

Story from the Field



Linus Remba: Visionary Nutmeg Farmer from Kramongmongga Village in Fakfak, West Papua

Linus Remba is a nutmeg farmer from Kramongmongga village, Kramongmongga sub district, Fakfak district in the province of West Papua. This 45-year-old man owns 3 hectares of nutmeg plantation which he manages with his family. Apart from earning income from selling nutmeg, he and his wife also sell other produce from their gardens to fulfill their daily necessities.

As a nutmeg farmer, he is keen to produce high quality nutmeg seeds. He believes the current practice of buying and selling nutmeg in Fakfak has deteriorated the quality of Fakfak's nutmeg. This is because both ripe and unripe nutmegs are

bought at the same price and there is no sorting process that occurs at the farmer and collector level.

He encountered a different practice when working with Pak Hans and Ibu Sofia from Papua Global Spice (PGS). According to Linus, this company helped him understand the importance of selling ripe nutmegs in order to maintain the quality of nutmeg seeds.

Linus Remba was a big help for PGS in obtaining high quality raw nutmeg from the Kramongmongga village and surrounding villages to achieve the target for the first shipment of PGS to True Spice and NedSpice

companies. According to Mr. Hans from PGS, nutmeg purchased from this village contributed to almost 50% of the total nutmeg exported to Vietnam last January.

During the second nutmeg harvest season, known as the Western season in October, PGS will return to the village and buy fresh ripe nutmegs in large quantities with better prices therefore Linus and other farmers do not need to sell their nutmegs to middlemen or collectors for lower prices. Linus is happy and committed to help PGS to share this information to his family and fellow farmers.

The Visit of Development Director of the British Embassy Jakarta to Banyup Village in Jayapura Regency, Papua



Banyup Village in Namblong sub district, Jayapura Regency is one of the 19 villages that received cocoa seedlings assistance from GEG program in 2022. Banyup Village has received 5,400 clonal cocoa seedlings which were distributed to members of the Banyup farmer group.

On March 10, 2022, this village welcomed the visit of the British Embassy Development Director

Amanda McLoughlin, who was accompanied by Nicholas Faulkner, second secretary of political affairs, Ria Mariamah, senior program manager of Climate Change Unit and also the program manager of the GEG program at the embassy, and Avicah Nababan, assistant political officer.

The visitors came to hear feedback from the farmers. Farmer group members took advantage of the

momentum which was attended by the representatives from British embassy, the plantation office of Jayapura Regency and Papua Province to convey their hopes and aspirations.

They emphasized that even though cacao has been part of their lives for a long time, the seedlings distributed by GEG program were the first clonal seedlings they have ever received. Therefore they expect the support of the government in the form of continuous training and assistance for 18 months on how to plant, care for, fertilize and prune properly until the harvest time arrives.

The farmers also stated their need for additional cocoa seedlings to plant on 40 hectares of land that used to be their parents' old cacao plantation. This area is now full of unproductive cacao trees that were attacked by pests in the early 2000s and is now ready to be re-planted with new cocoa seedlings.

The meeting was closed with the planting of clonal cacao seedlings by Development Director of British Embassy, GEG program, government and the farmers.



Promoting Sago as An Effort to Strengthen Food Security in Nabire District, Papua Province



On March 16-19 2022, the Directorate of Harmonizing Development for Special Regions of the Ministry of Villages held a workshop on Building the Capacity of Community in Agriculture, Marine and Fisheries Sector in Nabire with a special focus on sago. This activity was a follow-up activity to the gastronomic webinar on sago development for strengthening Indonesian food security.

Sago has high natural productivity in Nabire. It is consequently seen as one of the alternative sources of carbohydrate for communities who largely rely on rice for their food security. Promoting a local staple food like sago and demonstrating to the communities the foodstuff options that can be derived from Sago is expected to strengthen the food security of this district.

During the workshop, Ministry of Villages shared the potential and health benefits of sago. They also introduced a chef who demonstrated food options derived from Sago. GEG supported the Ministry of Villages initiative by providing a brief

description of the sago commodity development program carried out by the program in Papua province. The presentation focuses on program support for Putri Numbay in developing sago noodles as one of sago derivative product in Jayapura.



Commitment of the Ministry of Villages and Development of Disadvantaged Regions and the Regent of Keerom in Developing Cacao as a Leading Commodity of Keerom Regency

On March 20, 2022, the Ministry of Villages and Development of Disadvantaged Regions, represented the director of Directorate of Harmonizing Development for Special Regions, Rudi Hartoyo, together with the regent of Keerom, Pieter Gusbager, planted the first cacao seedlings in Skanto Village, Skanto Sub District, Keerom Regency.

The planted cacao seedlings are part of the clonal cacao seedlings that were distributed by GEG program in 2022. From the total 150,900 clonal cacao seedlings distributed, Keerom District received as many as 86,170 seedlings. The clonal seeds were distributed to four villages in the Skanto district of Keerom district. The four villages that received the seeds were Jaifuri, Narambene, Wiantre and Skanto.

On this occasion, Rudi Hartoyo hopes that cacao can become one of the leading commodities that stimulate and improve community economy in Keerom. Meanwhile, Pieter Gusbager, the Regent of Keerom



welcomes the support from the Ministry of Village and the GEG program. He said that he will support this initiative by issuing a Regent's Decree to appoint and place the best agriculture extension officers in

these villages. With support from the relevant agencies training will be conducted as well as mentoring and distributing machines that can help the farmers with post-harvest processing in his area.



