



PROSIDING

# International Forum

on Maritime Spice Trading Routes and Cultural Encounters in Indo-Pasific:

**Past, Present and Future**



## **PROCEEDING**

International Forum on Maritime Trading  
Routes and Cultural Encounters in Indo-Pacific:  
Past Present and Future

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Yayasan Negeri Rempah

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# Spice Route International Forum

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15-16 June 2021

## **DAFTAR MODERATOR SESI PARALEL**

### **SPICE ROUTE INTERNATIONAL FORUM: ON MARITIME SPICE TRADING ROUTES AND CULTURAL ENCOUNTERS IN INDO-PACIFIC: PAST, PRESENT, AND FUTURE**

#### **15-16 JUNI, 2021**

No.	Jadwal	Kelas	Sesi	Jumlah Peserta	Moderator
1.	Selasa, 15 Juni 2021 Pkl. 13.30-14.40 WIB	A	1	4	Dr. Trisnowati Tanto, M.Hum.
2.	Selasa, 15 Juni 2021 Pkl. 14.50-16.00 WIB	A	2	4	Dr. Trisnowati Tanto, M.Hum.
3.	Selasa, 15 Juni 2021 Pkl. 13.30-14.40 WIB	B	1	4	Budiawan, S.S., M.A., Ph.D.
4.	Selasa, 15 Juni 2021 Pkl. 14.50-16.00 WIB	B	2	5	Budiawan, S.S., M.A., Ph.D.
5.	Selasa, 15 Juni 2021 Pkl. 13.30-14.40 WIB	C	1	4	Dr. Aknolt Christian Pakpahan, S.IP., M.A.
6.	Selasa, 15 Juni 2021 Pkl. 14.50-16.00 WIB	C	2	3	Dr. Aknolt Christian Pakpahan, S.IP., M.A.
7.	Rabu, 16 Juni 2021 Pkl.13.30-14.40 WIB	D	1	4	Dr. Dra. Christine Claudia Lukman, M.Ds.
8.	Rabu, 16 Juni 2021 Pkl. 14.50-16.00 WIB	D	2	4	Dr. Dra. Christine Claudia Lukman, M.Ds.
9.	Rabu, 16 Juni 2021 Pkl.13.30-14.40 WIB	E	1	3	Prof. Shi Xueqing, Prof. Jiang Zhenpeng
10.	Rabu, 16 Juni 2021 Pkl. 14.50-16.00 WIB	E	2	3	Prof. Shi Xueqing, Prof. Jiang Zhenpeng
11.	Rabu, 16 Juni 2021 Pkl.13.30-14.40 WIB	F	1	4	Anton Sutandio, S.S., M.Hum., Ph.D.
12.	Rabu, 16 Juni 2021 Pkl. 14.50-16.00 WIB	F	2	4	Anton Sutandio, S.S., M.Hum., Ph.D.
13.	Rabu, 16 Juni 2021 Pkl.13.30-14.40 WIB	G	1	4	Dr. Benny Budiawan T., S.E., M.M.

Bandung, 15 Juni 2021

**Dr. Dra. Christine Lukman, M.Ds.**

Ketua Panitia Spice Route International Forum 2021



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## KEYNOTE SPEAKERS



**Spice Route International Forum**  
 On Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific:  
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**Keynote Speaker:**  
 Mr. **Djubari Orotobawan**  
 Ambassador of Indonesia  
 for People's Republic of  
 China and Mongolia



**Keynote Speaker:**  
 Mr. Hillmar Farid, PhD  
 Director General Ministry  
 of Education and Culture  
 Republic of Indonesia



**Keynote Speaker:**  
 Prof. James Chin  
 Zhejiang University -  
 China



**Keynote Speaker:**  
 Prof. Shi Xue Qin  
 Xiamen University- China



**Keynote Speaker:**  
 Dr. Junus  
 Satrio Atmosidjo dan Dr. Niroy  
 Susanti  
 Negeri Rempah Foundation



**Keynote Speaker:**  
 Dr. Dedi S. Adhuri  
 Indonesian Academy of  
 Science- INDONESIA



**Keynote Speaker:**  
 Prof. Johannes Widodo  
 National University of  
 Singapore- Singapore




**Keynote Speaker:**  
 Prof. Dr. Leonard Y.  
 Andaya  
 University of Hawaii




**Keynote Speaker:**  
 Prof. Xu Liping  
 China Academy of Science - China


## MODERATOR




**Spice Route International Forum**  
 On Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific:  
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**Moderator:**  
 Dr. Ir. Supri Kusriadi, M.T.  
 Maranatha Christian University




