

Giftmakers to the Earth



Seeds of Change: Innovation, Education, and Regenerative Solutions

Early year stories of shaping a more sustainable future

Reflection of
Sustainability &
Resilience Annual
International
Workshop 2026

Rising Temperatures,
Rising Innovation



SU-re.CO
Sustainability & Resilience



Research-driven climate enterprise

su-re.co, which stands for Sustainability and Resilience, is an environmental "Think-Do-Be" tank based in Bali, Indonesia. Founded by Prof. Dr. Takeshi Takama, the organization focuses on innovative research, practical solutions, and inclusive learning to address climate change and sustainability issues.



THINK



DO



BE

Our research helps public and private sectors work together to tackle climate change. Synergized with the think-tank, the do-tank combines strategic planning and local action on the ground in rural areas. We work on coffee and chocolate production, clean energy (biogas), and create sustainable and circular businesses. The be-tank shares our knowledge through educational programs, continuously improve our eco-friendly office, "Dojo," and foster a transparent culture.

Giftmakers.

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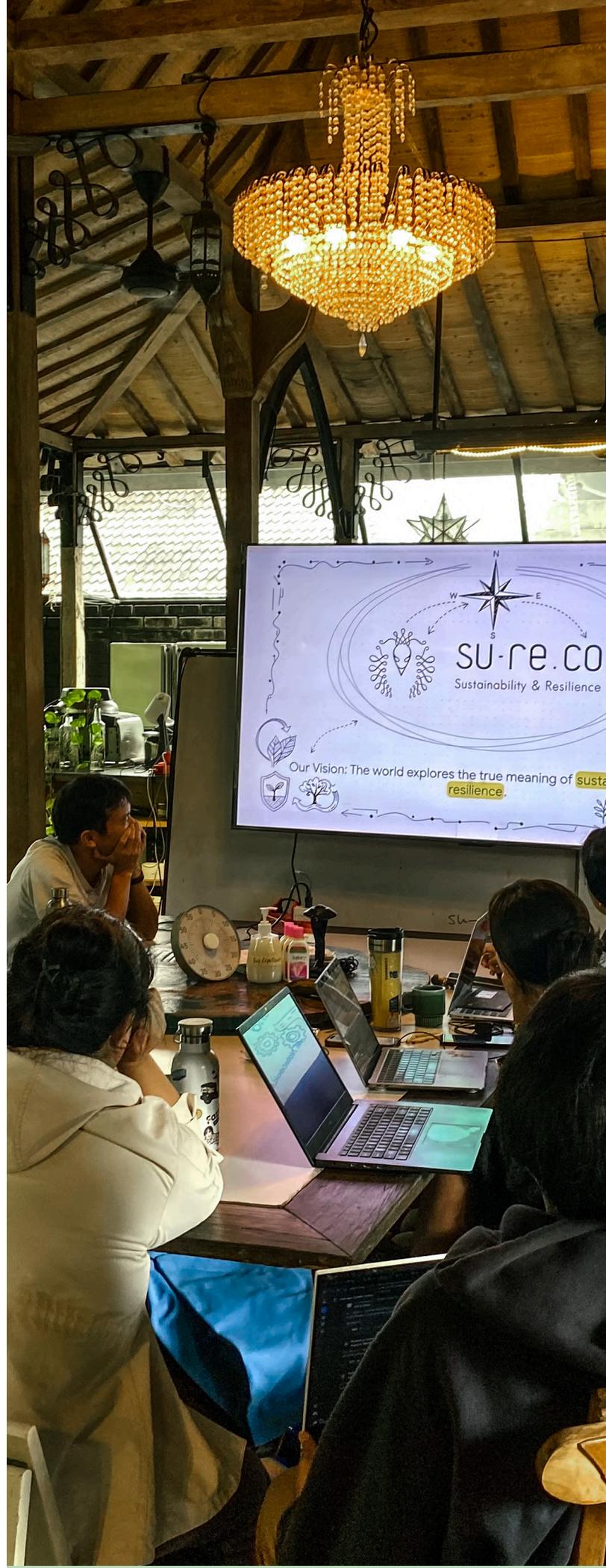




