



## Corporate Social Responsibility

### School Milk Program

Last August Java Biocolloid, under the Hakiki Group, held a School Milk Program, giving free milk to pupils in Indonesia. Two public schools were chosen to be the first education institutes involved in the program, namely *SDN Baujeng I* and *SDN Kemirisewu I* in East Java, Indonesia. Both schools are located close to the Java Biocolloid Factory. These efforts were oriented towards reinforcing the importance of milk and dairy in daily life for a healthy and balanced diet. More than 200 students were involved in this event with great satisfaction for the organizer, villagers, teachers and scholars.

[Read more](#)



## IMR International Visit

### Hydrocolloid Networking

In the coming month of October, IMR International, a leading market analyst and consultant of food hydrocolloid businesses will travel to Indonesia. Mr. Dennis Seisun, the founder of IMR International has planned to visit multiple hydrocolloid producers in Indonesia, including organizations and cooperatives like ASTRULI (Indonesian Seaweed Industry Association), ARLI (Indonesian Seaweed Association), the Indonesian Ministry of Marine Affairs and Fisheries, and UNIDO Indonesia.

This is a great opportunity for all of the hydrocolloid stakeholders to collectively showcase the strength of the Indonesian hydrocolloid industry and to get the perspective from an expert who can share experience and knowledge whilst also providing an independent evaluation. The main topic will be related to the seaweed supply chain, however, konjac and other gums will also be part of the discussion and evaluation.

[Read more](#)

## phytaFIBER® For Chocolate Milk

### The Perfect Ingredient

One of the main problems for manufacturers of chocolate milk beverages is the stability during storage. By adding stabilizers to the product, the nutritional information label and ingredient list need to be updated to include them. Nowadays the push towards more health conscious and natural diets makes both consumers and producers averse to additives in recipes as it might indicate a more processed product.

Our R&D's recent development shows that the usage of phytaFIBER® can improve mouth-feel and give full-bodied texture in chocolate milk and keep the product in solution for two weeks of storage. All of this is achieved without the need to report any additives as ingredients due to the clean label status of phytaFIBER®. Further studies are still being conducted to evaluate the product stability. Besides functioning as a texturizer, phytaFIBER® also increases the amount of soluble and insoluble fiber and minerals in the product.

[Contact us for recipe](#)



## NOP

### Update on Our Certification

As mentioned in our previous newsletter, Java Biocolloid has come closer to the final NOP certification. The inspection was conducted at the beginning of September. The trip to our harvesting areas in Madura highlighted the beauty of the beaches and the pristine sea waters. Our local harvesters welcomed the auditor, showing him the harvesting practices of *Gracilaria verrucosa*. The auditor's support team then moved to the factory in Pandaan, East Java to continue the inspection of our state-of-the-art and environmentally-friendly production plant. We are now expecting to receive the certification within a month.

[Read more](#)