**Moderator:**  
 Dr. Kristanto Kusbiyanto, S.T., M.T.  
 Maranatha Christian University




**Moderator:**  
 Dewi Kusrianti Kusbiyanto, S.Sr., M.Si.  
 Negeri Rempah Foundation




**Moderator:**  
 Ms. Qianqian Luli  
 Fujian Normal University




**Moderator:**  
 Ferlina Sugata, S.T., M. T  
 Maranatha Christian University




**Moderator:**  
 Dr. Aknolt Kristian Rakaaban, S.I.P., M.A.  
 Parahyangan Catholic University,  
 Indonesia




**Moderator:**  
 Anton Sutandjo, S.S., M.Hum., Ph.D.  
 Maranatha Christian University




**Moderator:**  
 Dr. Dra. Tripowati Tanto, M.Hum.  
 Maranatha Christian University




**Moderator:**  
 Dr. Benny Budjawan Tandrasa,  
 S.E., M.M.  
 Maranatha Christian University




**Moderator:**  
 Prof. Jiang Zhongde  
 Fujian Normal University



**Moderator:**  
 Dr. Christine Claudia Lukman, M.Ds.  
 Maranatha Christian University



**Moderator:**  
 Prof. Shi Xue Qin  
 Xiamen University- China



**Moderator:**  
 Budjawan, S.S., M.A., Ph.D.  
 Universitas Gadjah Mada



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## JADWAL ACARA

### **SPICE ROUTE INTERNATIONAL FORUM: ON MARITIME SPICE TRADING ROUTES AND CULTURAL ENCOUNTERS IN INDO-PACIFIC: PAST, PRESENT, AND FUTURE 15-16 JUNI, 2021**

<b>15 JUNI 2021</b>		
<b>Waktu</b>	<b>Agenda</b>	<b>PIC dan Pekerjaan</b>
08.15-09.00	Persiapan	Semua panitia Admit peserta
09.00-09.15	Upacara pembukaan	MC–Erika Ernawan Video lagu Indonesia Raya, video universitas, video FSRD, video Negeri Rempah Foundation, video ICOMOS, Peraturan Forum Online
	Doa pembuka oleh Pendeta Universitas	Pdt. Yohanes Bambang Mulyono
09.15-09.30	Pidato sambutan dari ketua panitia pelaksana: Dr. Christine C. Lukman, Dra., M.Ds.	MC–Erika Ernawan
09.30-09.45	Pidato sambutan dari Rektor Universitas Kristen Maranatha: Prof. Ir. Sriwidiyantoro, M.Sc., Ph.D., IPU	MC–Erika Ernawan
<b>FOTO BERSAMA</b>		
09.50-10.30	Keynote speaker: Drs. Djauhari Oratmangun Duta Besar Indonesia untuk Republik Rakyat Tiongkok dan Mongolia	Moderator: Qianqian Luli, Ph.D.
10.30-11.00	Keynote speaker: Prof. James Chin Zhejiang University-China	Moderator: Dr. Sugiri Kustedja, M.T.
11.00-11.30	Keynote speaker: Prof. Shi Xue Qin Xiamen University-China	Moderator: Dr. Sugiri Kustedja, M.T.
11.30-12.00	Keynote speaker: Hilmar Farid, Ph.D Direktur Jenderal Kementerian Pendidikan dan Kebudayaan Republik Indonesia	Moderator: Dr. Sugiri Kustedja, M.T.
12.00-13.00	<b>MAKAN SIANG</b>	
13.30-15.00	<b>KELAS PARALEL</b>	



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GRUP A-8 PRESENTER		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	THE SYNERGY OF SENSESCAPE AND CRITICAL REGIONALISM AS A CULTURAL CONSERVATION APPROACH; CASESTUDY: THE DESIGN OF PONTIANAK GASTRONOMY MUSEUM, WEST KALIMANTAN (36)  Oleh: Verida Dravega dan Doni Fireza	MODERATOR: Dr. Trisnowati Tanto, M.Hum.
13.40-13.50	THE MOLUCCAS BATIK: EXPLORATION OF THE RICHNESS OF HERBS THROUGH MOLUCCAS BATIK (112)  Oleh: Shopia Himatul Aya, Sari Dewi Kuncoroputri, Ariesa Pandanwangi	
13.50-14.00	RESEARCH-BASED TOURISM ROUTES AS A KEY FOR STRENGTHENING CULTURAL HERITAGE TOURISM IN INDONESIA (116)  Oleh: Yohanes Djarot Purbadi dan B. Sumardiyanto	
14.00-14.10	FOREIGN FIGURES ON I KETUT GEDE SINGARAJA'S PAINTINGS (180)  Oleh: Dewa Gede Purwita	
14.10-14.40	TANYA JAWAB	
14.40-14.50	ISTIRAHAT	
14.50-15.00	SPICE-PATTERNED BATIK (316)  Oleh: Ihya Ulumuddin, Genardi Atmadiredja	
15.00-15.10	CURRY: A PLEASANT MEMORY OF SPICE ROUTE (549)  Oleh: Yuanita Wahyu Pratiwi	
15.10-15.20	THE SPICE ROUTE NARRATIVE FOR TOURISM IN EASTERN INDONESIA (563)  Oleh: Achmad Sunjayadi	
15.20-15.30	INFERRING THE ROLE OF BETEL NUT CHEWING PRACTICE IN THE MARITIME SPICE TRADE (49)  Oleh: Eleanor Marie S. Lim, Sarah Andrea Briones, Michael Armand P. Canilao, Jane Carlos, Michael Herrera, Michael S. Eusebio	
15.30-16.00	TANYA JAWAB	