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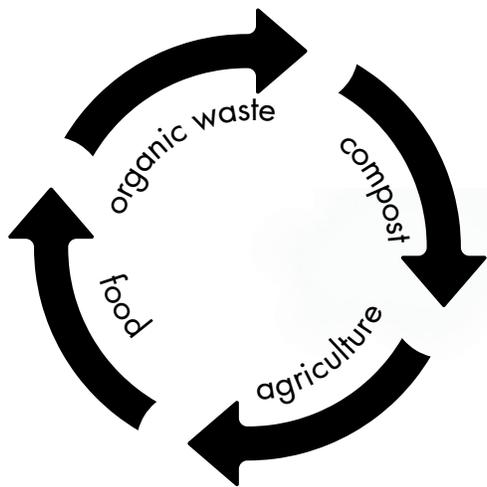
Regenerative Pathways for Sustainable Change: Waste, Agroforestry, and Bioeconomy Nexus

Reflections from the Sustainability & Resilience Annual International Workshop 2026



“Waste is not meant to be thrown away, it should be returned as something useful.”

In collaboration with Junior Chamber International (JCI) Japan, su-re.co brought together academics, hospitality practitioners, and local government to showcase a practical circular solution already running in Bali.



This workshop went beyond discussion by highlighting solutions that are already being implemented in Bali at multiple scales. One example can be seen in the hospitality sector at Noema Resort Pererenan, where waste is managed directly on-site through a structured process.

Waste is first sorted by type and stored separately, while BioFighter is applied to organic waste to accelerate decomposition and reduce odors. This approach helps maintain a cleaner, more hygienic waste management system while improving the efficiency of organic waste processing.

Hotels play a critical role in this circular approach. As one of the primary sources of organic waste in tourism destinations, they represent a strategic starting point for implementing circular waste management systems that can transform waste into valuable resources.

A key enabler of this circular process is su-re.co’s “BioFighter”, a natural microbial-based fermentation accelerator that helps reduce odors, deter flies, and speed up decomposition, allowing organic waste to be processed efficiently into compost.

“With BioFighter, waste management becomes faster, odorless, and fly-free. One liter of BioFighter mixed with water supports the processing of up to 10 tons of organic waste.”

— Prof. Dr. Takeshi Takama

Founder & CEO of su-re.co





Beyond tourism, workshop continued to visit SDN 2 Pererenan, where composting is integrated into learning through a compost box program. The initiative intentionally targets Grade 5-6 students, as they are at an effective stage to understand the benefits and build habits they can carry into the next education level.

"It really helps waste handling at our school. Without BioFighter, decomposition smells and takes longer. With BioFighter, compost is made within two months."

— Made Arisandika

Principal of SDN 2 Pererenan

The workshop continued to TPST Mengwitani, a waste processing facility developed through collaboration involving Ishibashi Limited, JICA, Toyama City, Badung Regency Government, and su-re.co. With improved sorting and one year of BioFighter use, the facility processes around ±50 tons/day, producing 11-17 tons of compost/day and significantly reducing residues sent to landfill.

"Now we can manage up to 17 tons of compost every day."

— Anak Agung Gede Dalem

DLHK Badung

Compost is then applied in Wanagiri Agroforestry to restore degraded land and strengthen organic cultivation, including coffee—bringing nutrients back to the landscape and protecting local water sources.

"Wanagiri is the source area for Central Buleleng—seven villages take water from Wanagiri. That means we must farm organically, because we don't want the water we supply to contain chemicals."

— I Made Darsana

Head of BUMDes Wanagiri

Compost contributes to the cultivation of coffee plants that later become su-re.co climate-smart products. Through this process, what begins as waste is transformed into food and agricultural products—closing the loop from waste to compost, soil, crops, and finally to products that return to the community. 7

Strengthening the Circular Model with JCI Japan



As a follow-up to the workshop, su-re.co and Junior Chamber International (JCI) Japan are collaborating to further develop a farm-to-fork circular economy model at Noema Resort Pererenan. This initiative aims to demonstrate how food waste from the hospitality sector can be transformed into valuable resources and reintegrated into the local food system.

