



**WEDANG
Dayak**

2025

Company Profile

PT. Bungas Food Nusantara



www.wedangdayak.com



+62 821-5414-3038



About Company



Established in 2020, PT Bungas Food Nusantara was born from the spirit of preserving ancestral heritage. We are committed to presenting traditional Kalimantan herbal drinks that are not only delicious, but also beneficial for health. The main ingredient of our product is Dayak Onion, a plant endemic to Kalimantan that is rich in benefits. Unfortunately, Dayak Onion is often forgotten and underutilized. We want to change that by processing Dayak Onion into a delicious drink that is easily accessible to the wider community.

Key Objectives



We believe that business must go hand in hand with nature conservation. Therefore, we adopt a sustainable concept in every aspect of our business, from raw material selection to the production process. By supporting Dayak Onion farmers, we contribute to maintaining the sustainability of this plant and improving the welfare of Dayak Onion farmer.

**Practical and
efficacious
herbal drinks**

**partners for
health and
preservation of
local culture**



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Vision

To become the largest Kalimantan herbal beverage producer in Indonesia by prioritizing quality, innovation, and sustainability in business. This vision reflects the company's commitment to strengthening local values (traditional Borneo recipes) while meeting international export standards.

Mission

- Empowering local farmers: Using locally harvested Dayak onion as raw material to increase farmers' income.
- Increasing community resilience: Providing highly nutritious herbal drinks (antioxidants, complete nutrition) to support nutritional and immune system improvements.
- Preserving local wisdom: Uplifting traditional Kalimantan recipes to continue to live among the younger generation and export markets.
- Creating export quality products: Producing hygienic ready-to-drink drinks that meet BPOM, Halal, and other international certification standards



Organized



NURUL AHDANIAH

DIREKTUR



DEDE ENDI R

WAKIL DIREKTUR



FIFI (APOTEKER)

PENANGGUNG JAWAB



SABRINA

MARKETING



MARIA ULFA

KARYAWAN



ROHANAH

KARYAWAN



Sustainable Report



**Empowerment of Local
Dayak Onion Farmers**

Export abroad

Mangrove Tourism

Agency Collaboration



PT Bungas Food Nusantara is committed to running a business that focuses not only on financial gain, but also on long-term social and environmental impacts. Through partnerships with more than eight local Dayak onion farmers and seven permanent employees, the company creates an inclusive business ecosystem that has a direct impact on improving the welfare of rural communities. Women's empowerment is an important part of the production chain, where groups of housewives are involved in the packaging and distribution process, strengthening the economic independence of families.

The impact of Bungas Food Nusantara's sustainability has been seen through the distribution reach of products in more than 26 souvenir outlets and 3 mangrove tourism destinations in Kalimantan. In its 5th year, the product has penetrated the export market to 3 countries, and collaborated with 12 corporate partners to support CSR programs and strengthen local MSMEs. This success shows that sustainability is not just a commitment, but is the basis for sustainable operations and innovation for the company.



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Production Process



Raw Material Harvesting: Fresh Dayak Onions are harvested directly from the gardens of local farmer partners who have undergone mentoring and selection of superior seeds. This process ensures that the quality of the raw materials is maintained from the start.



Washing and Cutting: After being harvested, Dayak onions are washed thoroughly to remove dirt, then thinly sliced manually or using tools to speed up drying.



Oven Drying: The chopped onions are dried using a low-temperature oven in a special stainless steel rack. This method maintains the antioxidant content and aroma of typical Dayak spices.



Ready to be Processed: The drying results become ready-to-use raw materials that will be used in various variants of Wedang Dayak products such as tea bags, instant powder, or ready-to-drink bottled drinks.



Production House



Production Kitchen: This kitchen is the initial center for processing raw materials, equipped with stainless steel equipment that meets food safety standards. In this room, the drying, pounding, and mixing of materials are carried out semi-automatically to maintain product efficiency and cleanliness.



Packaging Room: After the production process is complete, the product is moved to a clean and organized packaging room. Here the product is packed into final packaging such as tea bags, powder sachets, or ready-to-drink bottles. The entire process is controlled manually with an efficient layout to maintain hygiene and export eligibility.



Product Gallery: The gallery is a mini showcase for displaying finished products and documentation of the business journey. In addition to functioning as a display space, this gallery is also often used as a place of education for visitors or potential partners, displaying product variants, certificates, and inspiring stories from the local empowerment process.



Katalog Produk



Wedang Dayak Tea Bag Series

Packaged in a modern way using food grade tea bags that are safe for health and environmentally friendly

There are 3 variants available, namely :

- Original
- Honey, and
- Fresh lemon
- Capacity: 4000pcs/Mon
- Expiration Date: 12 Mont
- HSCode: 210690
- Box size: 15*30*15 (36pc)
- Minimum Order: 10 boxes (For special price)



Instant Dayak Wedang and Coffee Plus Pasak Bumi

The first instant ginger that combines Dayak Onion with Pasak Bumi. More complete with the presence of coffee variants. Not only unique, this drink is also very special. Because, all the goodness of Kalimantan nature is in Wedang Dayak.