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GRUP B-9 PRESENTER		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	REPRESENTATION OF CHINESE-INDONESIANS IN NIA DINATA'S CA BAU KAN IN THE CONTEXT OF SPICE TRADING HISTORY AND NATIONALISM IN INDONESIA (9)  Oleh: Anton Sutandio, Yusuf Yohan Arifin	<p>MODERATOR: Budiawan, S.S., M.A., Ph.D.</p>
13.40-13.50	PORT AND SPICE ROUTE IN NUSANTARA: FROM NORTH BALI TO EAST FLORES IN 16 <sup>TH</sup> -20 <sup>TH</sup> CENTURY (309)  Oleh: I Made Pageh, I Putu Hendra Mas Martayana	
13.50-14.00	THE IMPORTANCE OF SPICES IN INDONESIA CHINA MARITIME TRADE (199)  Oleh: Vera Budi Lestari Sihotang, Xiulian Chi, Guang Yang, Luqi Huang	
14.00-14.10	CULTURAL ENCOUNTERS BETWEEN SOUTHERN CHINA CITIES AND INDONESIA (284)  Oleh: Joseph W.W. Chan	
14.10-14.40	TANYA JAWAB	
14.40-14.50	ISTIRAHAT	
14.50-15.00	THE FUTURE OF EXPANSIVE MARITIME DIGITAL SPICE ROUTES (353)  Oleh: Sugiri Kustedja	
15.00-15.10	COMPARISON OF SPICES IN SEDEKAH LAUT PRACTICED IN PEKALONGAN, CILACAP, AND LAMPUNG USING PARADOXICAL AESTHETIC (417)  Oleh: Berti Alia Bahaduri	
15.10-15.20	TITARUBI'S WORK HISTORY REPEATS ITSELF: A REFLECTION OF THE NUSANTARA'S SPICE TRADE (507)  Oleh: Ira Adriati	
15.20-15.30	JAVA NORTHERN COASTAL BATIKASA RESULT OF CULTURES ENCOUNTER IN MARITIME TRADING SPICE ROUTE IN THE PAST (76)  Oleh: Christie Claudia Lukman, Christianna Sekarkinanti Hertadimas	





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Waktu	Agenda	
15.30-15.40	JALUR REMPAH DAN KARAKTERISTIK BATIK BUKETAN PERANAKAN TIONGHOA TIGA GENERASI (THE SPICES ROUTE AND THE CHARACTERISTICS OF PERANAKAN CHINESE THREE GENERATION'S BUKETAN BATIK) (34)  Oleh: Erica Rachel Budianto, Yan Yan Sunarya	MODERATOR: Budiawan, S.S., M.A., Ph.D.
15.40-16.00	TANYA JAWAB	



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<b>GRUP C-7 PRESENTER</b>		
<b>Waktu</b>	<b>Agenda</b>	<b>PIC dan Pekerjaan</b>
13.30-13.40	DESIGN OF SPICES HAMPERS AS A GASTRODIPLOMACY EFFORT FOR TANJUNG PINANG CITY (532)  Oleh: Ilma Indriasri Pratiwi	MODERATOR: Dr. Aknolt Christian Pakpahan
13.40-13.50	THE INFLUENCE OF COLONIAL MARITIME TRADE ON ISLAMIC ACCULTURATION IN THE TRADITION OF BUGIS-MAKASSAR HARVEST FESTIVAL IN SOUTH SULAWESI (229)  Oleh: Nur Annisa Rahim, Dea Hernawati Yuniar, Huuriyah Naziha Zaatil Akmar, Annisa Nur Faiqah, Moses Glario Rumambo Pandin	
13.50-14.00	ARTICULATION IN COMMERCIAL TRANSFORMATION: BALANGINGI SAMALSCASE (41)  Oleh: Mario Isai Cruz	
14.00-14.10	INTERNALIZATION OF THE HISTORY OF SPICE ROUTES IN HINDU-BUDDHA KINGDOMS PERIODS FOR STUDENTS OF SENIOR HIGH SCHOOL (203)  Oleh: Budiana Setiawan	
14.10-14.40	TANYA JAWAB	
14.40-14.50	ISTIRAHAT	
14.50-15.00	REMPAH & SEJARAH SUBALTERN: SEBUAH PEMBACAAN ALTERNATIF TERHADAP HISTORIOGRAFI REMPAH DALAM DISKURSUS POSKOLONIALISME (SPICES & SUBALTERN HISTORY: AN ALTERNATIVE READING OF SPICE HISTORIOGRAPHY IN POSTCOLONIAL DISCOURSE) (136)  Oleh: Amos, Raymizard Alifian Firmansyah, Irvan Maulana	
15.00-15.10	GUTTA TAMARIND: MENCIPTAKAN KARYA DENGAN BAHAN RAMAH LINGKUNGAN DARI REMPAH-REMPAH (GUTTA TAMARIND: CREATING ARTWORK WITH ECO-FRIENDLY MATERIAL FROM SPICES) (148)  Oleh: Iman Budiman, Shopia Himatul Alya, Ariesa Pandanwangi	
15.10-15.20	HEALING TRAUMA THROUGH THE ARTS AFTER VOC NUTMEG TRADE MASSACRE (27)  Oleh: Tamalia Alisjahbana, Mutiara Maharini	
15.20-16.00	TANYA JAWAB	



