

# KEMBANG REMPAH

Premium Indonesian Spice Catalogue

Complete Collection of 58 Authentic Spices

## WHOLE SPICES (19 varieties)

| No. | Indonesian Name  | English Name        | Description  |
|-----|------------------|---------------------|--|
| 1   | Wijen Hitam      | Black Sesame Seeds  | Nutty, earthy seeds with a deep roasted aroma.               |
| 2   | Wijen            | White Sesame Seeds  | Light, aromatic sesame seeds used for texture and fragrance. |
| 3   | Selasih          | Basil Seeds         | Warm, sweet basil seeds often used in drinks and desserts.   |
| 4   | Pekak Kasar      | Whole Star Anise    | Whole star anise with a bold, sweet licorice aroma.          |
| 5   | Klabat           | Fenugreek Seeds     | Fenugreek seeds with a warm, slightly bitter herbal note.    |
| 6   | Kas-Kas          | Poppy Seeds         | Poppy seeds with a mild nutty flavor and delicate crunch.    |
| 7   | Kapol Hijau      | Green Cardamom Pods | Green cardamom pods with a fresh, floral aroma.              |
| 8   | Adas Kasar       | Fennel Seeds        | Fennel seeds with a sweet, cooling fragrance.                |
| 9   | Pala Biji        | Whole Nutmeg        | Whole nutmeg with a warm, sweet, woody aroma.                |
| 10  | Lada Putih       | White Peppercorns   | White peppercorns with a sharp, clean heat.                  |
| 11  | Lada Hitam       | Black Peppercorns   | Black peppercorns with bold heat and deep aroma.             |
| 12  | Ketumbar         | Coriander Seeds     | Coriander seeds with citrusy, warm, nutty notes.             |
| 13  | Kemiri           | Candlenuts          | Candlenuts with a rich, creamy flavor used for thickening.   |
| 14  | Kayu Manis Kulit | Cinnamon Bark       | Cinnamon bark with a sweet, woody aroma.                     |
| 15  | Kapol Putih      | White Cardamom      | White cardamom with a mild, herbal fragrance.                |
| 16  | Cengkeh          | Cloves              | Cloves with a strong, sweet, warming aroma.                  |
| 17  | Cabai Kering     | Dried Chilies       | Dried chilies with smoky heat and vibrant color.             |
| 18  | Asam Jawa        | Tamarind Pods       | Tamarind pods with tangy, fruity sourness.                   |
| 19  | Asam Kandis      | Dried Garcinia      | Dried Garcinia slices with sharp, citrus-like acidity.       |

## GROUND SPICES (21 varieties)

| No. | Indonesian Name     | English Name           | Description   |
|-----|---------------------|------------------------|---|
| 1   | Paprika Powder      | Paprika Powder         | Bright red powder with mild sweetness and color.    |
| 2   | Pekak Halus         | Ground Star Anise      | Ground star anise with sweet licorice notes.        |
| 3   | Cabe Rawit Bubuk    | Bird\                  | Fiery chili powder with intense heat.               |
| 4   | Jinten Bubuk        | Ground Cumin           | Ground cumin with warm, earthy depth.               |
| 5   | Garam Bubuk         | Fine Salt              | Fine salt for everyday seasoning.                   |
| 6   | Bawang Bombay Bubuk | Onion Powder           | Onion powder with sweet, savory aroma.              |
| 7   | Adas Bubuk          | Ground Fennel          | Ground fennel with sweet, cooling fragrance.        |
| 8   | Pala Bubuk          | Ground Nutmeg          | Ground nutmeg with warm, sweet spice.               |
| 9   | Laos Bubuk          | Galangal Powder        | Galangal powder with sharp, citrusy heat.           |
| 10  | Lada Putih Bubuk    | White Pepper Powder    | White pepper powder with clean heat.                |
| 11  | Lada Hitam Bubuk    | Black Pepper Powder    | Black pepper powder with bold aroma.                |
| 12  | Lada Hitam Pecah    | Cracked Black Pepper   | Cracked black pepper with strong aroma.             |
| 13  | Kunyit Bubuk        | Turmeric Powder        | Turmeric powder with earthy aroma and golden color. |
| 14  | Ketumbar Bubuk      | Ground Coriander       | Ground coriander with warm, citrusy notes.          |
| 15  | Kencur Bubuk        | Aromatic Kencur Powder | Aromatic kencur powder with herbal fragrance.       |
| 16  | Kayu Manis Bubuk    | Ground Cinnamon        | Ground cinnamon with sweet, woody warmth.           |
| 17  | Jahe Bubuk          | Ginger Powder          | Ginger powder with spicy, fresh heat.               |
| 18  | Cengkeh Bubuk       | Ground Cloves          | Ground cloves with sweet, warming aroma.            |
| 19  | Cabai Pecah         | Crushed Chili Flakes   | Crushed chili flakes with heat and texture.         |
| 20  | Cabai Bubuk         | Chili Powder           | Chili powder with balanced heat and color.          |
| 21  | Bawang Putih Bubuk  | Garlic Powder          | Garlic powder with savory depth.                    |

## HERBS (18 varieties)

| No. | Indonesian Name    | English Name            | Description                                      |
|-----|--------------------|-------------------------|--|
| 1   | Sereh              | Dried Lemongrass        | Dried lemongrass with fresh, citrusy aroma.      |
| 2   | Seledri Halus      | Fine Celery Flakes      | Fine celery flakes with light herbal fragrance.  |
| 3   | Seledri Pecah      | Coarse Celery Flakes    | Coarse celery flakes for texture and aroma.      |
| 4   | Sage               | Sage                    | Earthy, slightly peppery herb.                   |
| 5   | Parsley            | Parsley                 | Bright, fresh herb with mild green flavor.       |
| 6   | Oregano Halus      | Fine Oregano            | Fine oregano with strong aroma.                  |
| 7   | Marjoram           | Marjoram                | Sweet, floral herb with gentle warmth.           |
| 8   | Thyme              | Thyme                   | Earthy, woody herb with subtle minty notes.      |
| 9   | Rosemary           | Rosemary                | Pine-like herb with bold fragrance.              |
| 10  | Oregano            | Oregano                 | Classic oregano leaves with robust flavor.       |
| 11  | Daun Bawang        | Dried Spring Onion      | Dried spring onion with mild savory aroma.       |
| 12  | Daun Salam         | Indonesian Bay Leaves   | Indonesian bay leaves with warm fragrance.       |
| 13  | Daun Kemangi       | Lemon Basil             | Lemon basil leaves with fresh citrus aroma.      |
| 14  | Daun Sereh Bubuk   | Powdered Lemongrass     | Powdered lemongrass with bright citrus notes.    |
| 15  | Daun Jeruk Bubuk   | Kaffir Lime Leaf Powder | Kaffir lime leaf powder with sharp citrus aroma. |
| 16  | Daun Bawang Bubuk  | Spring Onion Powder     | Spring onion powder with savory aroma.           |
| 17  | Daun Salam Bubuk   | Ground Bay Leaf         | Ground bay leaf with warm herbal notes.          |
| 18  | Daun Kemangi Bubuk | Ground Lemon Basil      | Ground lemon basil with citrusy fragrance.       |

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