- Capacity: 4000 pcs / Month
- Expiration Date: 12 Months
- HSCode: 21069099
- Box Size: 15 * 30 * 15 (36 pcs)
- Minimum Order: 10 boxes (For special price)
- Price: Contact us



Wedang Dayak Ready To Drink

The first Dayak Onion Drink with a contemporary concept with a unique taste.

Available in 2 variants:

- Dayak herbal drink with a mixture of 15 spices, and a natural sweetener, namely palm sugar.
- Dayak Fresh Wedang is a combination of Dayak Onion with Lemon grass/lemongrass, ginger, lemon juice and cassava sugar as a natural sweetener that is friendly to the body.

#DayakWedang, Borneo's Wedang!
(Label: LOW GLYCEMIC, 100% NATURAL)



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FOB Price Wedang Dayak Tea Bag Series

Container Size	Estimated Box	Price per Box (Rp)	Price per Box (USD)	Total Price (Rp)	Total Price (USD)
20 feet	4100	Rp 1.144.000	\$71.50	Rp 4.690.400.000	\$293,150.00
40 feet	8400	Rp 1.144.000	\$71.50	Rp 9.609.600.000	\$600,600.00

Box size: 15 cm x 30 cm x 15 cm

Contents per box: 36 pcs

Price per box: IDR 1,144,000



Why Choose Us?

Pioneer of Kalimantan's Special Drinks

1. Made from Dayak Onions that have been used for generations
2. Made from Dayak Onions that have been proven to be beneficial
3. Support local, because Dayak Onions are one of the local wisdoms of Kalimantan that we must preserve, Bungas Wedang Dayak is the champion of herbal drinks in Kalimantan
4. Certified products and complete legality



Legalitas



Akta PT Perseorangan



Sertifikat HKI



Sertifikat HKI



Pemberitahuan Ekspor



NIB Usaha



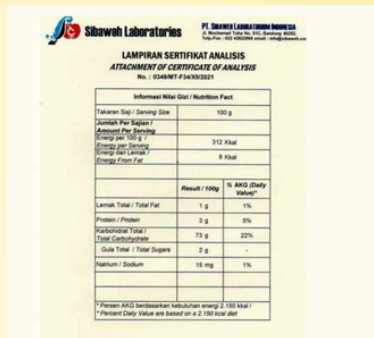
Surat Izin Praktek Apoteker



Sertifikat Halal



Sertifikat GMP



Sertifikat Nutrition Fact



Sertifikat Kadaluarsa



Sertifikat Manfaat Produk



Achievment

2020

The owner is named Nurul Ahdaniah. The head of the Graha Bersinar cooperative and the head of the Balikpapan BUMA Association started the business in November 2019. Became the best BUMA Wifepreneur participant and started the business in January 2020.

2021

Becoming the best foster child of PLN Peduli and becoming the best champion in the Indonesian Creative Appreciation event, a program of the Indonesian Ministry of Tourism and Creative Economy in 2021 representing Kalimantan.

2022

Becoming a Pioneer of the MSME Subsector and the most creative Product for Balikpapan in the Creative City event of the Indonesian Ministry of Tourism and Creative Economy program in 2022. Qualified as a participant in the 2022 Kaltim Preneur Export Program of Bank Indonesia Kaltim and became a participant in the Shetrade For Women Exporters in Jakarta, the Women preneur community program representing Balikpapan.

2023

Officially fostered by Bank Indonesia in 2023. Curated IKRA Bank Indonesia in Labuan Bajo, Trade Expo Indonesia, ISEF, Brilian Preneur. First Closing to Singapore and became the first SME Exporter in Balikpapan.

2024

Received the Most Impactful SME Appreciation in East Kalimantan from the Astra Award 2024. Became The Best Tiktok Jalin Nusantara Exhibitor at Mihas Kuala Lumpur Malaysia and Trade Expo Indonesia 2024. Closing exports to 2 Malaysian Countries: Singapore and Malaysia.

2025

Becoming an exhibitor at Wonderful of Indonesia Brunei Darussalam. Juara 1 The Best Produk Lokal Kota Balikpapan.



Testimonials

Wedang dayak

@Bu Linda ★★★★★

“It’s really cold in England, Lin, so drinking this is perfect and it warms you up.”

Sekar ★★★★★

“Ms. Nurul is really great, my inflammation disappeared instantly.”

@rifanditam ★★★★★

“The temperature in Türkiye is currently 4 degrees. Because I’m alone in the hotel and need warmth, the most suitable drink is Bungas Wedang Dayak.”

Tuti Fitriana ★★★★★

“Earlier, my vertigo recurred since dawn, when the wedang drink came I drank it straight away and drank it again in the afternoon. Thank God, I feel better, not too dizzy. I want to drink one more.”

@wiidyaas ★★★★★

“Mbak, I ordered Wedang Dayak Fresh again, my child likes it because his inflammation quickly disappeared yesterday.”

@luys.andrm ★★★★★

“9/10 solution for friends who want to consume healthy drinks without being tortured by the taste”.





Thank You!

Wedang dayak aslinya kalimantan timur



Website

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Phone

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Location

Balikpapan City