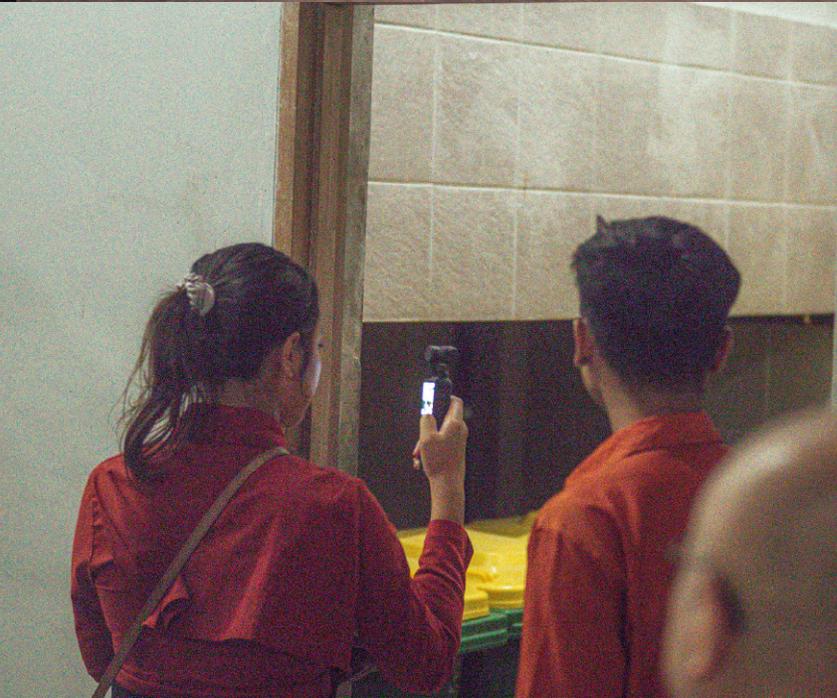
The model follows four key stages. Food waste from the hotel is first collected and processed through high-temperature fermentation, supported by BioFighter to accelerate decomposition. The resulting compost is then used by partner farmers to cultivate organic crops, strengthening sustainable agriculture.

Finally, the harvested produce is purchased by the hotel and served as part of its sustainable menu, completing the cycle.

Through this collaboration, JCI Japan contributes to advancing practical circular economy solutions—showing how partnerships between hospitality, agriculture, and communities can turn waste into a resource while supporting local food production.







Rising Temperatures, Rising Innovation

THINK-TANK

Solar-powered solutions for fish & shrimp farmers

The impacts of climate change are increasingly being felt by freshwater fish and shrimp farmers, particularly through rising water temperatures, declining pond environmental quality, and unstable production outcomes. In response to these challenges, su-re.co, in collaboration with Crustea, organized a Climate Resilient Farmer Field School at Kolam Pancing Tumang Sejahtera, Saba Village, Blahbatuh Sub-district, Gianyar Regency on Thursday, 29th January 2026.

The activity was implemented under the P4G (Partnering for Green Growth and the Global Goals) program, a global initiative of the World Resources Institute that promotes cross-sector collaboration to accelerate inclusive and sustainable green solutions. The Climate Resilient Farmer Field School specifically targeted fish and shrimp farmers, aiming to raise awareness of climate risks and highlight the importance of adopting environmentally friendly technologies to maintain and improve aquaculture productivity.



The program opened with remarks from the Secretary of the Gianyar Regency Office for Food Security, Marine Affairs, and Fisheries, I Ketut Adi Sandiana, alongside Crustea's CEO, Roikhanatun Nafi'ah, highlighting the importance of collaboration between government, technology providers, and farmers in tackling climate challenges in aquaculture.

