

PURE & NATURAL

Irreplacable
Indonesian Nature

Mignon *MG*
embracing the future



WHO WE ARE

“PT. Mignon Sista International is an Indonesian local producer offering **essential oils, spices** and **woods** to both global and local market. Our products are **100% pure** and **natural**, originally produced from rich irreplaceable and bountiful nature of Indonesia.”





Mignon
Embroidering the Future

ABOUT US



OUR NATURAL RAW MATERIALS REVEAL THE RICHNESS OF INDONESIAN SOIL

” Mignon represents the richness of Indonesian soil in agriculture products. Our passion starts with essential oils, then pushes to spices, woods and food services.

We are blessed to be located between two large continents and two vast oceans. Blessed with fertile soil, gracious climate and populated by an astounding biodiversity in the planet. Indonesia is the best source of agricultural products.

We are offering you the essence of nature.

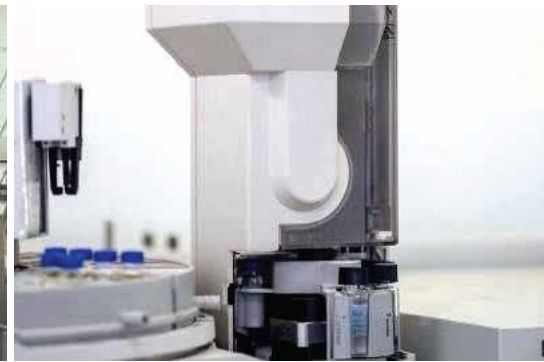
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VISION & MISSION

WE ARE THE SOLUTION MAKER

We make things simple and only participate in markets where we can make a significant contribution.



WE DREAM BIG

Growing and Improving is a must to adapting customer preferences and demands.



OUR VALUE

WE ARE PASSIONATE IN WHAT WE DO

We are committed to do our very best for our customers. We uphold the highest standards of integrity in all our actions.



100

OUR PRODUCT

ESSENTIAL OIL

Scent of natural life and oil for all season, essential oil is a concentrated hydrophobic liquid containing volatile aroma compounds from plants such as leaves, roots, barks, buds and woods from which they were extracted.



PATCHOULI OIL

Pogostemon cablin

Patchouli plant is a bushy herb of the mint family and it is native to tropical regions of Asia. Indonesia is the largest producer in the world. Oil comes from distillation of leaves and stems with a distinctive herbaceous, camphoraceous, musky, earthy aroma, high in the chemical compounds of patchouli alcohol and terpenes.



CITRONELLA OIL

Cymbopogon winterianus

Cymbopogon winterianus in international trade is known as Citronella. In Indonesia Mahapegiri type (Java Citronella) which is known as high quality citronella oil comparing to other varieties. Most important component of citronella is citronellal and geraniol. The components determines the intensity of the smell and the value of volatile oil prices.



CLOVE OIL

Eugenia caryophyllata

Indonesia is known as the dominant producer of clove globally for decades. There are three types of clove oil available in the market such as Clove Bud Oil, Clove Stem Oil and also Clove Leaf Oil. From ancient times, clove oil is a favourite among health care professionals and health conscious individual alike, for its many useful and healing properties.



NUTMEG OIL

Myristica fragrans

Nutmeg which has the best quality in the world of commerce is derived from nutmeg *Myristica fragrans*. Same like patchouli, Indonesia is the largest producer of nutmeg oil in the world; providing 75-80% of global supply. Nutmeg has been used for centuries for digestive and kidney problems. But now nutmeg oil is well known for flavouring in beverages application

OUR PRODUCT

ESSENTIAL OIL



VETIVER OIL

Vetiveria zizanioides

Vetiver oil is loved for its rich, exotic and complex aroma. The oil is extracted from plant's roots and used extensively in perfumes as a base note and fixative, vetiver's woody, earthy scent complements many other essential oils.



FRESH GINGER OIL

Zingiber officinale

Ginger oil is produced from steam distilled of rhizome or rootstock of Zingiberofficinale. The oil has characteristic of warm, citrus-like, spicy, earthy and sweet aroma. It also has multitude of health benefits.



MASSOIA BARK OIL

Cryptocarya massoia

Massoia bark has a sweet, coconut-like aroma and is steam distilled to yield massoia bark oil. The bark is obtained by cutting the tree at the base, making circular incisions at one meter intervals, lifting the bark off and allowing it to dry. Its main component is lactone which used for food flavouring, as an additive in butter and milk flavour.



