



Valued customers, suppliers and friends.

With the first edition of the Java Biocolloid newsletter for 2018, we take the opportunity to wish you a joyful and prosperous year. Our aim and commitment is to be closer to your needs and continuously improve our service to you.

Happy New Year!

Java Biocolloid Europe

Closer to You For Better Service

As anticipated in the previous newsletter, the Hakiki Group is glad to announce the official opening of the European branch of Java Biocolloid: Java Biocolloid Europe. With a fully serviced warehouse located in the Free Port of Trieste, Italy, Java Biocolloid Europe is able to promptly deliver in a shorter time-frame and now also in small quantities.

Java Biocolloid Europe, in cooperation with Area Science Park and Samer & Co. Shipping S.p.A, is part of a new, local, ambitious project: FREEWAY Trieste. JBE is the first company to settle in the port of Trieste under this innovative program. [Read more](#)



[Contact us for more information](#)

NOP

Nature is Our Winning Resource

Java Biocolloid is the first and only company worldwide to have obtained an organic certification for agar-agar production from an EU registered auditor, KIWA BCS, and the first and the only company able to supply following the regulations of Fair Trade and eco-sustainable processing. We are now glad to inform you that Java Biocolloid, in order to cater to our US customers, has applied for NOP certification through an NOP accredited auditor. Paperwork is in the final steps before we move on to physical audit. We are expecting to be able to supply organic agar-agar to the US market by the middle of 2018. [Read more](#)

BRC

Our Commitment to Quality

As part of the commitment of Java Biocolloid as well as all of the Hakiki Group to quality assurance, we are glad to announce that Java Biocolloid has started the complex certification process adhering to the strictest rules imposed by the BRC quality system. Thanks to the effort of all management and staff, we expect to be certified by the third quarter of 2018. We will keep you updated in the following newsletter. [Read more](#)

More About Phyt fiber

The Versatility of Innovation

We never cease to be amazed by the outstanding properties and characteristics of Phyt fiber in many final applications.

Our team has assessed the performances of this innovative product in bakery applications and the ability of Phyt fiber to increase the softness and extend the shelf life of bread has surprised even the most experienced bakers.

The combination of the absolute naturalness of the product, its organic status (certified following EU standards) and its clean label position, confirms Phyt fiber as the ingredient that will seize more and more market share in the ever-growing sustainable, health-conscious and ethical food sector.

[Contact us for Phyt fiber recipes](#)

