

Media Update

40 Kamoro Women Participate in Local Ingredient Food Processing Training

Timika, June 19, 2026 — A total of 40 Kamoro women from eight coastal villages of Mimika participated in a local food ingredient processing training program aimed at strengthening community capacity to develop an economy based on local potential. The training was organized by the Timika Diocese through the Maria Bintang Laut Cooperative, with support from PT Freeport Indonesia (PTFI), and held at Rumah Sagu, Timika Diocese Complex, Central Papua, on June 11–12, 2026.

"Through this collaboration, the Kamoro women gained new skills and knowledge, and became more confident in processing locally sourced nutritious food ingredients that can improve their families' welfare," said Benyamin Meo, Chairman of the Maria Bintang Laut Cooperative, during the training.

He explained that the training is a continuation of the Economic Program (PRONOMI) IV, which PTFI has been running since 2017 across eight fostered villages: Nawaripi, Koperapoka, Ayuka, Tipuka, Nayaro, Vanamo, Omawita, and Ohoty. The training is expected to optimize the utilization of local resources, improve family nutritional quality, and strengthen the role of women in community-based economic development in the coastal areas of Mimika Regency.

Over the two days, Benyamin continued, the participants learned to process nutritious local food ingredients, including fish, tambelo (mangrove worms), cassava, sweet potato, coconut, and banana, into products such as lemet (steamed rice cakes), fish crackers, and tambelo crackers. Participants also learned to prepare various processed banana products, including pisang molen (banana pastry), nagasari (steamed banana rice cake), and banana sponge cake.

One participant from Otakwa village, Erfina Aypapenaei (29), expressed gratitude for the processing training held by PTFI and the Timika Diocese. "I now know that ingredients we can easily find in our village like bananas and cassava can be turned into delicious and nutritious food for my husband and children at home," said Erfina.

PT Freeport Indonesia's Senior Vice President (SVP) of Sustainable Development, Nathan Kum, stated that the training represents the company's ongoing commitment to promoting the use and development of locally sourced, nutritious, and economically valuable food products.

"Through this training, we hope participants can apply the skills they have gained at home for their family members, then share them with people in their villages, and encourage more residents to use local food ingredients creatively and productively," said Nathan at the opening of the event.

The Head of the Office for Women's Empowerment, Child Protection, Population Control, and Family Planning (DP3AP2KB) of Mimika Regency, Yohana Arwam, expressed appreciation

for the collaboration among PTFI, the Timika Diocese, and the Mimika Regency Government in building the capacity of local women.

"Make the most of this opportunity to improve your skills in processing nutritious food from locally available ingredients. Training like this is a concrete step toward enhancing skills while also opening up business opportunities based on local potential," she said.

PHOTO	DESCRIPTION
	<p>PTFI SVP of Sustainable Development Nathan Kum opens the Local Ingredient Food Processing Training at Rumah Sagu, Timika Diocese, on Thursday (6/11).</p>
	<p>The 40 participants attend a theory session before proceeding to hands-on practice processing nutritious local food ingredients.</p>
	<p>One of the training sessions focuses on tambelo (mangrove worm), a locally sourced ingredient processed into crackers that are high in protein.</p>



Participants prepare pisang molen (banana pastry), one of the nutritious food products derived from bananas — an ingredient readily found around their settlements.



The Kamoro women participants after completing the training, displaying the food products they prepared.

About PT Freeport Indonesia (PTFI)

PT Freeport Indonesia (PTFI) is a leading mineral mining company, affiliated with Freeport-McMoRan Inc. (FCX) and Mining Industry Indonesia (MIND ID). PTFI conducts integrated mineral mining, processing, and refining operations to produce copper cathodes, gold, and silver bullion. Through its upstream-to-downstream operations, PTFI is the world's largest integrated copper mining company.

PTFI's mining operations are located in the Grasberg area, Mimika Regency, Central Papua Province — one of the most remote and extreme highland regions in the world, home to one of the largest copper and gold deposits. Refining is carried out at PTFI's smelter facility in Gresik, East Java, as part of the company's commitment to downstream processing and increasing the value-added of minerals within the country.

PTFI is currently developing several large-scale, high-grade underground mines in the Grasberg mineral district. Through sustainable resource management, advanced technology, and world-class safety standards, PTFI is committed to continuing its contribution to national economic development.