ALPINA GALANGA OIL

Alpinia malaccensis

Alpinia Galangga Oil is obtained by steam distillation from the dried rhizome of Alpinia malaccensis. An aromatic herb from the family Zingberaceace has been used for various puposes including insercticidal activity, stomachache, antibacterial, antifungal, antitumor, antiulcer, antiallergic, antioxidant and food condiment.



GURJUN BALSAM OIL

Diprterocarpus turbinatus

Gurjun Balsam oil is prepared from the wood of Gurjun plant by using the steam distillation extraction process. The soft fragrance is woody, sweet, dry balsamic and resinous with hints of pine, patchouli and comphor - beautifully calming and centering.



SANDALWOOD OIL

Santalum album

Our pure and natural sandalwood Santalum album oil is extracted from the rich heartwood of the tree through steam-distillation and is suitable for use in fragrances, aromatherapy, flavours, cosmetics and skincare products. It's aromatic, fixative and medicinal properties have been know and treasured for centuries and now the oil is available from a truly ethical and sustainable source.

OUR PRODUCT

ESSENTIAL OIL



CAJUPUT OIL

Melaleuca leucadendra

Cajuput oil is produced by steam distillation from the leaves of the Myrtaceous tree, it also goes by the botanical name *Melaleuca leucadendra*. It can be found close to shoreline on the island of Pulau Buru in Maluku and in some parts of Central Java. Indonesia is one of the largest producers of cajuput oil and is also the largest consumer. More than 90% of the oil produced is consumed locally by the pharma industry.



LEMONGRASS OIL

Cymbopogon citratus

Lemongrass oil has a fresh, citrusy scent and is commonly used as a culinary and medicinal herb. One of the main components of lemongrass essential oil is citral, a compound found to act as an antimicrobial (a substance that destroys or suppresses the growth of microorganisms, including bacteria and fungi). Lemongrass essential oil also contains limonene, a compound shown to reduce inflammation and knock out bacteria in scientific research.



AGARWOOD OIL

Aquilaria malaccensis

Agarwood oil / Oud oil is distilled from agarwood and extracted from selected wood of *Aquilaria* by steam distillation. The resin-embedded wood is valued in Arabic-middle eastern culture for its distinctive fragrance, and this is used for incense and perfumes. The aromatic qualities of agarwood are influenced by the species, geographic location, its branch, trunk and root origin, length of time since infection and methods of harvesting and processing. One of the main reasons for the relative rarity and high cost of agarwood is the depletion of the wild resource.



METHYL CINNAMATE

Methyl cinnamate

Methyl Cinnamate is an ester compound that occurs naturally in several plants, including cinnamon leaves and strawberries. It is known for its sweet aroma, similar to cinnamon or spices, and is widely used in the fragrance, cosmetic, and flavoring industries. In food products, Methyl Cinnamate is used to impart a warm, sweet, spicy flavor, while in perfumes, it acts as a fragrant component. Methyl Cinnamate also has antimicrobial and antioxidant properties, making it valuable in certain pharmaceutical applications and skincare products.

OUR PRODUCT

ESSENTIAL OIL



GUM BENZOIN IN DPG

Styrax benzoin

Gum Benzoin in DPG is a solution of Benzoin resin dissolved in DiPropylene Glycol (DPG), a colorless and odorless solvent commonly used in the perfume and cosmetic industries. Benzoin resin dissolved in DPG facilitates mixing with other components in the production of perfumes, lotions, or other beauty products. Benzoin provides a warm, sweet, and balsamic aroma, along with antiseptic and preservative properties.



GUM BENZOIN IN PG

Styrax benzoin

Gum Benzoin in PG is a solution of Benzoin resin dissolved in Propylene Glycol (PG), widely used in cosmetics, pharmaceuticals, and food industries. Benzoin dissolved in PG provides a similar sweet aroma as the DPG version but with better solubility in water-based products. PG helps extend the shelf life of products and enhances fragrance diffusion in perfumes and skincare products.



OUR PRODUCT

VANILLA

The majority of the world's vanilla is the *V. planifolia* species, more commonly known as Bourbon vanilla or Madagascan vanilla, which is produced in Madagascar and neighboring islands in the southwestern Indian Ocean and in Indonesia. Combined, Madagascar and Indonesia produce two-thirds of the world's supply of vanilla.

