PT BINGKAI EKSPOR INDONESIA

THE EXPORT FRAME

# Agriculture Products

"PREMIUM INDONESIAN AGRICULTURE, CERTIFIED FOR THE WORLD"

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# 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)

Certified System
JAS-ANZ
KAN
Food Safety
ISO 22000
SAI GLOBAL
Cert. No. 052/SMKP/2024