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16 JUNI 2021		
Waktu	Agenda	PIC dan Pekerjaan
09.00-09.10	Pembukaan acara	MC: Erika Ernawan, S.Sn., M.Sn.
09.10-09.15	Doa pembuka	Isabella Isthipraya Andreas, S.Ds., M.Ds.
09.15-09.45	<b>Keynote Speaker:</b> Dr. Junus Satrio Atmodjo Negeri Rempah Foundation	Moderator: Kumoratih Kushardjanto, S.Sn, M.Si.
09.45-10.15	<b>Keynote Speaker:</b> Dr. Dedi S. Adhuri Indonesian Academy of Science-INDONESIA	Moderator: Dr. Sugiri Kustedja, M.T.
10.15-10.45	<b>Keynote Speaker:</b> Prof. Johannes Widodo National University of Singapore-Singapore	Moderator: Ferlina Sugata, S.T., M.T.
10.45-11.00	ISTIRAHAT DAN FOTO BERSAMA	
11.00-11.30	<b>Keynote Speaker:</b> Prof. Dr. Leonard Y. Andaya University of Hawaii	Moderator: Dr. Sugiri Kustedja, M.T.
11.30-12.00	<b>Keynote Speaker:</b> Prof. Xu Liping China Academy of Science-China	Moderator Keynote Speech: Ms. Qianqian Luli, Ph.D.
12.00-13.30	MAKAN SIANG	
13.30-15.30	KELAS PARALEL-PRESENTASI	
UPACARA PENUTUPAN		
16.00-16.10	Pengumuman publikasi artikel	MC + Monica Hartanti, S.Sn., M.Ds.
16.10-16.15	Pengumuman Presentasi Terbaik	Dr. Teresa Liliana Wargasetia, S.Si., M.Kes, PA(K)
16.15-16.25	Pidato Penutup Irena Vanessa Gunawan, S.T., M.Com. Dean of Faculty Arts and Design	MC: Erika Ernawan, S.Sn., M.Sn.
16.25-16.30	Doa Penutup	Pdt. Hariman A. Pattianakotta
16.30-16.45	Video Recap Event	Panitia



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GRUP D-8 PRESENTER		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	PEMANFAATAN KUNYIT SEBAGAI REMPAH PEWARNA ALAM (133)  Oleh: Sekar Ayu Kuncoroputri, Dimas Prima Suryana Putra, Ariesa Pandanwangi	Moderator: Dr. Dra. Christine Claudia Lukman, M.Ds.
13.40-13.50	BATIK ECOPRINT: KEKAYAAN LOKAL DI ATAS KAIN MELALUI OBJEK-OBJEK TANAMAN (134)  Oleh: Sekar Ayu Kuncoroputri, Dimas Prima Suryana Putra, Ariesa Pandanwangi	
13.50-14.00	CENGKEH DAN KRETEK: WUJUD NYATA WARISAN LELUHUR BANGSA INDONESIA YANG MENDUNIA (6)  Oleh: Kristianus Satrio Budi Nugroho, Dewi Isma Aryani	
14.00-14.10	PEMBANGUNAN PARIWISATA GASTRONOMI DI KOTA TERNATE (48)  Oleh: Hardian Eko Nurseto, Kasimirus Johan Resdianto Mawardi	
14.10-14.20	TANYA JAWAB	
14.20-14.30	ISTIRAHAT	
14.30-14.40	PERDAGANGAN REMPAH-REMPAH DAN ETNIS TIONGHOA DI SURABAYA (22)  Oleh: Bastian Yunariono	
14.40-14.50	HARMONISASI DARI DAPUR: PERPADUAN REMPAH, MASAKAN HINGGA BAHASA (100)  Oleh: Elizabeth Citra Utami Tedja	
14.50-15.00	PALA DAN CENGKEH, SANG PRIMADONA PENGANTAR DOMINASI BANGSA EROPA KE NUSANTARA (NUTMEG AND CLOVE, THE PRIMADONES INTRODUCTION TO EUROPEAN NATION DOMINATION TO NUSANTARA) (192)  Oleh: Lois Dennisa, Agnes Vania Pilipus	
15.00-15.10	THE ROLE OF INDONESIAN SPICES TO SUPPORT NATIONAL RESILIENCE (REMPAH INDONESIA MENDUKUNG KETAHANAN NASIONAL) (592)  Oleh: Seriwati Ginting, Miki Tjandra, Isabella Isthipraya Andreas, Hendra Setiawan	
15.10-15.30	TANYA JAWAB	