Vanilla is the second-most expensive spice in the world because growing the vanilla seed pods are labor-intensive. Despite the expense, vanilla is highly valued for its flavor. As a result, vanilla is widely used in both commercial and domestic kitchen, perfumeries and aromatherapy.

ONLY TWO SPECIES

Vanilla planifolia and *Vanilla tahitensis* — are cultivated for commercial used as flavors and fragrances.

- *Vanilla planifolia* beans have a strong, rich, creamy, sweet and almost hay-like aroma. The beans are thick skinned and longer than *Vanilla tahitensis* beans. They also contain more seeds than *Vanilla tahitensis* beans.
- *Vanilla tahitensis* beans are shorter and plumper and have higher water and oil content comparing to *Vanilla planifolia* beans.

Mignon offers a wide selection of high quality vanilla beans.

GOURMET - EXTRACT - POWDER - SEED - LIQUID



VANILLA BEAN GOURMET



VANILLA EXTRACT



VANILLA POWDER



VANILLA SEED



VANILLA EXTRACT LIQUID



OUR PRODUCT

CLOVE *Syzygium aromaticum*

Clove Bud

Clove bud is the unopened flower of the clove tree, dried and used as a spice. It has a strong and distinctive aroma, with a warm and spicy flavor, making it a key ingredient in a wide variety of dishes and beverages around the world. The essential oil extracted from clove buds is widely used in traditional medicine for its antimicrobial and anti-inflammatory properties, as well as in body care products due to its soothing and refreshing qualities. Clove bud is commonly used in the food industry, especially in baking, confectionery, and aromatic drinks.

Clove Stem

Clove stem is the stalk that remains after the clove flower has been harvested. Though less commonly used than clove buds, clove stems still contain a significant amount of essential oil and can be utilized in various industries. Clove stem is often used as raw material for extracting clove oil, which is valuable in the pharmaceutical, cosmetic, and aromatherapy industries. Its aroma is milder compared to clove buds, but it still retains the characteristic spicy and warm notes.



CLOVE BUD



CLOVE STEM



OUR PRODUCT

TURMERIC *Curcuma longa*

Turmeric Powder

Turmeric Powder is a high-quality powder made from carefully selected turmeric roots. Known for its numerous health benefits, including strong anti-inflammatory and antioxidant properties, this turmeric powder is perfect for various culinary uses such as curries, soups, and herbal drinks, adding a rich flavor and vibrant color. It dissolves easily and blends well, making it ideal for spice mixes or health applications like traditional remedies.

Turmeric Slice

Turmeric Slice consists of naturally dried, fresh turmeric slices that retain their quality and nutritional content. These slices offer a convenient way for users to enjoy the benefits of turmeric without the need for extensive preparation. Ideal for adding to herbal teas, soups, or as an infusion in detox drinks, each slice delivers the distinctive sharp flavor and aroma of turmeric, making it a versatile choice for both culinary and health purposes



TURMERIC POWDER



TURMERIC SLICE



OUR PRODUCT

DRAGON BLOOD *Daemonorops draco*

Dragon's Blood is a deep red resin obtained from the fruit of the *Daemonorops* palm tree, commonly found in tropical regions of Southeast Asia. This resin has been used for centuries in traditional medicine, cosmetics, and spiritual rituals. Known for its anti-inflammatory, antioxidant, and antimicrobial properties, Dragon's Blood is often applied to heal wounds, reduce inflammation, and protect the skin from environmental damage. In addition to its medicinal uses, it is also employed as a dye and in incense-making due to its rich color and aromatic scent.

Dragon's Blood offers powerful benefits, including wound healing, reducing inflammation, protecting skin from damage with antioxidants, preventing infections, improving skin elasticity and collagen production, supporting digestive health, and being used in spiritual rituals for protection and cleansing.



DRAGON BLOOD



OUR PRODUCT

WOOD

“WOOD OF THE GODS”

Aquilaria malaccensis & Aquilaria filaria

Commonly known as Agarwood or Aloeswood or Gaharu has been traded and highly coveted for millenias. The resinous wood is used for incense and medicinal purposes. While pure resin in distilled form is used as an essential oil as well as a perfume component. Agarwood is formed in the hardwood of aquilaria trees when they become infected with a type of mould. Aloeswood or Gaharu is a fragrant dark resinous wood used in incense, perfume and small carvings.



