

EUROPEAN EDITION · 2026

AUTHENTIC SOUTHEAST ASIAN PRODUCTS

Hal Ok

*From the Heart of Sarawak & the Malay Archipelago
to Europe's Tables*

— PREMIUM HALAL

— SUSTAINABLY SOURCED

— EU-READY

ABOUT THIS CATALOGUE

Where *ancient rainforest flavours* meet European kitchens

HalOk curates the finest halal-certified produce, pantry essentials, and specialty foods from Sarawak, Malaysia and the wider Southeast Asian region — selected specifically for the European market.

Every product in this catalogue meets EU import and labelling standards, carries full halal certification, and represents authentic regional provenance you cannot find on supermarket shelves.

● ALL PRODUCTS HALAL CERTIFIED ●

C O N T E N T S

01 — Fresh Fruits	13 varieties · Seasonal availability
02 — Beverages	Coffee, Tea & Soya · Sarawak origin
03 — Bakery	Premium patisserie · Taka Patisserie
04 — Essentials	Rice, Noodles & Natural Sweeteners
05 — Condiments	Sarawak Pepper & Specialty Sauces
06 — Ready to Eat	Snacks, Frozen & Satay

Fresh Fruits

Sun-ripened tropical fruits sourced directly from Malaysian and Indonesian growers, available throughout the year or by seasonal window. Each variety is selected for export quality and flavour integrity.

OI

OI

Cavendish Banana

Musa Acuminata

YEAR-ROUND

Elongated, bright yellow when ripe, the Cavendish is the benchmark banana of the world. Its creamy, sweet flesh is a rich source of potassium, vitamin C, and dietary fibre — familiar to European consumers yet far superior in freshness when sourced at origin.

FRESH

Malaysia / Indonesia

O2

Mangosteen

Garcinia mangostana

SEASONAL OCT-NOV LIMITED

Crowned the "Queen of Fruit," the mangosteen presents a leathery purplish-brown skin that gives way to snowy white segments with a sweet, refined taste. Rich in vitamin C and essential minerals, it is a prized delicacy increasingly sought by European gourmet retailers and ethnic grocers.

FRESH · SEASONAL

Malaysia / Indonesia

03

Mango

Mangifera Indica

HARUM MANIS

The "King of Tropical Fruit." The Harum Manis variety from Indonesia offers slightly fibrous, succulent and firm flesh — consumed fresh, pressed into juice, or deployed as a flavour base for ice cream and chutneys. Exceptionally rich in vitamins A and C, with peak supply from January to March and October to December.

FRESH · SEASONAL

Indonesia



O4

Mango

Mangifera Indica

GEDONG GINCUI (ALPHONSO-
STYLE)

The Gedong Gincui — Indonesia's answer to the Alphonso — delivers an intensely sweet mango flavour, super juicy and supremely smooth flesh with no fibrous texture. Where the standard export mango is adequate, this variety is exceptional: a premium segment product suited to fine food retailers and restaurant supply.

FRESH · PREMIUM

Indonesia



05

Rambutan

Nephelium lappaceum

BINJAI · LEBAK VARIETIES

Named for its distinctive hairy red or yellow skin, the rambutan is a lychee cousin with translucent, soft and juicy flesh that is sweet without cloying. Rich in vitamin C and minerals, it makes a striking visual addition to any tropical produce display and is rapidly gaining traction in European specialty retail.

FRESH · SEASONAL

Indonesia / Malaysia

06

Salak

Salacca zalacca

SNAKE FRUIT · YEAR-ROUND

The salak — or snake fruit — is a unique tropical curiosity with reddish-brown scaly skin resembling snakeskin. Inside, the pale segmented flesh offers a singular profile: sweet, acidic, and faintly astringent, with a crunchy, dry-crumbly texture unlike any other fruit. Year-round availability makes it a reliable addition to an exotic produce range.

