



Our team wishes you and your loved ones a wonderful holiday season and a prosperous new year.



BRC

Quality Certification

Continuing along the path of innovation Java Biocolloid began the BRC certification process several months ago, following the demands of the market. Nowadays, most major companies in the food sector are inclined to buy from suppliers with quality certifications of an international standard, and taking this into account, we are proud to trade with the BRC certification, ensuring the highest standard of food safety, quality and legality.

This certification was made possible by the efforts of the Java Biocolloid team, from the plant operators to management, painstakingly improving our company's social and internal relationships, keeping in line with our philosophy of moving forward together.

[Read more](#)

NOP

USFDA Organic Standard

After a long and strenuous journey, Java Biocolloid is pleased to announce that the American based certification body, OneCert, has issued the USFDA standards Organic Certificate for our seaweed and seaweed extract products. This is yet another great achievement, adding to the existing EU Organic Certificate following the European guidelines issued by the German based certification body, KIWA BCS.

[Read more](#)

IMR

Lisbon Conference - Strength in Connection

Further strengthening the friendship between Java Biocolloid and IMR International, we are proud to be a silver sponsor of the Food Hydrocolloid Conference to be held in Lisbon in April 2019.

The event will touch on several important topics ranging from consumer perception to developing trends in the hydrocolloid industry.

[Click here for more information](#)

phytaFIBER® Recipe

The Health Benefits of Organic Snack Bars

Healthy and convenient, muesli and granola bars have become a popular snack. They are compact and rich in protein, vitamins and fiber, making them a practical alternative for breakfast or in between meals.

Our R&D team's latest development involves the use of organic phytaFIBER® in granola bars. The role phytaFIBER® plays is not only to improve the texture, but also to bind all of the ingredients together and increase the source of dietary fiber. Regular granola bars are a mix of various ingredients such as grains, nuts and seeds with sugar and fat, another advantage of using phytaFIBER® is the ability to reduce the amount of added sugar and fat to promote healthier low sugar snack bars to consumers.

[Contact us for the recipe](#)



Indonesia Seaweed - Brand Launch

Proudly Made in Indonesia

Recently, another important milestone was reached. On November 23rd 2018, in the presence of all the seaweed stakeholders from government and private sector, ASTRULI (Asosiasi Industri Rumput Laut Indonesia) (Indonesian Association of Seaweeds Industries), represented by chairman Mr. Mc Donny Watad Nagasan, Java Biocolloid shareholder, launched the new brand; 'Indonesia Seaweed'.

[Read more](#)

Microplastics

The Battle Against Plastic Pollution

Java Biocolloid has been developing analysis methods and measures to eliminate the presence of microplastic pollution in our products.

[Read more](#)

