



# Company Profile



**KARPILO AGRO**  
*Healthy With Nature*



**White Tea**



**Black Tea**



**Green Tea**

**Karpilo Agro**

**PT. UNINICA KARPILO UNIVERSAL**



A lush green tea plantation with rows of tea bushes under a clear sky.

# Foreword

Karpilo Agro is the official brand of PT. Uninica Karpilo Universal which is currently a company capable of exporting agricultural products, especially tea. Our Tea have often been exported to foreign countries such as Europe and Asia. Our Tea is processed from our garden with an area 2,025 hectares, taken by professional employees and produced with modern machines in our factory with a production capacity of 200 Ton per month. Our tea also has HACCP certificate which of course can produce healthy and quality tea product

The reality of the current world condition that most of what is consumed by the public is chemical substance, therefore We offer natural product from Indonesia that are original and very well maintained which are of course very much needed by the health of the body

The company has collaborated with various suppliers from domestic and international companies in meeting their needs in obtaining organic product.

We hope to help world to get high quality product to create maximum health. Thank you for the opportunity to receive and read this company profile,  
We can work together in the future







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## About Us

West Sumatera is one of the Provinces in Indonesia which has abundant natural resources such as coconut, coffee, areca nut, palm sugar, and so on. West Sumatera is also an area that still maintains its beauty, so that natural products from West Sumatera are still original and far from chemical substances.

Karpilo Agro was born to help the people of Indonesia and world get genuine natural products which are certainly great for health. In the midst of the Covid19 pandemic which endangers the health of the body needs to increase the body's resistance to disease. There are so many benefits that come from consuming original natural products without preservatives so that the body becomes healthy and smooth in carrying out activities. Health is expensive and healthy is the most valuable treasure





## VISSION

*Improving the health of the world community  
through original and quality natural product*

## MISSION

1. Commitment to help the world to get original natural product, free from harmful chemical, maintained in its beauty, cared for wholeheartedly, and useful for health.
2. Provide safe and reliable services to the destination area

## OUR KEY FEATURES



### Integrity

Karpilo Agro maintains integrity as it is the most valuable asset and cannot be compromised. We tell the truth, keep our promises and treat others with fairness and respect



### Commitment

Karpilo Agro is committed to helping customers with the best way, best products and optimal services. We really appreciate the opportunity given by customers to help each other and corporate optimally