FRESH · YEAR-ROUND

Indonesia

08

Pineapple SG1

*Ananas comosus*SMOOTH CAYENNE · SARAWAK
GOLD

The premium Sarawak Gold SG1 pineapple redefines what a pineapple can be. Its golden-orange skin conceals intensely sweet, aromatic and supremely juicy flesh with zero residual fibre — a textural refinement that separates it decisively from commodity pineapples. Ideal for fresh consumption, juice processing, and premium food service.

FRESH · PREMIUM · YEAR-ROUND

Sarawak, Malaysia

09

Papaya

Carica papaya

MINI VARIETY

Sweet, succulent, and vivid — the Mini Papaya (Exotica) is a compact single-serve format with yellowish to pinkish-orange flesh that is exceptionally rich in vitamins A and C and high in calcium. A favourite breakfast fruit and elegant dessert, especially when served chilled. Year-round supply.

FRESH · YEAR-ROUND

Malaysia

10

Soursop

Annona muricata

YEAR-ROUND

Tropical flavour complexity in a single fruit — soursop combines the aroma of pineapple with notes of strawberry, apple, and citrus, underpinned by a thick, creamy banana-like texture. Increasingly popular in European smoothie bars, juice counters, and ice cream production. Also available as frozen pulp.

FRESH · YEAR-ROUND

Malaysia / Indonesia

11

Star Fruit

Averrhoa carambola

CARAMBOLA · YEAR-ROUND

Named for its five-pointed cross-section, the carambola delivers a sweet-tart juice with refreshingly pleasant acidity. Narrow-ribbed fruits with thick fleshy ribs carry a delicate floral aroma and sweeter notes. A natural garnish, salad component, and juice ingredient that presents beautifully on the plate.

FRESH · YEAR-ROUND

Malaysia

I2

Golden Dragon Fruit

Pitaya (Yellow)

YEAR-ROUND

The golden dragon fruit stands apart from its pink-skinned siblings: a spiky yellow exterior gives way to white flesh speckled with tiny black seeds, offering a delightful blend of sweetness and mild tanginess — reminiscent of pear crossed with kiwi. Its thinner skin and juicy, refreshing flesh make it ideal for hot climates and summer food service.

FRESH · YEAR-ROUND

Malaysia

I3

Terung Asam

Terung Dayak

INDIGENOUS SARAWAK
SPECIALTY

Terung Asam — the premier indigenous "sour eggplant" fruit-vegetable of Sarawak — is a round, orange-yellow fruit prized for its tangy, tomato-like flavour in soups and sambals. Typically cooked with fish or chicken, it is a signature ingredient of Dayak and Iban cuisine. An irreplaceable product for diaspora communities and adventurous chefs across Europe.

SPECIALTY

Sarawak, Malaysia

Beverages

Sarawak-origin coffees and botanical teas sourced from Malaysia's premier growing regions — including the legendary Liberica bean — alongside soya milk and layered tea drinks for the multicultural European palate.

02

02.01

KOPIMAS House Blend Coffee

Signature house blend in premium aluminium capsule format — compatible with Nespresso-style systems. Clean, balanced profile; a gateway to Sarawak coffee culture.

CAPSULE

5.3g × 10 caps

Sarawak, Malaysia

02.02

KOPIMAS Frothy Fresh Brew

A naturally frothy, lighter roast for those who prefer a crema-rich cup. Aluminium capsule format ensures freshness from origin to extraction.

CAPSULE

5.3g × 10 caps

Sarawak, Malaysia

02.03

KOPIMAS Espresso Coffee

A darker, more concentrated espresso roast delivering bold intensity in a single capsule. Ideal for European espresso and lungo formats.

CAPSULE	5.3g × 10 caps	Sarawak, Malaysia
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02.04

KOPIMAS Smooth Brew

Smooth, low-bitterness roast profile suited to milk-based drinks and those new to Southeast Asian coffee. Aluminium capsule format.

CAPSULE	5.3g × 10 caps	Sarawak, Malaysia
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02.05

KOPIMAS Daily Drip Coffee

Formulated for the pour-over and drip format — a slow-extraction profile that highlights Sarawak's distinct terroir. Aluminium capsule.