TABI'I



SENAI'I



POWDER

SANDALWOOD

Santalum album

Unlike many aromatic woods, Sandalwood is heavy, yellow in color and fine-grained. Sandalwood also retain its fragrance for decades. The health benefits of othersandalwood can be attributed to many properties, such as antiseptic, anti-inflammatory, antiphlogistic and many more.



STICK



FLAKES



POWDER



OUR PRODUCT

GUM

GUM BENZOIN

Styrax benzoin

Gum Benzoin is a natural resin obtained from the Styrax tree, which grows in Southeast Asia, particularly in Indonesia, Thailand, and Laos. This resin is used in perfumes, incense, and cosmetics due to its sweet and balsamic aroma. Benzoin is also commonly used as a natural preservative and has antiseptic and anti-inflammatory properties, making it valuable in traditional medicine and topical skin treatments.



GRADE A



GRADE B



GRADE C



GRADE D

GUM DAMAR

Shorea javanica

Gum Damar is a natural resin derived from the Damar tree (genus Shorea), which is predominantly found in Indonesia. This resin is widely used in the paint, varnish, and ink industries due to its adhesive properties. Additionally, Gum Damar is utilized in food products as a binding and film-forming agent. In the arts, it is used to create varnish for paintings and is also commonly used in the production of incense.



GRADE A



GRADE B



GRADE C



OUR PRODUCT

CINNAMON *Cinnamomum burmannii*

Cinnamon is a spice derived from the inner bark of trees belonging to the *Cinnamomum* genus, and it has been used for thousands of years both as a culinary ingredient and for medicinal purposes. The bark is dried and curls into cinnamon sticks, or it is ground into powder. Its warm, sweet, and slightly spicy flavor makes it a popular addition to a wide variety of sweet dishes such as cakes, pastries, and beverages like tea and coffee. Cinnamon is also used in savory dishes, particularly in Middle Eastern and South Asian cuisines.

Beyond its unique flavor, cinnamon is known for its numerous health benefits. It contains active compounds such as cinnamaldehyde, which is believed to have antioxidant and anti-inflammatory properties. Cinnamon has also been studied for its ability to help regulate blood sugar levels and improve insulin sensitivity, making it a popular remedy in traditional medicine for treating conditions like diabetes, infections, and digestive issues.



CINAMON



OUR PRODUCT

MACE *Myristica fragrans*

Mace is a spice derived from the lacy covering (aril) that surrounds the nutmeg seed from the fruit of the nutmeg tree. It has a warm, slightly spicy aroma, similar to nutmeg, but with a subtler and more delicate flavor. Mace is sold either in whole pieces, called "blades," or as ground powder. In cooking, mace is used to add flavor to both sweet and savory dishes such as soups, sauces, cakes, and various desserts. It is also commonly found in spice blends like curry powder and is widely used in traditional Indian cuisine.

Apart from its culinary uses, mace has antioxidant and anti-inflammatory properties, and it is often used in traditional medicine to help alleviate digestive issues and improve blood circulation.



MACE



OUR PRODUCT

NUTMEG *Myristica fragrans*

Nutmeg is a spice made from the seed of the nutmeg tree (*Myristica fragrans*), an evergreen tree native to the Moluccas, also known as the Spice Islands, in Indonesia. The spice has a warm, slightly sweet, and nutty flavor, making it a popular ingredient in both sweet and savory dishes. It is commonly used in baking, to season meats, in soups, sauces, and beverages like eggnog and spiced lattes. Nutmeg is usually sold in whole seeds, which are grated for use, or in ground form.

Aside from its culinary applications, nutmeg contains essential oils like myristicin and safrole, which have medicinal properties. It has traditionally been used to aid digestion, relieve pain, and improve sleep. However, in large amounts, nutmeg can be toxic due to its psychoactive compounds.



NUTMEG



OUR PRODUCT FRUITS

MANGO GEDONG GINCU

Mangifera indica L.

Mango Gedong Gincu is another notable premium mango variety from Indonesia particularly from West Java due to its rich flavor and appealing appearance. It is often enjoyed during special occasions and is a favorite among mango enthusiasts.



