



OUR STORY INSPRIDED FROM THE GOODNESS OF INLAND COCONUT VARIETY IN INDONESIA

Conutcos is committed with the existing foundation to continue to create quality and competitive "Superfood" products, both for national and international markets. By raising Indonesia's natural wealth sourced from Coconuts produced by Local Farmers, Conutcos believes it will be grow, be useful and always innovate.

In the future, Conutcos believes that it will give a powerful impact not only to raise the productivity of Local Coconut Farmers but also to invite the surrounding community to work together in the Coconut Celebes Cluster program which is currently being developed to create products that are produced worldwide and have high value, as well as educating the goodness contained so that people are aware of the importance of consuming quality coconut as the main source of nutrition in everyday life.

Mengapa conutcos hadir? Abundant Raw 1 Material Supply CONUTO Utilization of Inland 2 coconut in less attention 5 The lack of knowledge 3 about the health of Inland Coconut issue in Indonesian society 6

Processing that requires a lot of time and effort

The demand for coconut processed products is increasinglypotential in all market needs

Coconut can be processed into various products without leaving any pulp at all

CV Enam Dzikmah Utama

Conutcos (Coconut House Indonesia)

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WHO WE ARE

CV Dzikmah Enam Utama produces Processed Coconut Products inspired by goodness of Indonesian the Inland Coconut by carrying a brand called Conutcos (Coconut House Indonesia) Conutcos is currently focusing on innovative intermediate producing or ingredient products to Ready to eat/drink with "Superfood" it is made from Inland Coconut Meat which is believed to have better nutritional content than oil palm,

In addition to the local market, Conutcos is now starting to penetrate the national to international market. This is in line with abundance of local raw materials that are still rarely used and market awareness that has begun to shift to consuming healthy foods.

copra coconut, hybrid coconut, etc.



OUR PRODUCTS PRICE AND QUALIFICATIONS

1. DRIED COCONUT FLAKES (KELAPA PARUT KERING)

HIGH FAT FOR CAKES, COOKIES, ICE CREAM FLAVOUR FORM : 350 G (MEDIUM GRADE TEXTURE)

INGREDIENTS : PREMIUM COCONUT FLAKES ONLY

SHELF LIFE : 1 - 2 YEARS

Dried Coconut is made through a grated process then dried in the oven and packaged. This coconut is very suitable as a crispy cake batter or as a topping for cookies that require a distinctive coconut flavor.

IDR 45.000 /jar @ 350 g USD 3 /jar @ 350 g



OUR PRODUCTS PRICE AND QUALIFICATIONS

DESSIGATED COCONUT FLOUR (TEPUNG KELAPA KETO) 2

CONUTCO

TEPUNG KELAPA

(Coconut Flour)

I OW FAT FOR CAKES, DONUT, BREAD FLAVOUR FORM : 250 G (FINE GRADE TEXTURE)

INGREDIENTS: PREMIUM COCONUT FLAKES ONLY

SHELF LIFE : 1 – 2 YEARS

Coconut Flour is made from coconut dregs which are dried through a drying process (oven) so that the contents are not contaminated and are still intact then mashed and then packaged. This flour contains lower gluten, carbohydrates, and fat than other flours.

Commonly called Keto Flour which is suitable for consumption by diabetics. The function of this ingredients product is to be used as bread dough or cake to replace wheat flour which is believed to be healthier.

IDR 35.000 /jar @ 250 g USD 2.3 /jar @ 250 g

OUR PRODUCTS PRICE AND QUALIFICATIONS

3. ORIGINAL COCONUT ROASTED (KELAPA SANGRAL)

HIGH FAT (MEDIUM OILY) **COCONUT ROASTING WITH TRADITIONAL TECHNIQUES** FOR FOOD SEASONINGS FORM : 500 G (MEDIUM GRADE TEXTURE)

INGREDIENTS: **ORIGINAL INLAND COCONUT**

SHELF LIFE : 6 MONTHS TO 1 YEARS

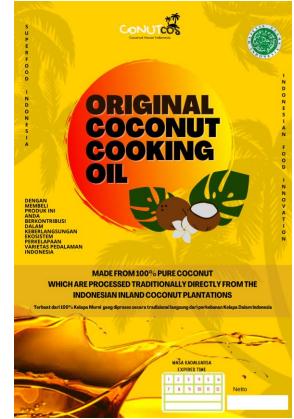
Original Coconut Roasted (Roasted Coconut) is made without going through any drying process including under the sun and roasting directly. This reduces the risk of contamination and preserves the ingredients. CONUTCO Roasted coconut makes your dish even more savory. Made using standard traditional techniques. **KELAPA SANGRAI** (Roasted Grated Coconut) No Preservatives and Halal. This product serves as a food complement that can add to the taste of dishes such as soup, Coto, Opor, or other dishes that require coconut flavor.

IDR 50.000 /jar @ 350 g USD 3.5 /jar @ 350 g

4. ORIGINAL COCONUT COOKING OIL

(MINYAK KELAPA ASLI)

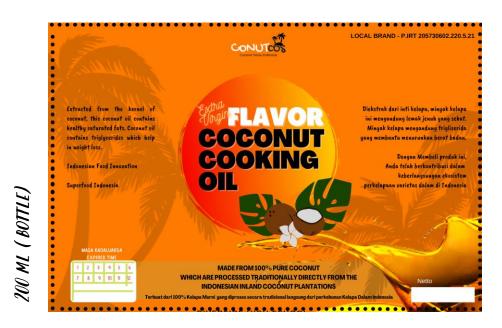


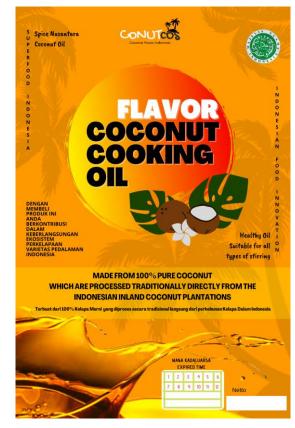


A LITER (PLASTIC)

5. FLAVOR COCONUT COOKING OIL

(MINYAK KELAPA BERAROMA)





I LITER (PLASTIC)

6. VIRGIN COCONUT OIL (MINYAK ASLI KELAPA)



7. COCONUT FIBER MILK

(SUSU KELAPA)



8. COCONUT WATER.CO

(AIR KELAPA ASLI)



9. COCONUT MILK (SANTAN KELAPA CAIR)



10. COCONUT CREAM (S

(SANTAN KENTAL)



11. COCONUT VEGAN CHEESE (KEJU KELAPA)



CONTACT CENTER OFFICIAL ADMIN OF CONUTCOS