CAPSULE	5.3g × 10 caps	Sarawak, Malaysia
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02.06

KOPIMAS Black Coffee — Sachet

Pure, unsweetened black coffee in convenient sachet format packed in soft pouch. No additives — just the clean, earthy character of Sarawak-grown beans.

SACHET	10g × 10s	Sarawak, Malaysia
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02.07

KOPIMAS Black Coffee with Sugar

Pre-sweetened black coffee sachet — a crowd-pleasing format for office, hotel amenity, or gifting packs. Ready to brew, ready to enjoy.

SACHET	20g × 5s	Sarawak, Malaysia
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02.08

2BI Coffee Mix 3-in-1

Classic Southeast Asian 3-in-1 format combining coffee, creamer, and sugar in one sachet. A convenience product with strong demand in Muslim-majority communities and Asian diaspora markets across Europe.

3-IN-1 SACHET	18g × 24s	Sarawak, Malaysia
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02.09

LECOS Soya Milk 3-in-1

A plant-based soya milk drink in convenient sachet format. Dairy-free, halal-certified, and suited to the growing European demand for lactose-free and plant-based alternatives.

SOYA · DAIRY-FREE	30g × 20s	Sarawak, Malaysia
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02.10

LEAVES Sarawak 3-Layer Milk Tea

The iconic three-layer presentation — tea, milk, and syrup — characteristic of Sarawak's café culture. A ready-to-drink format that brings a local café experience to the European retail shelf.

RTD	240ml	Sarawak, Malaysia
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02.11

LEAVES Pandan Coconut Milk Tea

The fragrant Southeast Asian pandan leaf meets coconut milk and tea in a ready-to-drink format. A distinctive flavour profile unavailable in mainstream European RTD ranges.

RTD · SPECIALTY 240ml Sarawak, Malaysia

02.12-13

SUNDROP Coffee Drinks

Ready-to-drink black coffee and milk coffee drinks — compact 300ml format suited to on-the-go consumption. SUNDROP's clean flavour profile reflects Sarawak's distinct coffee-growing heritage.

RTD 300ml Sarawak, Malaysia

02.14-15

REKA JAYA Liberica Coffee

Sarawak is one of the few regions still growing *Coffea liberica* — a rare species with deep, woody, floral notes distinctly different from Arabica or Robusta. Available as whole bean and ground. A connoisseur's product for specialty coffee retailers.

SPECIALTY · WHOLE BEAN & GROUND 200g
Sarawak, Malaysia

02.16

NANG ORI Black Pepper Coffee with Tongkat Ali

A bold, functional coffee blend combining Sarawak black pepper with Tongkat Ali — a traditional Southeast Asian adaptogen root known for vitality support. Aluminium foil sachets preserve peak freshness and bioactivity.

FUNCTIONAL COFFEE 25g × 10s Sarawak, Malaysia

02.17

MIDIN Botanical Tea — Blue Pea Flower

A visually dramatic herbal infusion from the blue butterfly pea flower, naturally producing a striking indigo brew that turns purple with a dash of lemon. Caffeine-free. Strong appeal in the European wellness and visual beverage trend.

HERBAL · CAFFEINE-FREE

20g × 15s

Sarawak, Malaysia

02.18

MIDIN Botanical Tea — Lemongrass

Bright, citrusy and clean — lemongrass tea from Sarawak's botanical garden heritage. A familiar flavour for European consumers, elevated by provenance and Midin's careful blending. Caffeine-free.

HERBAL · CAFFEINE-FREE

20g × 15s

Sarawak, Malaysia

02.19

MIDIN Botanical Tea — Turmeric & Kaffir Lime

A functional wellness blend combining anti-inflammatory turmeric with the aromatic lift of kaffir lime leaf. Caffeine-free, striking gold in colour, and aligned with the European golden-latte trend — at authentic Southeast Asian origin quality.

FUNCTIONAL · CAFFEINE-FREE

20g × 15s

Sarawak, Malaysia

Bakery

Premium artisan cakes and layered desserts from Taka Patisserie — Sarawak's leading boutique bakery — combining European patisserie technique with Southeast Asian flavours.

