

Media Update

Mothers Around the Freeport Smelter Learn to Process Local Food into Nutritious MPASI

Gresik, November 26, 2025 — A total of 65 mothers of children under five years old (toddlers) from nine villages around the operational area of PT Freeport Indonesia's Smelter learned how to prepare healthy food based on local ingredients for children and participated in a competition for creating complementary feeding (MPASI).

"Health is an important aspect of our lives. Starting from the family unit, we want to ensure mothers understand how to prepare healthy and nutritionally balanced food for toddlers. This is because the toddler phase is a golden period that determines a child's growth and development for the future," said Erika Silva, Vice President of External Affairs Smelter PTFI.

PTFI collaborated with the Gresik Regency Health Office for this educational activity, which was held at the Manyar Sidorukun Multipurpose Building in Gresik, on Wednesday, November 12, 2025. The event was held to commemorate National Food and Health Day, carrying the theme "Healthy Generation, Great Future".

The participants came from the Manyar and Bungah Subdistricts. They were from Manyar Village, Sidorukun Village, Manyarejo Village, Manyar Sidomukti Village, Karangrejo Village, Banyuwangi Village, Bedanten Village, Tanjung Widoro Village, Kramat Village, and Watuagung Village.

Messayu Alizia Laurenzca Putri, a Nutrition Expert from Semen Gresik Hospital, was a speaker and presented the theme "Fulfilling Balanced Nutrition Based on Local Food," which emphasized the importance of optimizing local food resources as a solution for family nutrition.

This was followed by the material "Healthy Generation, Great Future" presented by dr. Anik Lutfiyah, Head of the Public Health Division of the Gresik Regency Health Office. Her presentation covered the importance of healthy lifestyle behaviors as a foundation for the growth and development of a productive generation.

During the event, mothers received information related to nutrition (especially MPASI) from local food ingredients that are easy to find and affordable in their area, and which can meet the nutritional needs of toddlers.

The local food ingredients referred to include tofu, tempeh, tilapia fish (ikan mujair), and milkfish (bandeng), which are sources of protein that can be processed into various kinds of food and creatively prepared to encourage children to consume them. Examples include processed tempeh nuggets, potatoes, and tilapia made into cakes, etc.

"Healthy food is food that comes from natural food ingredients without preservatives and is processed in the right way, so that the nutritional content can still meet the nutritional needs of children," said Messayu.

In addition to the educational session, the mothers also participated in a cooking practice and MPASI creation competition using local food ingredients, led by Meyura Arsalia Yasmin, a Nutrition Expert from the Manyar Community Health Center (Puskesmas). Through this practical activity, participants are expected to further understand how to meet their children's nutritional needs by utilizing easily accessible food ingredients in their environment. The group of mothers from Manyar Sidorukun Village won 1st place, Karangrejo Village won 2nd place, and Watuagung Village took third place.

"Through this educational program, we hope that mothers receive accurate information about balanced nutrition, are able to prepare healthy and nutritionally balanced MPASI, and can inspire other mothers to create a strong, healthy, and smart future generation," said dr. Anik.

PTFI continues to be committed to supporting the improvement of human resources quality through PTFI's CSR program in the field of public health. In addition, PTFI also runs other public health programs, such as the control of Dengue Fever and Tuberculosis.

PHOTO	DESCRIPTION
	<p>Dialogue in the framework of National Food Day and National Health Day featuring Nutrition Expert from Semen Gresik Hospital, Messayu Alizia Laurenzca Putri, and Head of the Public Health Division of the Gresik Regency Health Office, Dr. Anik Lutfiyah.</p>
	<p>Mothers are practicing cooking MPASI (Complementary Feeding) using local food ingredients.</p>



Cooking demonstration of MPASI (Complementary Feeding) using local food ingredients by Meyura Arsalia Yasmin, Nutrition Expert from the Manyar Community Health Center.



Participants also took part in the judging of the MPASI creation competition, which was being evaluated by the judges.

About PT Freeport Indonesia (PTFI)

PT Freeport Indonesia (PTFI) is a mineral mining company affiliated with Freeport-McMoRan (FCX) and Mining Industry Indonesia (MIND ID). PTFI mines and processes ore to produce copper minerals containing gold and silver.

PTFI markets concentrate worldwide, particularly to domestic copper smelters, PT Smelting. PTFI's mining operations are located in the Grasberg mineral district, Papua - Indonesia. PTFI currently operates the world's largest underground mine using the block caving method. In carrying out its operational activities, PTFI prioritizes responsible business practices.