### Quality

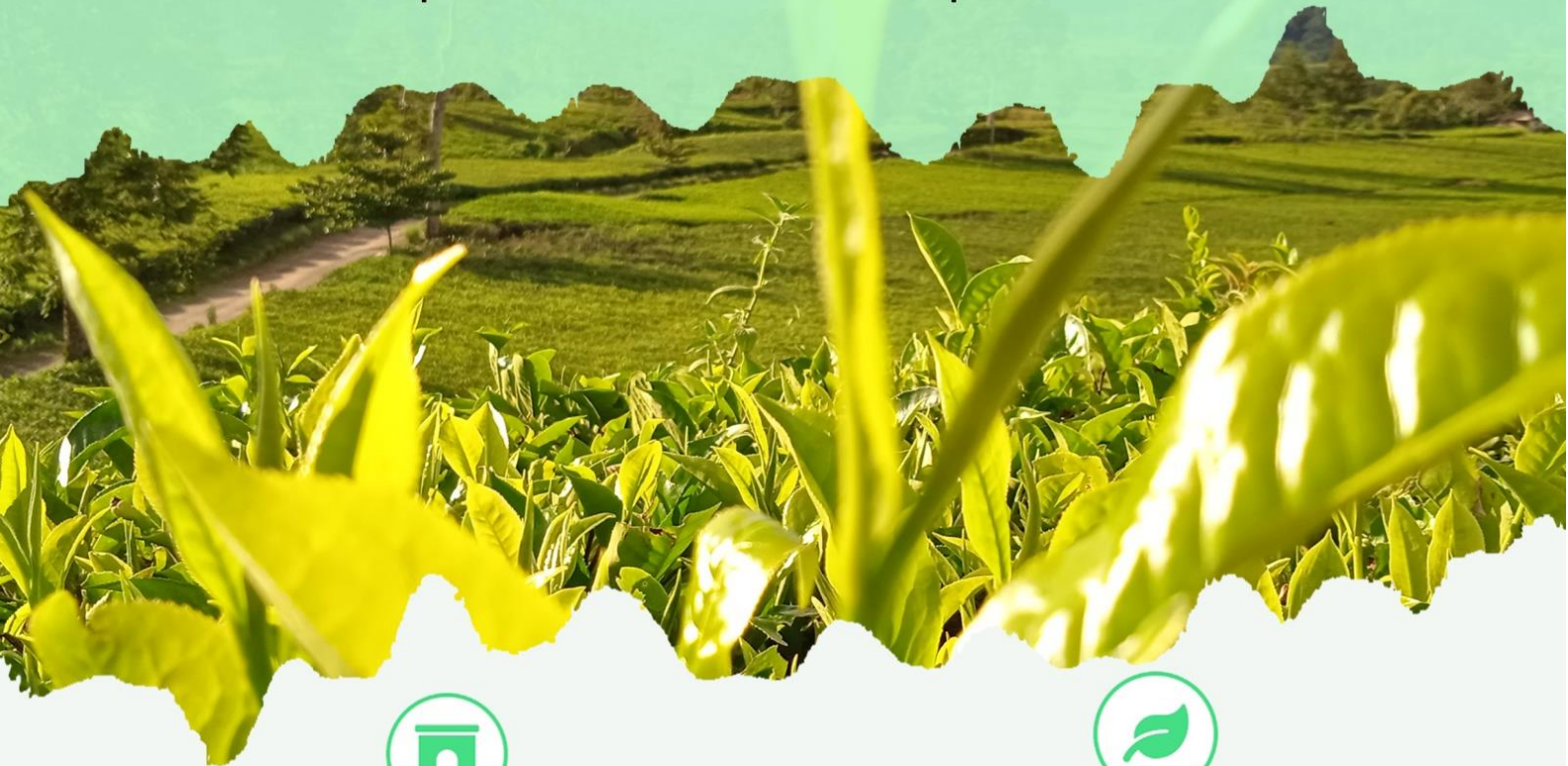
Karpilo Agro has high quality and structured to help everyone fulfil their needs optimally



# PRODUCT VALUE



Our tea processing is directly from our own garden which covers an area of 2,025 hectares. We also process our own tea with Our factory and professional workforce so that the quality and purity of our tea is maximized. Our tea is also HACCP certified and has been exported to several European and Asian countries.



## Local Product

This product comes from West Sumatra and is still original and far from chemicals.



## Natural

the original natural products that the body needs to increase the body's resistance to disease.



## Healthy

Health is expensive and healthy is the most valuable treasure.



## Many Benefits

the body becomes healthy and smooth in carrying out activities



# **Our Catalogue**





# Green Tea

## Benefit Green Tea

- Prevents the risk of heart disease
- Prevent cancer
- Prevent diabetes risk
- Maintain blood pressure
- Improve brain function
- Increase fertility
- good for Pregnant Women
- Increase energy

## Process

The processing of green tea in Indonesia is the panning process (roasting). The content of chemical compounds in green tea such as catechins and polyphenolic compounds and other compounds is still quite high and very beneficial for the body. To maintain the content of these chemical compounds, the processing of green tea is very careful and thorough.

Green tea is tea leaves that are processed from the best tea leaves taken directly from the tea garden by painstaking farmers. Green tea processing is shorter than other tea processing so that the nutritional and antioxidant content in it is still maintained, and tea, especially our tea, will be processed directly at the factory after being taken by the farmers so that the tea is fresher and better.



# **Green Tea**



## **How to Green Tea Process**

1. Farmers will take peko plus 2-3 young leaves, and the shoots are immediately put into a rotary panner machine to wither
2. Then the tea leaves are withered to reduce the water content from 72-82% to 65% at a temperature of 100 to 135 degrees Celsius for approximately 5 minutes..
3. Furthermore, the tea leaves are put into a drying process to reduce the water content from 65% to 38-45% at a temperature of 100 to 135 degrees Celsius for 17-35 minutes.
4. After that, the tea leaves are put into a safe rolling process of 25-45 minutes to remove the polyphenols and cytoplasm contained in the tea leaves.
5. The next process is cooling, the tea leaves that have undergone a rolling process are then cooled to 35-40 degrees Celsius to inhibit enzymatic oxidation so that the tea steeping remains greenish.
6. After that, the tea is continued with drying process 2, to reduce the water content from 38-45% to 4-7% with a temperature of 100-135 degrees Celsius
7. After that, the tea leaves will enter the sorting or grading process to get tea particles that are uniform in size, shape, density, and specific gravity.