03

03.01

TAKA PATISSERIE Premium Horlick Cheese Cake

A signature Southeast Asian flavour in premium cheesecake format — the malt richness of Horlick combined with the creamy depth of a well-made cheesecake. Distinctive, giftable, and unlike any cheesecake on the European shelf.

BAKERY · CHILLED

Sarawak, Malaysia

03.02

TAKA PATISSERIE Premium Matcha Cheese Cake

Japanese matcha meets artisan cheesecake in Sarawak's most refined bakery. A bittersweet, verdant flavour profile with strong market resonance in the European matcha trend.

BAKERY · CHILLED

Sarawak, Malaysia

03.03

TAKA PATISSERIE Premium Mango Cheese Cake

The tropical sweetness of ripe mango elevates a classic cheesecake into something unmistakably Southeast Asian. Vibrant, fragrant, and deeply appealing to European consumers seeking tropical indulgence.

BAKERY · CHILLED

Sarawak, Malaysia

03.04

TAKA PATISSERIE Pineapple Layer Cake

A layered celebration cake built around Sarawak's beloved pineapple — sweet, tangy and floral. A natural pairing with the SG1 pineapple heritage of the region.

BAKERY · LAYER CAKE

Sarawak, Malaysia

03.05

TAKA PATISSERIE Cappuccino Layer Cake

Coffee culture meets confectionery — a multi-layered cake carrying the roasted, creamy notes of a fine cappuccino. Universally accessible to European palates while anchored in Sarawak's coffee heritage.

BAKERY · LAYER CAKE

Sarawak, Malaysia

03.06

TAKA PATISSERIE Walnut Choco Chips Layer

Crunchy walnut and chocolate chip baked into a moist layered cake — a crowd-pleasing, cross-cultural flavour profile with giftable presentation.

BAKERY · LAYER CAKE

Sarawak, Malaysia

03.07

TAKA PATISSERIE Horlick Mocha Layer

A mocha layer cake enriched with Horlick malt — a flavour beloved across Southeast Asia now presented in an elegant layered format suited to European gift retail.

BAKERY · LAYER CAKE

Sarawak, Malaysia

03.08

TAKA PATISSERIE Tiramisu Layer

The European classic reinterpreted through Sarawak's hands — a layered tiramisu with the coffee intensity and cream balance that appeals to both Southeast Asian and European fine dessert markets.

BAKERY · LAYER CAKE

Sarawak, Malaysia

Essentials

Heritage rices, specialty noodles, and natural sweeteners from Sarawak's highland growing regions — pantry staples that carry irreplaceable terroir and cultural significance.

04

04.01

KENYALANG Bario White Rice

Bario rice is Sarawak's most prized highland grain — cultivated in the Kelabit Highlands at altitude, with a naturally sweet, aromatic profile and slightly sticky texture. A UNESCO-recognized cultural heritage product. Rare in Europe and commanding of a premium.

PREMIUM RICE

1kg

Sarawak, Malaysia

04.02

KENYALANG Adan Brown Rice

A traditional whole-grain brown rice from the Adan variety of the Kelabit Highlands. Nutty, wholesome, and nutritionally superior — well-positioned for Europe's health food and organic retail channels.

WHOLE GRAIN

1kg

Sarawak, Malaysia

04.03

KENYALANG Bajong Purple Rice

Naturally pigmented purple rice from Sarawak's highland varieties — high in anthocyanins, visually striking, and aligned with European consumer interest in functional and colourful whole grains. A visual differentiator for specialty retailers.

FUNCTIONAL · ANTIOXIDANT

1kg

Sarawak, Malaysia

04.04

KENYALANG Sarawak Purple Rice Vermicelli

Purple rice pressed into fine vermicelli noodle format — a gluten-free, naturally coloured noodle that stands out immediately on shelf. A product with no direct European equivalent, suited to health food, Asian grocery, and specialty pasta channels.

NOODLE · GLUTEN-FREE

300g

Sarawak, Malaysia

04.05

LEE FAH Asam Laksa Instant Cup Noodle

The bold, tamarind-sour flavour of Sarawak Asam Laksa in a convenient cup noodle format. Halal-certified. One of Malaysia’s most-loved instant noodle flavours — relatively unknown in Europe and carrying significant discovery appeal.