Fabian Peri Wiropranoto from su-re.co presented the impacts of climate change on aquaculture systems, followed by Muhammad Azril from Crustea, who introduced climate-smart pond technologies for more precise and efficient management. The session concluded with a live demonstration of a solar-powered, sensor-based mini aerator system that monitors temperature, pH, and dissolved oxygen in real time.

Encouraging innovation, the Secretary stated,

"Never be afraid of change, because when we change, there are greater opportunities out there that can empower us, as we step beyond our comfort zone."



Growing Green Habits from the Classroom

su-re.co welcomed Ryuji Ishibashi from Ishibashi Co., Ltd., alongside representatives from the Toyama Government, for a composting demonstration at SD 2 Pererenan. This project was initiated as a collaborative effort between su-re.co, JANUS, Ishibashi Co., Ltd., and the Toyama Government, Japan. The initiative aims to address household organic waste by transforming it into compost, thereby reducing the volume of waste that would otherwise contribute to the village waste burden.

Beyond waste reduction, the project focuses on education, introducing students to practical waste management from an early age. The program specifically targets grade 5 and 6 students, as they are at a stage where they can understand the environmental and social benefits of composting. Under the guidance of their teachers, students actively participated by bringing organic waste from home and directly engaging in the composting process.

The compost is now dark in color with a grainy texture, indicates that decomposition is progressing well. The visit further strengthened students' enthusiasm for environmental stewardship, turning waste management into an engaging and meaningful learning experience.



Learning Where It Happens

BE-TANK

Sustainability, culture, and human connection from an educational experience in Bali

In Bali, people live closely with culture and nature, and daily life reflects a strong connection between communities and the environment. As environmental challenges become more visible, these relationships shape how local people respond and adapt together. This adaptability often stands out to people from outside Indonesia, as sustainability here is not only discussed, it is practiced through daily habits, community cooperation, and cultural values.

Building on this real-world context, su-re.co offers a Sustainability Education Program in Bali that allows students to move beyond classroom theory and learn directly from the field. Through this program, students visit locations where sustainability, especially environmental initiatives, are being implemented and

engage directly with local communities, practitioners, and experts. Participants typically stay for one to two weeks, combining discussions with hands-on experiences that explore issues such as waste management, sustainable agriculture, renewable energy, and ecosystem restoration.

In this past two months, su-re.co welcomed several groups of students from Japan. Using a “learning by doing” approach, students visited project sites, observed community-based solutions, and participated in activities that helped them understand real environmental challenges. These experiences connect to su-re.co’s role as both a think tank and a do-tank, combining research, dialogue, and practical projects with communities.



Bajawa & Wanagiri Coffee

Make your days special with our coffee from Bajawa, Flores and Wanagiri, Bali that cultivated on climate-resilient farms through agroforestry. Each cup offers a rich, subtly sweet, and refreshingly bright taste.



Chocolate Bar

Enjoy your day with a blend of 55% Tabanan cacao and our crushed Bajawa coffee, creating a flavor that reflects the richness of Indonesia's landscapes and the resilience of its farmers. Take a bite to feel the refreshing, crunchy, and dairy-free melt.



Vanilla Beans from Sulawesi

Experience Sulawesi Bourbon vanilla with rich notes of caramel, dried fruit, and warm spices, cured to perfection for a refined flavor. Our vanilla is sustainably grown with care and aged through a traditional two-stage fermentation process for enhanced flavor.



Kenari Nuts from Maluku

Rich in protein and nutrients, kenari nuts are gaining recognition as a new “superfood” with a creamy, buttery flavor. Harvested from the biodiverse forests of the Maluku Islands, in order to support forest conservation and local livelihoods.





SU-re.CO

Sustainability & Resilience

Established in 2014, su-re.co (Sustainability and Resilience) is an environmental Think-Do-Be-Tank based in Bali. Our vision is to be the giftmaker for the earth. To achieve this vision, we set a mission. We deliver well-thought outcomes because we need scientifically proven sustainable and resilient solutions. We work on think, do, be activities together.

Bali, 2025