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GRUP E-6 PRESENTER (MANDARIN)		
Waktu	Agenda	PIC dan Pekerjaan
13.30-13.40	"艺术理念、国际交流与竞争——外销画兴衰对当代美术走出去的启示 Art Concept and International Exchange and Competition——The Enlightenment of the Rise and Fall of Export Paintings to Contemporary Art"  Oleh: 王建, Jianhui Wang	Moderator: Prof. Shi Xueqing, Prof. Jiang Zhenpeng
13.40-13.50	南岛岐黄：美治时期菲律宾的中医药行业 (1898—1941) Qi' Huang in the Southern Islands: The Traditional Chinese Medicine Industry in the Philippines during the Period of American Rule (1898-1941)  Oleh: Bolun Wang	
13.50-14.00	中国企业投资东南亚高质量发展：实践基础与风险治理研究 Research on the Practice Basis and Risk Management on the High-quality Development of Chinese Enterprises Investing in SEA  Oleh: 刘凯 Kai Liu	
14.00-14.30	TANYA JAWAB	
14.30-14.40	“营多面”中印尼民族主义的建构（1968-1985） “Indomie” in the Construction of Indonesian Nationalism (1968-1985)  Oleh: 王宏涛 Hongtao Wang	
14.40-14.50	荷兰东印度公司对班达群岛社会变迁的影响 The Influence of Dutch East India Company on Social Changes in Banda Islands  Oleh: 刘芊 Qian Liu	
14.50-15.00	21世纪以来印尼香料贸易的可持续发展问题初探 A Study on the Sustainable Development of Indonesia's Spice Trade Since the 21st Century  Oleh: 陈杜鹃 Dujuan Chen	
15.00-15.30	TANYA JAWAB	



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<b>GRUP F-8 PRESENTER</b>		
<b>Waktu</b>	<b>Agenda</b>	<b>PIC dan Pekerjaan</b>
13.30-13.40	The Effectivity of Spices in Increasing Immunity Against the COVID-19 (317)  Oleh: Yuliana	<p>MODERATOR: Anton Sutandio, S.S., M.Hum., Ph.D.</p>
13.40-13.50	SUMBER HIDANGAN: A GLYMPSE OF COLONIAL LIFESTYLE in BANDUNG (24)  Oleh: Irena Vanessa Gunawan	
13.50-14.00	Jepara Carving Style Acculturation as an Impact of the Emergence of Maritime Spice Routes in the Archipelago (42)  Oleh: Freddy Chrisswantra	
14.00-14.10	Photography Essay of Religion and Cultural Encounters in Quanzhou  Oleh: Gong Chen	
14.10-14.20	TANYA JAWAB	
14.20-14.30	ISTIRAHAT	
14.30-14.40	Existence and Design of Mast Poles at Chinese Temples in Java (54)  Oleh: Greysia Susilo	
14.40-14.50	History of Nusantara Maritime Spice Trade Behind the Cultural Acculturation in Pegon Brides, Surabaya Indonesia (226)  Oleh: Hemas Kumala Dewi, Raselly Elfa Putri, Tia Ivanka Wardani, Aisyah Amelia, Moses Glorino Rumambo Pandin	
14.50-15.00	Pengantar Etika Psikologis Buddhisme (Introduction to Buddhist Psychological Ethics) (344)  Oleh: Tjhin Kindella Yunia	
15.00-15.10	Jejak Rempah dalam Wastra (Spice Trailing Cloth) (351)  Oleh: Lusiana Limono	
15.10-15.30	TANYA JAWAB	



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<b>GRUP G-4 PRESENTER</b>		
<b>Waktu</b>	<b>Agenda</b>	<b>PIC dan Pekerjaan</b>
13.30-13.40	<p>INDONESIA'S SPICE-BASED GASTRODIPLOMACY (181)</p> <p>Oleh: Prima Nurahmi Mulyasari, Meilinda Dari Yayusman, Gusnelly</p>	<p>MODERATOR: Dr. Benny Budiawan T., S.E., M.M.</p>
13.40-13.50	<p>THE POLITICAL ECONOMY OF HITU SULTANATE DURING THE 16TH CENTURY (201)</p> <p>Oleh: Blasius Suprpta, Daya Negri Wijaya, Deny Yudo Wahyudi</p>	
13.50-14.20	<p>DEPICTION OF MANDARIN-INDONESIAN ACCULTURATION LANGUAGE IN INDONESIAN MOVIE</p> <p>Oleh: Tri Wahyu Retno Ningsih, Lu Li Qianqian, Kezia Yansen Pasang, Deasy Anastasia Putri</p>	
14.20-14.30	<p>DINAMIKA PERDAGANGAN CENDANA DI PELABUHAN ENDE PADA MASA KOLONIAL TAHUN 1839-1916 (SANDALWOOD TRADE DYNAMICS IN ENDE PORT IN COLONIAL PERIOD 1839-1916) (115)</p> <p>Oleh: Salam Faisal Anas</p>	
14.30-15.30	TANYA JAWAB	

# International Forum on Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific: Past, Present and Future

Maritime trade routes creating global history for Indo Pacific nations

Web forum on June, 15th-16th 2021 (Zoom platform)

Conference co-hosts: Maranatha Christian University  
(Bandung, INDONESIA)

Supported by: ICOMOS Indonesia and Yayasan Negeri Rempah (INDONESIA)

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## Preface

The search of spice initiated many expeditions to find the most effective and productive route in spice trade. Those expeditions did not only find the origin of spice producer, but also set up colonies and even new continents. The route became significant because along the route, many nations collide and left many legacies of life that exist until today. Some of these legacies are still exist with certain outstanding universal values, both to the countries and to the whole world. These irreplaceable values that can be found in many countries along the spice route show the wealth of world heritage that needs to be recognized and preserved.