INSTANT · CUP

100g

Sarawak, Malaysia

04.06

LEE FAH Sarawak Vegetarian Laksa Noodle

A vegetarian-certified Laksa noodle set in soft-pack format — full laksa flavour without animal ingredients. Well-suited to the European vegetarian, vegan, and flexitarian market segments.

VEGETARIAN · CERTIFIED

360g

Sarawak, Malaysia

04.07

KIT HIN Coconut Nectar

Pure coconut nectar in glass bottle — a natural, low-GI sweetener derived from coconut blossom sap. Clean label, minimal processing, and directly substitutable for agave or maple syrup in the European natural sweetener category.

NATURAL SWEETENER

428g

Sarawak, Malaysia

04.08

KIT HIN Gula Apong Nectar

Gula Apong — Sarawak’s iconic palm sugar nectar — has a deep caramel-brown colour and complex smoky-sweet flavour profile unlike any other sweetener. Irreplaceable in authentic Sarawak cuisine and a premium ingredient product for European artisan food producers.

SPECIALTY SWEETENER

428g

Sarawak, Malaysia

Condiments

Sarawak black and white pepper — among the world's most prized — alongside specialty sauces and fermented paste products. The bedrock of Southeast Asian flavour, now accessible to European kitchens.

05

05.01

SARA SPICE Black Pepper Berries Grinder

Whole Sarawak black pepper berries in a glass grinder — fresh from the source. Sarawak pepper is legally protected by geographical indication; its complex pungency and aroma are recognised globally as superior to commodity pepper. A premium placement for any European delicatessen or fine food retailer.

GI PROTECTED PEPPER

100g

Sarawak, Malaysia

05.02

SARA SPICE White Pepper Ground

Ground white Sarawak pepper in glass jar — pale, floral, and with a sharper, cleaner heat than black pepper. A culinary staple demanded by Southeast Asian diaspora communities and increasingly by European chefs seeking authentic provenance spices.

GI PROTECTED PEPPER

160g

Sarawak, Malaysia

05.03

SARA SPICE White Pepper Berries

Whole white Sarawak pepper berries in a resealable soft pack — a catering and bulk format for food service operators, spice blenders, and wholesale buyers seeking origin-certified Sarawak white pepper.

BULK / FOODSERVICE 200g Sarawak, Malaysia

05.04

RANIA Anchovies Paste

Fermented anchovy paste — belacan-style — in glass jar. The essential umami base of Southeast Asian cooking; a small quantity transforms soups, stir-fries, and sambals. Halal-certified. Familiar to diaspora buyers; novel and intriguing to adventurous European cooks.

CONDIMENT · GLASS JAR 377g Sarawak, Malaysia

05.05

RANIA Smoked Fish Paste

Smoked fish paste in glass jar — a deeper, more complex fermented condiment from Sarawak’s indigenous food tradition. Adds a distinctive smoky, savoury depth to rice dishes, soups, and grilled meats. A rare specialty product in Europe.

SPECIALTY CONDIMENT

377g Sarawak, Malaysia

05.06

PAWADA Black Pepper Sauce — Glass Bottle

A pourable Sarawak black pepper sauce in premium glass bottle format — bold, aromatic, and distinctively peppery. A natural addition to European grill sauces and marinade ranges, anchored by the geographical indication pedigree of Sarawak pepper.

SAUCE · GLASS BOTTLE

340g Sarawak, Malaysia

05.07

PAWADA Black Pepper Sauce — Catering Pack

The same Sarawak black pepper sauce in a 1kg soft-pack format for foodservice, catering, and restaurant supply. Economy of scale without compromise on provenance or flavour. Halal-certified.

CATERING · SOFT PACK

1kg Sarawak, Malaysia

Ready to Eat

Halal-certified snacks, frozen convenience foods, and the OPAH SATAY range — bringing Southeast Asian street food and pantry staples directly to European consumers and food service operators.