MANGO GEDONG



MANGO GEDONG GINCU



MANGO HARUM MANIS

MANGOSTEEN

Garcinia mangostana

Mangosteen is a tropical fruit native to Southeast Asia, known for its thick dark purple rind and juicy white flesh. It has a sweet and tangy flavor with a fragrant aroma. Rich in vitamin C, fiber, and antioxidants, particularly xanthones, mangosteen offers anti-inflammatory and antimicrobial benefits. It is used in various foods, beverages, and health supplements.





OUR PRODUCT

SEAFOOD

Seafood is considered a rich source of protein and contains omega-3 fatty acids, vitamins, and minerals such as iodine, selenium, and vitamin D. Various types of seafood are also key ingredients in global cuisine, used in raw dishes like sushi or cooked using various techniques such as grilling, frying, steaming, or baking. In addition to its delicious taste, seafood is often regarded as a healthy food choice because it is low in saturated fats and high in essential nutrients.



TUNA

Thunnus spp

Tuna is a large ocean fish popular worldwide, especially for sushi, sashimi, and steaks. It is rich in protein, omega-3, and low in fat, making it a healthy food choice. There are various species of tuna, including bluefin, yellowfin, and albacore, each offering different textures and flavors.



MARBLE GOBY (SOON HOCK)

Oxyeleotris marmorata

The Marble Goby, also known as Soon Hock, is a freshwater fish highly prized in Asia for its tender and fatty meat. It is often used in Chinese cuisine and is considered a luxury dish. Marble Goby is typically steamed or fried and has a mild flavor with a delicate texture.



SQUID

Loligo spp

Squid is a type of marine mollusk with a soft body and long tentacles. Its white flesh is chewy with a mild flavor, making it versatile in dishes like calamari, stir-fries, and soups. Squid is high in protein, low in fat, and is commonly used in Mediterranean and Asian cuisine.



OCTOPUS

Octopus vulgaris

Octopus is a marine mollusk known for its long tentacles. Its meat becomes tender when cooked properly and is used in various dishes worldwide, including Japanese, Mediterranean, and Spanish cuisine. Octopus is rich in nutrients like protein, vitamin B12, and minerals, while being low in fat, making it a healthy choice.



LOBSTER

Panulirus spp

Lobster is a highly prized marine crustacean known for its sweet, tender meat, especially in the claws and tail. Often considered a luxury food, lobster is typically boiled, grilled, or served in gourmet dishes like lobster thermidor. It is rich in protein, omega-3, and vitamins, making it a nutritious seafood option.



OUR

CERTIFICATE



PT. Mignon is REACH registered to show our support for a regulation of the European Union, adopted to improve the protection of human health and the environment from the risks posed by chemicals, while enhancing the competitiveness of the EU chemicals industry. Reg No. 01-2119967775-18-0017



PT Mignon has been assessed and certified as meeting the requirements of the Food Safety System Management, consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009, and additional FSSC 22000 requirements (Version 5.1).



KLBD - London Beth Din certified company, authorized to produce Kosher products at our production site with Company Code: 6429. Certificate Number: **38430**.



The majority of our products are certified Halal (lawful) for trade and consumption by Muslims, as they are produced according to Sharia'ah and follow a completely traceable production supply chain. The verification and certification have been evaluated according to the Majelis Ulama Indonesia (Indonesian Council of Ulama) with Certificate No. 00060080241216 and No. 00240080371216.



PT Mignon Sista International is registered (as provided in the registration details) with the U.S. Food and Drug Administration pursuant to the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (Bioterrorism Act), Section 305, which added Section 415 to the Federal Food, Drug, and Cosmetic Act. The registration number is **13461154478**.

OUR ASSOCIATION



PT. Mignon Sista International is a member of the INTERNATIONAL FEDERATION OF ESSENTIAL OILS AND AROMA TRADES and is entitled to vote at the Federations's World Council Meetings.



PT. Mignon Sista International has been granted CITES permit for trading Agarwood booth for local and international market by Indonesian Government through acknowledgement by Asosiasi Gaharu Indonesia (ASGARIN)



PT. Mignon Sista International has become of the Indonesian Essential Oil Council (DAI) since 2011



PT. Mignon Sista International is a member Sedex Smeta Association

PT. MIGNON SISTA INTERNATIONAL

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