



Donation

Actions Must Follow Promises

As prefaced in our December newsletter, the Hakiki Group decided to allocate the Christmas card and gifts budget to a charity project. The Board of Directors chose to help the primary school in the village of Kemirisewu, where the Java Biocolloid processing facility is located. The public school of Kemirisewu has 12 teachers and over 300 students from the local village and the surrounding areas. The budget allowed us to make significant repairs and renovations to the school's classrooms and other buildings, with the main project beginning in early February and concluding at the end of March, while some works are ongoing. We are proud to be part of this initiative to create a better learning environment for students, conscious that the young people of today will become the future generation of leaders.



phytaFIBER® Status

A New Innovative Product

After months of effective discussion with the European regulatory bodies, we can finally give a definitive answer regarding nomenclature and the status of our new product branded as phytaFIBER® and how it fits into the world of food ingredients.

In 1997, the European Commission issued the new legislation about Novel Food. All countries were called to list the traditional foods widely consumed before that year. One of the foods included in the list is *Gracilaria verrucosa*, a red seaweed spread worldwide of the order of Gracilariales. This seaweed is currently cultivated, together with other species of *Gracilaria*, in the Indonesian archipelago...

[Read more](#)

Jelly Candy with phytaFIBER®

The Perfect Replacement for Animal Gelatin

During the studies for the industrialisation of phytaFIBER® production, the Java Biocolloid R&D team has, at the same time, developed some application recipes to use this innovative product in confectionery. One of the extraordinary abilities of phytaFIBER® is exemplified in the production of jelly candies, which is the most popular confectionery product made using animal gelatin. The ability of phytaFIBER® to match the texture of animal gelatin jelly candies opens up the organic, vegan, vegetarian and religion friendly markets. Currently, phytaFIBER® is the only organic ingredient with gelling capability that is 100% from vegetable sources.

[Contact us for the recipe](#)



Our Bake-Stable Chocolate Filling

New Application for agarOLES® 100

The family of agarOLES® includes several different products with gel strength that can vary from as low as 30g/cm² up to 200g/cm², keeping the same capability of dissolving at 80°C (distilled water) giving a creamy and spreadable structure. [Read more](#)

The R&D team recently developed a new application for bake stable chocolate filling using agarOLES® 100. This product is already well known in Far East countries in bakery applications and now customers are eagerly replacing other hydrocolloids or starches with agarOLES® 100 which can improve the shelf life, reduce the syneresis and remove the starchiness or sandy texture from the chocolate filling.

[Contact us for the recipe](#)