06

06.01

WAN FA Fish Chip — Honey Butter

Crunchy fish chips in premium canister format with an indulgent honey butter flavour. A halal snacking product with strong shelf presence and cross-cultural appeal for European convenience and gifting channels.

SNACK · CANISTER

150g

Sarawak, Malaysia

06.02

WAN FA Fish Snack

A lighter fish snack in soft-pack format — clean, crispy, and halal-certified. Available in 50g and 120g sizes. A versatile snacking product suitable for retail impulse placement and multipack gifting.

SNACK

50g · 120g

Sarawak, Malaysia

06.03

FOURWAY Sarawak Laksa Chips

Vacuum-packed, air-preserved chips carrying the bold Sarawak laksa flavour profile — tangy, spiced, and aromatic. A snack that delivers a true taste of Sarawak in a format familiar to European consumers. A strong discovery-marketing product.

SNACK · VACUUM PACK

50g

Sarawak, Malaysia

06.04

FOURWAY Borneo Prawn Chips

Classic Borneo prawn crackers in vacuum-sealed soft pack — the lightest, crispiest format of a universally loved Southeast Asian snack. Halal, preservative-free, and satisfying. A natural complement to Asian restaurant supply and retail gifting.

SNACK · VACUUM PACK

45g

Sarawak, Malaysia

06.05

RANIA Frozen Springroll — Vegetable & Prawn

Halal-certified frozen springrolls filled with vegetable and prawn — a classic Southeast Asian snack and appetiser with broad European appeal. Ready to fry or bake from frozen. Suitable for retail frozen aisle and food service supply.

FROZEN

250g

Sarawak, Malaysia

06.06

RANIA Frozen Chicken Curry Puff

A classic Southeast Asian pastry: golden, flaky puff pastry encasing a fragrant chicken curry filling. Halal-certified, frozen-ready, and a widely recognised comfort food across Europe's South and Southeast Asian communities.

FROZEN

240g

Sarawak, Malaysia

06.07

RANIA Frozen Sardine Puff

Flaky puff pastry with a spiced sardine filling — a beloved regional variety of the curry puff format. A flavour that resonates deeply with Southeast Asian diaspora consumers across the Netherlands, UK, France, and Germany.

FROZEN

240g

Sarawak, Malaysia

06.08

RANIA Black Pepper Tempe Chips

Sarawak black pepper seasoning on fermented soybean tempe chips — a plant-based, protein-rich, probiotic snack in vacuum soft-pack format. Strong alignment with European plant-based and functional snack trends. Halal-certified.

PLANT-BASED · VACUUM

45g

Sarawak, Malaysia

06.09

RANIA Turmeric Tempe Chips

Fermented soybean tempe chips seasoned with turmeric — golden, aromatic, and carrying the same functional appeal as the black pepper variant. Vacuum-sealed for maximum freshness. A differentiated functional snack for health food channels.

PLANT-BASED · FUNCTIONAL

45g

Sarawak, Malaysia

06.10

OPAH SATAY Beef Goreng — Frozen

Frozen marinated beef satay skewers — pan-fry ready, no open flame required. Singapore origin, OPAH SATAY's signature marinade delivers authentic street satay depth with the convenience of a home-cook frozen product. Halal-certified.

FROZEN SATAY

1kg

Singapore

06.11

OPAH SATAY Chicken Goreng — Frozen

Marinated chicken skewers frozen at peak flavour — pan-fry ready in minutes. OPAH SATAY's chicken goreng brings Singapore's iconic satay culture to European kitchen tables with zero compromise on authenticity. Halal-certified.

FROZEN SATAY

1kg

Singapore

06.12

OPAH SATAY Mutton Goreng — Frozen

Frozen marinated mutton satay skewers from Singapore's OPAH SATAY — a robust, deeply-spiced alternative to the chicken and beef variants. Strong appeal across South Asian and Middle Eastern communities in Europe. Halal-certified.

FROZEN SATAY

1kg

Singapore

HalOk

PREMIUM HALAL SOUTHEAST ASIAN PRODUCTS

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HALAL CERTIFIED · EU IMPORT READY · SARAWAK GI COMPLIANT