

Agriculture Products

“PREMIUM **INDONESIAN**
AGRICULTURE,
CERTIFIED FOR THE
WORLD”



Indonesian Premium Cocoa Beans & Powder

Raw & Fermented Cocoa Beans	Grade Standard	Fermentation Level	Export Specifications
Indonesian Premium Fermented Cocoa Beans	Grade 1 (SNI / ICCO)	Fully Fermented (5-7 days)	Moisture < 7.5%, Moldy < 3%, Slatey < 3%
Indonesian Fine Commercial Cocoa Beans	Grade 2 / Industrial	Unfermented / Partially Fermented	Moisture < 8.0%, High Fat Hardness

Processed Cocoa Powders (Food Grade)	Processing Type	Color & pH	Fat Content	Fineness (Mesh)	Application & Target Market
Standard Alkalized Cocoa Powder	Dutch-Processed	Dark Brown (pH 6.8 – 7.2)	Moisture < 7.5%, Moldy < 3%, Slatey < 3%	99.5% through 200 mesh	Beverages, Bakery, Biscuits, Dairy Products
Natural Fine Cocoa Powder	Non-Alkalized	Light Brown (pH 5.0 – 6.0)	Moisture < 8.0%, High Fat Hardness	99.5% through 200 mesh	Natural Baking, Health Foods, Dry Mixes
Premium High-Fat Cocoa Powder	Dutch-Processed	Deep Brown (pH 6.8 – 7.5)	20% – 22%	99.5% through 200 mesh	Gourmet Confectionery, Ice Cream, Premium Drinks

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Export Compliance & Documentation

"PT BINGKAI EKSPOR INDONESIA operates with uncompromising quality standards to ensure international compliance and consumer safety."

Cocoa Export Compliance & Standards



Certifications: ISO 22000 Food Safety System



Halal Certified



Phytosanitary Certificate



General Certificate of Origin (COO)



Complete Laboratory COA (Physical, Chemical, and Microbiological)



25 kg Multi-wall Kraft Paper Bags with Inner Polyethylene Liner (for Powder) or 62.5 kg Jute Bags / Bulk Bags (for Beans)