The Government of the Republic of Indonesia, through the Ministry of Education and Culture had registered the Spice Maritime Route as a world heritage with UNESCO (United Nations Educational, Scientific, and Cultural Organization). This is done because many people have forgotten the Spice Maritime Route as an identity program for the Indonesian nation.

The efforts of the government to make the Spice Route a world heritage by Unesco need to get support from various stakeholders, including academics and scholars through research from various disciplines, even across disciplines to reveal the world cultural heritage produced as a result of acculturation on the maritime spice route.

The solution to this problem is to organize an academic forum that brings together various academics and scholars from various disciplines and ages. Maranatha Christian University with the support of ICOMOS Indonesia and the Negeri Spice Foundation held the “International Forum on Maritime Spice Trading Routes and Cultural Encounters in Indo-Pacific: Past, Present and Future” on June, 15th – 16th, 2021 (zoom platform).

This forum has attracted delegates from all over the world; people with wide ranging knowledge on the issue of maritime spice route. Keynote speakers and participants share their research results from various perspectives on topics related to the spice route. In this proceeding book, we present several participant papers that have been presented in the forum. We hope that the results of the research presented through the articles in this proceeding can support the government’s efforts to make the maritime spice route a world cultural heritage.



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## UTILIZATION OF TURMERIC AS A NATURAL COLORING SPICE

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### ABSTRACT

The global crisis has become a ubiquitous phenomenon, so that the world community is turning to the use of environmentally friendly materials. Environmentally friendly use can be through materials obtained from spices. These spices are often used as cooking spices, such as turmeric, ginger, pepper, and so on. This paper describes spices that can function as dyes. Currently, there are two dyes, namely natural dyes and synthetic dyes. The dyes that will be discussed in this paper are natural dyes derived from spices. One of them is turmeric. This research was held to examine turmeric's role as a natural dye that can be used to dye fabrics and other media. Qualitative and spice exploration methods will be used for this research. The results of this research produce spices that can be processed into dyes in fabrics.

Keywords: *colouring; natural; fabric; turmeric*

### INTRODUCTION

Textile companies generally use two types of dyes which are one of the ingredients in the product manufacture. Some of these dyes are produced from spices and herbs such as vegetables and fruits, and some use chemicals. Companies often use synthetic dyes because of the bright colors, durability, guaranteed supplies, constant colors, obtainability, cheap cost, numerous variants and huge quantities (Pujilestari, 2016). In addition,

the resulting product is able to attract the attention of buyers.

However, the whole world is now experiencing environmental damage as a result of the massive use of synthetic dyes. Factory effluents, including dyes containing hazardous chemicals, have polluted rivers and seas. As a result, the water is harmful for the environment.

To overcome this, natural dyes are a solution to the problem of the synthetic dyes's dangers for the environment. These dyes have some advantages, such as the soothing color's intensity that can nourish the eyes, color result tends to be soft, do not cause skin cancer (Okvisia, 2020), less pollution load, non-toxic (Fakriyah et al., 2015), and are easy to be decomposed by nature when being disposed (Pujilestari, 2016). However, by using natural dyes, it is difficult to find the desired color, because the results obtained are not necessarily in line with our expectations or needs. In addition, the process carried out using natural dyes tends to take a very long time and the quality result is not guaranteed perfectly (Okvisia, 2020).

Natural dyes are obtained from plants such as fruits and vegetables. Moreover, natural dyes can be obtained from spices. One of the spices from Indonesia is turmeric. Turmeric also has a role as a natural coloring agent. Besides getting

it easy and the price is cheap, turmeric is also environmentally friendly.

## RESEARCH METHODS

When writing the study, the researcher used qualitative methods to explore information on the turmeric plant as a natural dye and an exploration method for the spices to be researched (Pandanwangi, n.d.). The subject of this research is turmeric, the spice that native to Indonesia and acts as a yellow-colored natural dye. The author obtains the necessary data by taking, collecting, and filtering them from research studies. In collecting data, the author uses a literature study technique (Pandanwangi, n.d.). This data collection technique was obtained from internet searching (Pandanwangi, n.d.).

## DISCUSSION

### A. Literature Reviews

This research needs guidance and support from previous research data (Daulay, 2017) once conducted a study on turmeric regarding the yellow color density test and characterization of turmeric concentrate and bay leaf as general food coloring. Moreover, (Okvisia, 2020) also conducted a research using turmeric to determine the resistance of turmeric color on woven yarn to soap washing, stains, dry rubbing, and wet rubbing (Fakriyah et al., 2015) also conducted research on the effect of natural dye turmeric on batik mori cloth.

Fona & Syafruddin (2016) also conducted a study of turmeric curcumin extract to test its fastness in the washing process of dyed textiles (Fona & Syafruddin, 2016) did a laundry meter to test the fastness of turmeric natural dyes when washed. Prasetyaningtyas (2014) once conducted research on turmeric and soursop leaf extract in dyeing shantung cloth. Ayuningtias & Hendrawan (2019) once researched that turmeric can be used as a paint and can also be applied to fashion products. Turmeric rhizome can also

be used as a natural nail polish dye, as done by Riyani (2016) because the color produced by the turmeric rhizome is very concentrated in the manufacturing process. In addition, this natural nail polish is safely use for it's natural content and does not contain any harmful chemicals. Thus, nails'shealth can be maintained (Riyani, 2016).

