



Phytafiber® Binding Tariff Information

The Decision From European Customs

Yet another important milestone has been accomplished by Java Biocolloid. After a long legislative process, the European Community has authorised Java Biocolloid Europe as the sole distributor of the product marketed under the Phytafiber® brand with the customs code 1212210000 all over the EU. The product has been classified as "seaweed flour of the genus *Gracilaria verrucosa* suitable for human consumption". This authorisation allows for the correct and precise labelling and nomenclature of Phytafiber® when imported in all Member States of the European Union.

With this official acknowledgement, as well as its proven health benefits and the potential to act as a gelling agent without needing to be included in the list of food additives as an E number, our dream for Phytafiber® has been realised. This classifies Phytafiber® as the first gelling agent from marine seaweeds suitable in food applications for companies who, following current market trends, want to market healthy products following the philosophy of clean labelling.

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Visit Us: Food Ingredients China

Innovative Ingredients & Business Solutions

Food Ingredients China has become a very important international event that all food sector operators should visit. It's the perfect place where the East and the West meet to exchange information and create synergies.

This year Java Biocolloid is proud to exhibit our range of products at FI China that will be held in the NECC Shanghai, China on 18-20 March 2019. We are pleased to invite you to experience our latest innovations in food stabilisation systems. We look forward to meeting you in our booth No. 51G10/51H11.

[Contact us to book a meeting](#)

Hakiki Donarta Group

50th Anniversary Celebrations

To celebrate the 50th Anniversary of the Hakiki Group, and to show the innovation that is possible through collaboration, Hakiki Donarta Fine Foods is proud to present their newly expanded facility for jam fillings and ready to use bakery ingredients.

Hakiki Donarta, has merged the specific skills of various companies of the group for this project. From the creation of food stabilisers by Java Biocolloid, to the production plant of Landkrone Indo Nutri, to the development of industrial recipes by the R&D staff of Hakiki Donarta Fine Foods. It was through teamwork that the Hakiki Group has become a strong company, offering a wide range of products for the food industry.

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Pollutant Free Cultivations

Our Commitment to Reducing Plastic Waste

As well as our continuing dedication to consumer health and safety through technological advances for the detection and removal of microplastics, Java Biocolloid has invested in the development of plastic free ponds for the cultivation of Organic *Gracilaria* seaweed.

The lagoons facing the Java Sea were once covered by dense mangrove forests. Sadly, high levels of deforestation have left space for marine ingressions, turning once fertile land into non-arable salt marshes.

Besides providing these rural communities with a source of income, this project will remove the brackish water from cultivable areas and substantially decrease the admission of sea water into the fresh water table.

This new system will completely eliminate the use of plastic, from the cultivation practices to the packaging process, using only biodegradable materials.

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