Sungai Jawi Village Forest, Batu Ampar District, Kubu Raya Regency, West Kalimantan.

The coffee beans harvested are the best-selected coffees with a distinct flavor and conservation value for the management of peatlands in West Kalimantan.

**Product Variant :**

Liberika coffee

**Volume of Production :**

1 tonnes/year of 5 hectares area

**Regional Origin :**

Sungai Jawi Village, West Kalimantan



# Robusta Jambi

Robusta coffee that has been adapted to the Bukit Barisan landscape for over a century. Selected coffee seeds are planted at an altitude of more than 1000 meters above sea level, then processed in an environmentally friendly manner with a touch of hands without sacrificing local wisdom and culture to create Fine Robusta with the distinct flavor of Mount Masurai Buffer, Merangin, Jambi.

<b>Product Variant :</b>	Blend varietas robusta
<b>Volume of Production :</b>	200 tonnes/year
<b>Regional Origin :</b>	Jambi



# Cacao

*Kakao*  
(*Theobroma cacao* L.)

**Product Variant :**

Fermented bean and non-fermented bean

**Volume of Production :**

5 tonnes/year

**Regional Origin :**

West Sumatera

Female farmers who live in the forest pick and process this type of cocoa. Cocoa is currently the mainstay of farmers who plant in hilly landscapes on the periphery of the forest.



# **Other Variant of Product**





# Mangrove Honey

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.

<b>Product Variant :</b>	Original honey
<b>Volume of Production :</b>	2.5 tonnes/year of ± 30.000 hectares area
<b>Regional Origin :</b>	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.

<b>Product Variant :</b>	Original honey
<b>Volume of Production :</b>	50 tonnes/year
<b>Regional Origin :</b>	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.



**Product Variant :**

Granula and caramel sugar

**Volume of Production :**

100 tonnes/year

**Regional Origin :**

Central Java, West Java, West Sumatera, Lampung and South Sulawesi