Another study that uses turmeric as a research material for its role as a natural dye is (Sutara, 2016) did so for a weaving company in Blahbatuh District, Gianyar Regency. Ramadhani, (2016) also conducted a research on jumputan cloth dyed with natural turmeric dye for lessons in arts and culture at Madrasah Tsanawiyah. For industrial purposes, Pujilestari (2016) did a research on turmeric as a natural dye.

### B. Turmeric Overview

Turmeric is a spice that originally came from Indo-Malaysia and India. Turmeric is now spread to other countries, such as Indonesia, the Philippines, Taiwan, South Asia, and South China. Turmeric rhizome is exported to other countries, such as countries in Europe, Japan, Hong Kong region, and America (Syukur, 2010). Turmeric is one of the most wanted spices by many countries from Europe since the 17th-18th century AD. Many expeditions were carried out by European countries to look for spices from India to Indonesia. There are two types of turmeric plants, such as yellow turmeric and white turmeric. Yellow turmeric is commonly used to meet the needs of the general public. White turmeric is usually only used in herbal medicines. Turmeric is a plant from the Kingdom *Plantae*, type *Curcuma Domestica Val* (Riyani, 2016). The turmeric stem's characteristic is wet (Riyani, 2016). Turmeric plants can be found in tropical climates which have an altitude of approximately 240-1200 meters above sea level (asl) (Rahardjo & Rostiana, 2005) and has a rainfall about 2,000 - 4,000 mm/year (Syukur,

2010). Turmeric can grow up to 1.5 meters high (Rahardjo & Rostiana, 2005). Turmeric rhizomes can grow largely if planted in an open place and received sunlight all day. In general, the shape of the turmeric rhizome is oval and long (Prasetyaningtyas, 2014). This spice is a part of the plant that is often used in obtaining natural dyes.

Turmeric has many roles, such as cooking spices, natural medicines, natural dyes, and cosmetics. All turmeric plants can be used, both turmeric rhizome and turmeric leaves, because the functions and roles from turmeric leaves are similar with turmeric rhizomes.

The role of turmeric rhizome will be described as follows.

1. Turmeric rhizome is commonly used as a cooking spice, whether it is still fresh or has been processed in a factory into turmeric powder, which is packaged in various types of packaging, like bottles and sachets. We can find it in almost all regions of Indonesia because turmeric rhizome is the basic spice of Indonesian cuisine.
2. Besides for cooking, turmeric rhizome can also be used as herbal drinks or health drinks like boiled herbs or processed herbs in a factory and packaged in bottles and sachets. Turmeric rhizome or turmeric leaf extract is believed to be able to cure various types of diseases, such as curing ulcer disease, overcoming irritation in the stomach, accelerating the wound healing process by applying ground turmeric leaf water, preventing diabetes, and so on. Moreover, turmeric rhizome can be extracted into essential oils.
3. Turmeric not only acts as a spice in cooking and herbal medicines. Turmeric rhizome and turmeric leaf extract can also be used as natural dyes, both for food coloring and for textile dyes. If we don't have turmeric rhizome, then we can use dried turmeric leaf extract water which produces the same color as turmeric rhizome and

can be used as a natural food coloring.

4. Besides its role as a natural dye, turmeric rhizome can also be used for cosmetic purposes. In Europe, turmeric can be processed into turmeric powder, which will be used in traditional cosmetics, such as ingredients for body scrubs in the world of spas and powders (Riyani, 2016). Turmeric can also be mixed with rice flour (white rice that has been mashed) and processed into a cold powder that can reduce acne on the face. Rice flour's content has an ability to remove dead skin cells and turmeric has a role to reduce inflammation of the skin due to acne (Paradilla et al., 2020).

Turmeric contains curcumin which is a natural substance that produces a yellow color. This natural dye has environmentally friendly properties, so its role can replace the role of synthetic dyes that can cause environmental pollution because synthetic dyes contain chemicals which are certainly harmful to the environment. This pollution causes the supply of clean water to be depleted. These natural dyes can be applied to various media, such as plain white cloth, canvas, food, nail polish, textile paint, watercolor to paint on white paper, and so on.

The role of turmeric rhizome in painting is similar to crayons (only cut the turmeric into pieces, then scratch them directly on the canvas or paper). In addition, turmeric can also be used as an ingredient for textile painting as was done by (Ayuningtias & Hendrawan, 2019). Turmeric water can also be used as a watercolor that can be scratched on canvas or paper. The famous artist who did it is Benny Subiantoro, the lecturer from the Art and Design Faculty at a university called Makassar State University or UNM. One of his paintings, entitled "Ikan" (Fish), uses natural coloring media from natural ingredients (turmeric, chocolate, and pandan leaves), sufficient water, and a mixture of oils on canvas.

The painting measures 115 x 115 cm and was made in 2000 (Patriani, 2016).

