

Company Profile

Dapur Mak Maya

culinary friends who bring authentic Indonesian flavors with a modern touch.

Tagline

Authentic Taste

Website
mayasarijayamandiri.com



**CV. Maya Sari
Jaya Mandiri**

**20
25**



History

Dapur Mak Maya

Since its inception in 2019, CV. Maya Sari Jaya Mandiri has been founded on one belief: authentic Indonesian cuisine deserves to be known and loved worldwide. Under the Dapur Mak Maya brand, we offer quality culinary products, from traditional snacks and authentic spices to ready-to-eat frozen meals. We manage everything with modern standards while maintaining authentic Indonesian flavors.

For over five years, we have gone beyond selling food; we have built stories, trust, and business opportunities for partners both domestically and internationally.

2019



Website
mayasarijayamandiri.com

Vision & Mission

Dapur Mak Maya

To become a leading global culinary brand that introduces authentic Indonesian flavors through innovation, premium quality, and sustainability.

—● BUSINESS TO CONSUMEN



To deliver authentic culinary products with international standards.

—● BUSINESS TO BUSINESS



To empower local farmers and producers through a sustainable supply chain.

—● BUSINESS TO BUSINESS



To expand domestic and export markets, especially to Asia and the Middle East.

—● BUSINESS TO CONSUMEN



To build strategic partnerships with distributors, hotels, restaurants, and modern retailers.

history Founder

Mrs. Maya Sari, founder of CV. Maya Sari Jaya Mandiri, started her business from a simple home kitchen in Samarinda with a passion to bring the distinctive flavors of Kalimantan to a wider market. Starting with a small production of traditional snacks and spices to meet orders from neighbors and the local market, she gradually built a distribution network and strengthened Dapur Mak Maya's brand. With perseverance, product innovation, and a commitment to quality, the business, which was originally home-based, has now grown into a culinary company ready to reach the national market and even export, while adhering to the principle of empowering the surrounding community.



Website

mayasarijayamandiri.com



Product Dapur Mak Maya

mayasarijayamandiri.com

Product Details

Terasi bubuk sangrai dan terasi koin

Variant : Roasted Shrimp Paste Powder (pre-roasted, practical as a cooking spice, with a distinctive shrimp aroma)

Production : Made from selected shrimp, hygienically processed through roasting and grinding.

Box size : One carton contains approximately 24 bottles of 100 grams

Capacity : Approximately 1,000 bottles per month

HS Code

2103.90.99

12 Months

Expiration Date



Product Dapur Mak Maya

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Product Details

Rumput Laut Kering cottoni

Variant : Dried Cottoni Seaweed (commonly used in food processing, agar-agar, jelly, and even as a raw material for pharmaceuticals and cosmetics).

Production : Made from fresh seaweed cultivated by local fishermen.

Box size : 1 carton contains approximately 10 kg – 20 kg

Capacity : $\pm$ 50 – 100 tons/month (can be increased according to export contract requirements).

HS Code

1212.21.00

24 Months

Expiration Date



Product Dapur Mak Maya

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Product Details

Sambal Botol Dapur Mak Maya

- Variant :
- Squid Sambal – spicy and savory
 - Jengkol Sambal – distinctive aroma
 - Cakalang Sambal – deliciously spicy

Production : Hygienic, made with fresh ingredients (selected chilies, vegetable oil, seafood, and jengkol).

Box size : 1 carton contains approximately 24 bottles of 150 grams.

Capacity : About 2–3 tons/month (equivalent to approximately 16,000–20,000 bottles, subject to increase based on B2B/export demand).

HS Code

2103.90.99

12 Months

Expiration Date



Product Dapur Mak Maya

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Product Details

Kacang Disko Dapur Mak Maya

Variant :

- Sweet and Savory Disco Peanuts
- Sweet and Spicy Disco Peanuts
- (optional upon buyer's request)

Production : Made from high-quality peanuts, coated in a flour batter with Indonesian spices.

Box size : 1 carton contains approximately 50 packs of 100 grams.

Capacity : About 5 tons/month (equivalent to approximately 50,000 packs per month, capacity can be increased for B2B orders)



HS Code

2008.19.19

12 Months

Expiration Date

Advantages Competitiveness CV. Maya Sari Jaya Mandiri

CV. Maya Sari Jaya Mandiri, with its Dapur Mak Maya brand, has a strong competitive edge because it offers authentic Indonesian culinary products packaged in a modern, hygienic manner, and meets export standards.



Authentic & Premium



Sustainable Supply
Chain



Diverse Products



B2B Friendly



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Market Trends

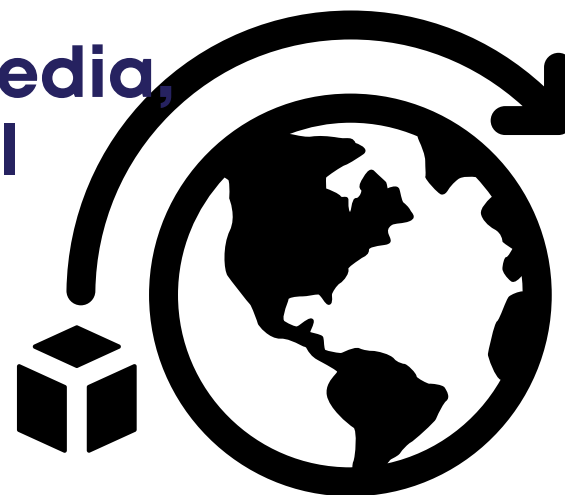
Business History & Collaborations

Since 2019, Dapur Mak Maya products have been marketed through:



**Shopee, Tokopedia,
and the official
website.**

Marketplace



**Restaurants,
hotels, and
souvenir shops**
Export Network



Website
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Collaboration Opportunities For Stakeholders

We offer collaboration opportunities:

Distributor & Retail

Hotels, Restaurants, Cafes (Horeca)

Private Label

Bulk orders
for local and
international
markets.

Supply of
spices, chili
sauce, frozen
foods, and
ready-to-cook
products.

Production with
partner brands
for domestic
and export
markets.



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Thank You

For Your Attention



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Jaya Mandiri



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