# Types of Green Tea



PS std 12 BN



PS std 110



KR I (*Unsorted*)



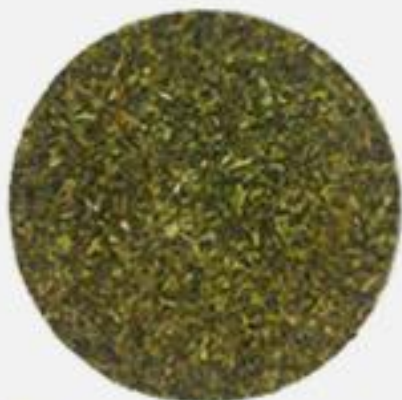
Pekoe Mixed



KR II (*Unsorted*)



Broken Tea



**Fanning**



Dust





# Black Tea

The difference between black tea and green tea lies in the processing process. Black tea is brewed by a fermentation process. The black tea processing process in general is three ways, pure orthodox, orthodox rotovane, and CTS (crushing, tearing, burling). The processing of black tea in detail is as follows:

## 1. Picking the best fresh shoots from the garden

## 2. Withering

The tea shoots that have been taken are immediately spread over the withering tool called the deepest trough (WT). This withering process aims to reduce the water content of the tea leaves, so that the cell fluid in the shoots is more concentrated (maximum) and facilitates the next enzymatic oxidation process. The time required for the withering process is 12-17 hours with a temperature of 20-26 degrees Celsius and humidity of 60-75%. During this withering process, there is a change in the compounds in the tea shoots so that a strong aroma appears.

3. After the withering process is complete, it is continued with the grinding process using the Open Top Roller (OTR) and Press Cup Roller (PCR) machines. Milling also functions to remove cell fluid from the surface of withered shoots so that polyphenol compounds will react with O<sub>2</sub> (oxygen) or is called enzymatic oxidation (Loo, 1983). The enzymatic oxidation process starts from the beginning of milling, so to calculate the enzymatic oxidation time, it is calculated from the beginning of the milling process until drying. The final milling process is carried out using a rotorvane machine which functions to reduce the size of the processed tea leaves and bones so as to produce a more uniform shape.





# **Black Tea**

## **4. Wet Sort**

In the wet sorting stage, the grinding process is carried out with a sieving tool using a wire mesh. The result of this wet sorting is in the form of powder which is usually referred to as powder 1, powder 2, powder 3, and powder 4.

## **5. Enzymatic oxidation**

This enzymatic oxidation process will produce theaflavin and thearubigin substances which will determine the nature of the tea brewed water. This process also aims to obtain the characteristics of tea such as the color of the brewed water, the taste of the brewed water, the aroma and the dregs of steeping tea. The condition of the processing room must have a humidity of 90-95% RH, with an enzymatic oxidation time range ranging from 2 to 2.5 hours from milling to drying.

## **6. Drying**

After the enzymatic oxidation process, then black tea enters the drying process, namely the transfer of water vapor to the air using indirect heat, the heat from the heating furnace will be blown onto the surface of the tea until the tea becomes dry. This process will take 20-30 minutes.

## **7. Grading**

For grading, We have several types of black tea, namely: BLT Mix Super, Orange pekoe, Flowery pekoe, Broken Orange Pekoe (BOP), Pekoe Fanning 1, Pekoe Fanning 2, Dust 1, Dust 2, Fanning 2, Broken tea 1, Broken tea 2, Broken mixed, Fluff, PW dust



# Types of Black Tea



BLT Mix Super



Orange Pekoe



Flowery Pekoe



BOP



Pekoe Fanning I



Pekoe Fanning II



Dust I



Dust II





Fanning II



Broken Tea I



Broken Tea II



Broken Mixed



Fluff



PW Dust



# Specialthy Tea







# Thanks You For Reading Our Company Profile

*“We Will be Glad to Help Your Business  
up to The Next Stage and  
Become a Part of Your Company’s Success”*

[www.karpiloagro.com](http://www.karpiloagro.com)