Apart from Benny Subianto, according to (Sasmita & Kaulam, 2016), there is an artist from Bali who uses turmeric as a natural dye for his traditional wayang works called Wayang Kamasan. His name is I Nyoman Mandra, the painting expert who is an important icon in preserving the cultural heritage of his ancestors, namely the Classical Kamasan Wayang from Bali. I Nyoman Mandra uses turmeric as one of the ingredients in making a kind-of-smooth golden-yellow liquid paint to paint his works. The steps that he went through were placing turmeric mixed with anchor glue onto a plate with a stone roller. After that, turmeric and anchor were added with enough water and immediately crushed. After becoming smooth, the mixture was added with water little by little until it got the desired-color dough according to taste. After obtaining what was desired, the dough from the mixture was allowed to stand for a while until a precipitation occurred and the liquid released. After that, the liquid was separated from the precipitate. This fine golden yellow liquid was used as a coloring paint for his paintings, namely the Wayang Kamasan painting, which is one of the traditional or classical puppets from Bali.

### **C. Exploration Method**

In this study, researchers will conduct experiments on making natural dyes from turmeric. This process is carried out by going through several stages, such as the fabric mordanting process, making natural coloring spices from turmeric process, fabric dyeing, and fabric fixation process. Before getting started, the materials and tools that must be prepared will be described as follows.

#### **Tools and Materials**

The experimental preparation for making turmeric-based natural dyes will be described as

follows:

1. In the process of making cloth mordanting, the materials used are sufficient water, soda ash, alum, and plain white cotton cloth measuring 40 x 80 cm. The tools needed are a large pot, stove, scales, gloves, and a wooden spatula.
2. The materials needed to make natural dyes are turmeric, enough water, and plain white cotton cloth that has been mordanted. The tools used to make natural dyes are a pot, blender, sieve, tablespoon, a medium or medium size basin, a wooden spatula, and a stove.
3. After the dyeing process is carried out, the materials needed for the fixation process are sufficient water and alum. The tools used in this fixation process are gloves, scales, and a medium-sized basin.

#### **Steps of Making Turmeric Natural Dyes**

After the materials and tools are prepared, the process of making natural dyes from turmeric will be explained as follows:

##### **a. Mordanting Process**

The first step is to make mordanting liquid for plain white cotton fabric so that the fabric can absorb the yellow dye from turmeric to the maximum. This process begins by weighing the ingredients, namely 50 grams of alum, 15 grams of soda ash, and 300 ml of plain clean water. After that, the mixed water is put into the pot. Then, put a plain white cotton cloth into the water that has been mixed with alum and soda ash and boil over medium heat for about an hour. After that, the soaked cloth is left for approximately 12 hours to be processed further (Darmono et al., n.d.).



Picture 1. Mordanting Process  
Source: Research Documentation, 2021

### b. The Process of Making Natural Dyes from Turmeric

The process of making natural dyes from turmeric starts with washing the turmeric until clean. Turmeric that has been washed are drained. Once clean, the turmeric is mashed using a blender little by little and is added with a little water so the results are smooth. After being mashed, the turmeric is put in a saucepan and boiled until the water boils while being stirred with a wooden spatula. After boiling, let stand for a while, then the turmeric water is filtered to separate it from the dregs (Darmono et al., n.d.).



Picture 2. Mashing Turmeric with Blender Process  
Source: Research Documentation, 2021



Picture 3. After being mashed, the turmeric is boiled until it boils. Source: Research Documentation, 2021



Picture 4. After boiling, the turmeric is filtered  
Source: Research Documentation, 2021

### c. Plain White Cotton Fabric Dyeing Process on Natural Turmeric Dye

Plain white cotton cloth that has been mordanted is dipped in turmeric water for 5 minutes until all parts of the cloth are completely submerged. After that, the cloth is drained to dry (Darmono et al., n.d.).



Picture 5. The process of dyeing cloth in turmeric water  
Source: Research Documentation, 2021

### d. Fixation Process

After being dyed with natural turmeric dye, the cloth must be fixed to avoid fading, so the color can last longer. This process starts from preparing 50 grams of alum which is added to 1 liter of water. The cloth that has been given a natural turmeric dye is dipped in the fixation liquid for 5 minutes while turning it around to be evenly spread. After that, the cloth is drained to dry (Darmono et al., n.d.).



Picture 6. Alum water as fixation

Source: Research Documentation, 2021



Picture 7. Alum water containing cloth that has been given a yellow color from turmeric

Source: Research Documentation, 2021

## CONCLUSION

Based on the research and the results achieved, it can be concluded that the process of making natural dyes from turmeric rhizomes is more effective, efficient, non-toxic, and environmentally friendly. This process is carried out through several stages such as the washing process, the refining process with a blender which is added a little water, then boiled until boiling. Then, the stew is filtered and separated from the dregs. The cloth that has been mordanted is dipped in turmeric water for 5 minutes. Then, the cloth is drained to dry and fixed for 5 minutes so that the color on the cloth can last longer. After that, the cloth is drained again and the turmeric yellow cloth is ready.

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## **IN SET**

### **Held Time**

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