

## PRODUCTION PROCESS

Using our high-quality European equipment, we maintain a continuous production process. Once the beans have arrived at the warehouse, they are washed, dried, and sorted. The cocoa seeds are then separated from their shells by roasting and winnowing.

After a second roasting, the nibs are ground to produce cocoa liquor. Pressing cocoa liquor produces cocoa cake and cocoa butter. Grand Kakao Indonesia's streamlined production system and well-trained employees enable us to provide our consumers with products of the highest quality.



## CERTIFICATIONS

Our international certifications are well-known among our customers: **HACCP, ISO 22000:2018, Halal certification, Kosher certification, and FDA certification.**

ISOQAR  
**HACCP**  
CERTIFIED



ISO 22000:2018  
CERTIFIED

**HALAL**



**KOSHER**  
CERTIFIED

**FDA**  
CERTIFIED

## CONTACT US

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## DIGITAL PLATFORM

SCAN ME



[www.grandkakaoidonesia.com](http://www.grandkakaoidonesia.com)



Grand Kakao Indonesia



@grandkakaoidonesia

✓ We provide value to our customers by maintaining a steady supply of high-quality goods at competitive prices.



Continuous Supply



High Quality Products



Competitive Pricing

# GRAND KAKAO INDONESIA

## COMPANY PROFILE

## ABOUT US

We are passionate about cocoa at Grand Kakao Indonesia. We take great pride in sourcing high-quality beans from the nearby farming community. Our factory is located on Sulawesi, the leading cocoa-producing region in Indonesia and the largest cocoa-producing region in Asia.



With more than 50 years of combined experience in the cocoa and agribusiness industries, our senior management team produces only the finest cocoa products using specialized European machinery and adhering to the highest internationally recognized Food Safety standards.

## PRODUCT OVERVIEW

As a cocoa bean processor, Grand Kakao Indonesia produces the two most important and high-demand intermediate products: cocoa cake and cocoa butter.



## NATURAL COCOA BUTTER



*Cocoa butter is essential for achieving the ideal texture and flavor profile in chocolate products of superior quality. In the cosmetic and pharmaceutical industries, it is also gaining popularity to produce products that promote health and well-being.*



**INGREDIENTS:** Cocoa beans

### ORGANOLEPTIC DESCRIPTION:

**Appearance** : Semi-transparent with a smooth and creamy consistency, solid at room temperature owing to its high melting point.

**Colour** : Light yellow

**Taste** : Full cocoa taste

**Odor** : Rich cocoa aroma

### PHYSICAL & CHEMICAL PARAMETERS:

Parameter	Unit	Specification
Free fatty acid, as oleic acid	%	1.75 max
Moisture	%	0.2 max
Melting point	°C	31-35

### PACKAGING:

Carton boxes as secondary packaging, odorless and food grade specifications, with plastic High Density Polyethylene (HDPE) inside as primary package. Nominal weight of 25kg/box net.

### OPTIMUM STORAGE CONDITIONS:

Store in a cool dry place away from strong odors, protected against water and heat.

## NATURAL COCOA CAKE



*Due to its robust flavor composition, cocoa cake is a vital constituent in the confectionary and food and beverage industries.*

*Due to its high mineral and vitamin content, the cosmetics industry utilizes cocoa cake for its anti-oxidant and anti-aging benefits.*



**INGREDIENTS:** Cocoa beans

### ORGANOLEPTIC DESCRIPTION:

**Appearance** : Kibbled and powdery with a uniform texture.

**Colour** : Light brown

**Taste** : Full cocoa taste

**Odor** : Rich cocoa aroma

### PHYSICAL & CHEMICAL PARAMETERS:

Parameter	Unit	Specification
Moisture	%	5.0 max
Fat content	%	10-12
pH	-	5-6

### PACKAGING:

Multiple-layered, food-grade paper bags with polyethylene respiration on inside. The standard weight per net bag is 25 kilograms.

### OPTIMUM STORAGE CONDITIONS:

Store in a cool dry place away from strong odors, protected against water and heat.