The Differentiation Strategy of Papua Global Spice and Its Contribution In Improving the Quality of Fakfak Nutmeg



Papua Global Spice (PGS) is a company that focuses on buying and selling Fakfak nutmeg. Previously this company was known as UD Sofia but has just officially changed its name to Papua Global Spice in February 2022. This company was established in 2018. As a new player in this business, it strives to create a competitive advantage by sourcing, processing and selling only the best quality of ground nutmeg and mace because it aims to tap into the premium nutmeg market. To achieve that goal, the company has taken several active steps and strategies.

Firstly, creating a new system of purchasing fresh nutmeg in order to obtain high quality raw materials.

For a long time, the farmers in Fakfak used to sell their fresh nutmeg for IDR.500/fruit or IDR. 500,000 for 1000 fruits. This price was set by local collectors or middlemen who bought and paid for both ripe and unripe nutmegs at the same price.

Papua Global Spice cannot run their business that way as it will directly affect the quality of their product. Therefore they develop a new system where they use weight to determine the level of maturity of the nutmeg to be sold. This provides an estimation of the total quantity of nutmeg brought by the farmers without having to check one by one and also can guide the price they can give for the product.

This can be done because ripe nutmeg is heavier than the unripe ones. Moreover, the weight of the nutmeg in Fakfak also depends on the location where it grows. Mountain nutmeg is generally larger and heavier while coastal nutmeg is smaller and lighter.

Secondly, PGS incentivize the farmers to encourage better harvesting practices. The absence of standard quality requirements from the local traders plus local economic pressures sometimes drives the farmers to harvest nutmegs before the fruits are fully mature. To prevent such practice, PGS provides price incentives up to 80% from the normal price for mature nutmeg.

With this incentive system, farmers can get better prices for their nutmegs as shown in the table below.

No	Quantity	Condition	Weight	Price
1	1000 Mountain Nutmeg	Fully ripe	20 - 25 kg	IDR. 900.000
2	1000 beach nutmeg	Fully ripe	17 - 20 kg	IDR. 750.000 - 800.000
3	1000	Half ripe	14 - 16kg	IDR. 700.000
4	1000	Unripe	11 - 13 kg	IDR 550.000 - 600.000



This higher price incentive is expected to motivate farmers to wait on their nutmegs to achieve maturity before harvesting and selling them.

Lastly, using a hybrid method of drying nutmeg to get a cleaner, smoke and Aflatoxin-Ochratoxin free. Currently, PGS is the only business in Fakfak and Indonesia that has developed and used the hybrid method of utilizing cold dryer and solar dryer to dry nutmeg. The method has proven successful in producing nutmeg seeds that fulfill European food safety and standard.

Sofia, the owner of Papua Global Spice said that “business differentiation is crucial for a company to be able to survive and thrive. And for me, there is always a market for high quality products. Therefore moving forward, I hope that I can get the support of the government to link our company with village-owned enterprises that we can work with to get consistent supply of fresh ripe nutmegs.



“... and for me, there is always a market for high quality products....”

Sofia
Papua Global Spice

The Role of Fakfak State Polytechnic in Supporting Research and Development of Fakfak Nutmeg

Fakfak State Polytechnic is one of the higher education institutions in Fakfak that has become an integral part of the Fakfak nutmeg development map. There will be continuous research and development role for the polytechnic now and in the future on Fakfak nutmeg after the GEG program ends.

The Director of the Fakfak State Polytechnic, Muhammad Subhan, stated that his institution aspires to be

a nutmeg research and development center in Eastern Indonesia. As a research centre, the polytechnic wants to contribute to fill the gap of research on Fakfak nutmeg (*Myristica Argantea*). Currently academic publications on Tomandin Nutmeg of Fakfak are very limited.

The Polytechnic plans to achieve its goal by doing two things. By collecting all the research that has

been done and published on *Myristica argantea* in one place and as baseline information and to ensure research is not duplicated too. It is also conducting independent and collaborative research with other institutions. One collaborative initiative has been facilitated by GEG where Polytechnic has been linked to Dr Handajaya Rusli, a researcher from the chemistry department in Bandung Institute of Technology. This research is exploring the chemical components of *Myristica argantea* and its benefits.

Meanwhile, as a development centre, the polytechnic aspires to create nutmeg derivative products that have higher economic value. This has started by integrating the development of derivative products into their curriculum. Nutmeg soap is one of the derivative products that has been taught to the students majoring in Agro-industry. The Polytechnic also will work together with Ning Harmanto from Mahkota Dewa, a local herbal products company, to conduct training on nutmeg tea bags for students and the general public in Fakfak. The collaboration with Mahkota Dewa is planned to be a continual program where there will always a new



nutmeg based product to be introduced to the students and people in Fakfak.

The Polytechnic is currently working closely with GEG as they are holding, maintaining and in the process of learning how to operating the screw press machine that GEG procured to produce nutmeg butter. Once this machine is running and operational,

the production of nutmeg butter can be started and sent to the companies that need it. In addition the machine and nutmeg butter will become a valuable learning resources for students of Agro industry, Electrical Engineering and other subjects to spark innovative ideas, research and development of new derivative products.





Green Economic Growth Programme for Papua Provinces

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