



ROYAL SPICE

G A R D E N S



Twenty twenty four
**INVESTMENT
PROSPECTUS**

v.5

We have a dream...

... to return Indonesia to its rightful preeminent position as the Spice Islands by cultivating healthy organic spices sold as fresh produce. Our mission is to empower farmers to thrive, fostering a healthy agrarian society with a vibrant culture and robust ecosystem.

The very best companies are responsible and care for the environment. **We go further.**

improving farmers' lives is a core objective of our social program; care for the environment is a given through our agricultural practices while we also nurture and sustain culture and participate in breeding programs for endangered species on our plantations.





WELCOME

THANK YOU FOR YOUR INTEREST IN ROYAL SPICE GARDENS

We are an organic plantation company based in Bali, Indonesia, specializing in vanilla and other high-value crops.

Our focus is on transforming Indonesian agriculture, enhancing farmers' livelihoods, and promoting environmental sustainability.

We are committed to the Triple Bottom Line, focusing on Profit, People, and Planet.

Our operations are designed to be profitable while positively impacting communities and ecosystems.

Our operations

We grow our crops using sustainable practices, ensuring high-quality yields without chemicals. Our cooperative model allows local farmers to supply their harvests for processing, enabling them to receive a higher percentage of the final sale. This approach builds trust and allows us to leverage our size for minimal cost.

By ensuring organic practices, we promote healthy land and air for our customers.

OUR PHASED APPROACH

We implement our operations in five concurrent phases, which include:

1. Plantation Development: Currently, we have 14,000 vanilla plants, positioning us as one of the largest growers in Indonesia. Once fully mature, we expect a yield of approximately 14,000 kilograms annually, translating to an estimated revenue of USD 2.5 million. This will take a few years, but we have ways of adding to this.

2. Purchasing from and training local farmers to grow vanilla to the highest standards. This improves the quality of vanilla, empowers local farmers and can increase our vanilla output to over ten tons per year. This is entirely dependent on further investment in the company.

3. Developing further products. At first from vanilla and associated crops, i.e. from our own gardens. Products already produced and selling include a very strong vanilla extract, just alcohol, water and vanilla; Moringa and Vanilla tea (Moringa is one of the support trees for our vanilla, so no costs to produce); and Vanilla Syrup, using the sap of the Arenga pinnatta tree, the sugar palm, indigenous to Bali and producing one of the healthiest sweeteners. These products lever the profit from vanilla as much as five-fold, with no real increase in production costs, BUT an increase in sales and marketing costs. We have to develop the markets.

4. Community Engagement: Our CSR initiatives focus on empowering local communities and supporting cultural preservation while managing nature reserves.



Our Product Line So Far

Royal Spice Gardens specializes in premium organic vanilla and its derivatives. Our commitment to quality ensures that every product meets the highest standards demanded by gourmet chefs, artisanal producers, and health-conscious consumers worldwide.

1. Vanilla Beans

Our vanilla beans are grown organically in Bali, processed with our proprietary curing techniques, and categorized into distinct grades.

2. Vanilla Extract

We produce high-quality vanilla extract without chemical additives. Our extract is suitable for culinary and cosmetic applications, and also can be used as a scent and mosquito repellent.

3. Vanilla Syrup

Made from our own Arenga palm syrup and infused with real vanilla, this natural sweetener is a healthier alternative to refined sugar. Available in different grades, it is perfect for coffee, cocktails, and gourmet desserts.

These products represent just the beginning. As we scale production, we will continue to develop new offerings, ensuring that Royal Spice Gardens remains at the forefront of the organic vanilla industry.



Our Management Team



REX SUMNER

President Director

Born in Java, trained at Sandhurst, a tobacco exporter in Java and with deep experience in Indonesia to the extent he has been made Prince Malona Nunu' of Maluku. He is totally driven and committed to our cause of changing agriculture in Indonesia.



RAJA BENNY ACHMAD SAMU SAMU

Komisaris

His Kingdom has lasted 600 years and his lineage stretches back into myth. His grandfather was the personal bodyguard of Queen Wilhelmina of Holland and he inherits the mantle of war leader of Maluku, but he was born and brought up in Jakarta in the cauldron of Indonesian politics, at school with President Suharto's sons.



PAUL PRESTON

Managing Director

21 years a fighter pilot in the RAF of Britain, 18 years with companies in Indonesia – hotels, goldmines, oil wells. Unbelievable skills at obtaining licenses and getting everything correct and legal. A perfectionist, Paul is also a chemist and a Lean Six Sigma Process consultant. He makes sure our processes are repeated correctly every time, ensuring quality.



The Cafe

Our Café serves multiple purposes: showcasing our vanilla products, experimenting with culinary applications, and offering farm-to-table experiences. It plays a vital role in product development and generates demand for our vanilla through unique recipes.

We expect this concept to expand and become profitable in 2025, under the guidance of Samantha Travis, our Bandung born Chef.

The Cafe is further showcasing culture, from traditional Javanese massage therapy, akin to osteopathy, to Balinese Melukat.

There is interest in cloning the Cafe to new locations.

Conservation Efforts

Royal Reserves is our pioneering conservation initiative, involving the local community in sustainable forestry and wildlife protection. We aim to enhance local ecosystems and repopulate rare species, creating employment opportunities and attracting eco-tourism.

We have provisional agreement from the Wildlife Department to manage a 56 hectare reserve, reintroducing rare species. We wish to switch the Indonesian culture from having a solitary bird in a small cage, to having bird tables swarming with varied species.

Funding

Royal Spice Gardens from the outset has sought investment of USD3 million. To date, we have raised approximately USD800,000. This has been invested in acquiring and planting our gardens , plus the 1,800 square metres for our factory and laboratory.

Further funds will be used to build the factory and equip the laboratory, while at the same time executing Phase 2, buying green vanilla from farmers. We budget 1.5 million for this, and the remainder is either contingency or not required.

We are well into Phase 3, which means that we are breaking even this year, and indeed will show a small profit,

ROI is expected within 3 years. If you are interested in joining our family, please connect with our Sales Director. We will supply you with the current financial forecasts, which vary.

His email is invest@royalspicegardens.com

The company is a foreign investment company , PMA, with an authorised capital of 100,000 shares. Original price was Rp 1,400,000 each, currently 1.5 and has been as high as 2.

We expect to pay the first dividend in 2026 as the company is moving into profit through the sale of our vanilla products.

Please note that vanilla is affected by the weather, which has an effect on dividends. Our original forecast anticipated that there would be an El Nina year every 9 years, so to be conservative, we said no harvest every six years. We've just had 3 El Nina years in a row...



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Please visit our Royal Spice Cafe near Tampaksiring, Bali, to view the vanilla gardens, sample food created with vanilla and taste our vanilla products. Vanilla Syrup, vanilla butter, vanilla pate and vanilla caviar, simply the seeds of vanilla which is the ultimate condiment.
You can find the cafe on Google Maps.

PT Royal Spice Gardens Indonesia

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