



LOC PHAT CO.,LTD

CONNECTING BUSINESSES, DRIVING GROWTH

PRODUCT CATALOG

GLOBAL COLLABORATION, SUPERIOR VALUE

CATALOGUE OF COFFEE BEANS



Green Arabica Coffee S14

- **Max. Moisture: 12.5 %**
- **Processing Type: Green, Raw**
- **Production Method: Wet Processing**
- **Packaging: 60kg in PP bag/ jute sacks or customer's requirement**
- **Container capacity: 19.2 tons/20ft**



Green Arabica Coffee S16

- **Max. Moisture: 12.5 %**
- **Processing Type: Green, Raw**
- **Production Method: Wet Processing**
- **Packaging: 60kg in PP bag/ jute sacks or customer's requirement**
- **Container capacity: 19.2 tons/20ft**



Green Arabica Coffee S18

- **Max. Moisture: 12.5 %**
- **Processing Type: Green, Raw**
- **Production Method: Wet Processing**
- **Packaging: 60kg in PP bag/ jute sacks or customer's requirement**
- **Container capacity: 19.2 tons/20ft**

CATALOGUE OF COFFEE BEANS



Roasted Arabica Coffee S14

- **Max. Moisture: 5 %**
- **Roasting Level: Light, Medium, Medium Dark, Dark**
- **Broken: 3% max**
- **Packaging: 20–25kg/carton box or customer's requirement**
- **Container capacity: 7.5 tons/20ft**



Roasted Arabica Coffee S16

- **Max. Moisture: 5 %**
- **Roasting Level: Light, Medium, Medium Dark, Dark**
- **Broken: 3% max**
- **Packaging: 20–25kg/carton box or customer's requirement**
- **Container capacity: 7.5 tons/20ft**



Roasted Arabica Coffee S18

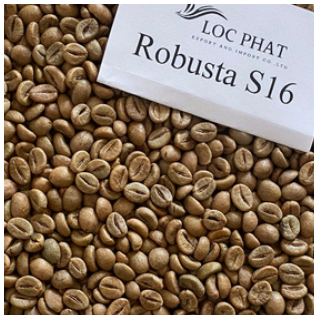
- **Max. Moisture: 5 %**
- **Roasting Level: Light, Medium, Medium Dark, Dark**
- **Broken: 3% max**
- **Packaging: 20–25kg/carton box or customer's requirement**
- **Container capacity: 7.5 tons/20ft**

CATALOGUE OF COFFEE BEANS



Green Robusta Coffee S14

- **Max. Moisture: 12.5 %**
- **Processing Type: Green, Raw**
- **Production Method: Wet Processing**
- **Packaging: 60kg in PP bag/ jute sacks or customer's requirement**
- **Container capacity: 19.2 tons/20ft**



Green Robusta Coffee S16

- **Max. Moisture: 12.5 %**
- **Processing Type: Green, Raw**
- **Production Method: Wet Processing**
- **Packaging: 60kg in PP bag/ jute sacks or customer's requirement**
- **Container capacity: 19.2 tons/20ft**



Green Robusta Coffee S18

- **Max. Moisture: 12.5 %**
- **Processing Type: Green, Raw**
- **Production Method: Wet Processing**
- **Packaging: 60kg in PP bag/ jute sacks or customer's requirement**
- **Container capacity: 19.2 tons/20ft**

CATALOGUE OF COFFEE BEANS



Roasted Robusta Coffee S14

- **Max. Moisture: 5 %**
- **Roasting Level: Light, Medium, Medium Dark, Dark**
- **Broken: 3% max**
- **Packaging: 20–25kg/carton box or customer's requirement**
- **Container capacity: 7.5 tons/20ft**



Roasted Robusta Coffee S16

- **Max. Moisture: 5 %**
- **Roasting Level: Light, Medium, Medium Dark, Dark**
- **Broken: 3% max**
- **Packaging: 20–25kg/carton box or customer's requirement**
- **Container capacity: 7.5 tons/20ft**



Roasted Robusta Coffee S18

- **Max. Moisture: 5 %**
- **Roasting Level: Light, Medium, Medium Dark, Dark**
- **Broken: 3% max**
- **Packaging: 20–25kg/carton box or customer's requirement**
- **Container capacity: 7.5 tons/20ft**

CATALOGUE OF CASHEW NUTS

AA180



- **Processing:** Roasted Cashew Nuts with Salt
- **Nut Count/pound:** 140–180 nuts
- **Moisture:** Max 5%
- **Broken:** Max 8%
- **Packing:** PE Vacuum bag/tin and carton
- **Container capacity:** 15.876MT/20ft
- **Origin:** Viet Nam
- **Port of loading:** Ho Chi Minh Port, Viet Nam

AA240



- **Processing:** Roasted Cashew Nuts with Salt
- **Nut Count/pound:** 220–240 nuts
- **Moisture:** Max 5%
- **Defects:** Max 8%
- **Packing:** PE Vacuum bag/tin and carton
- **Container capacity:** 15.876MT/20ft
- **Origin:** Viet Nam
- **Port of loading:** Ho Chi Minh Port, Viet Nam

AA320



- **Processing:** Roasted Cashew Nuts with Salt
- **Nut Count/pound:** 300–320 nuts
- **Moisture:** Max 5%
- **Broken:** Max 8%
- **Packing:** PE Vacuum bag/tin and carton
- **Container capacity:** 15.876MT/20ft
- **Origin:** Viet Nam
- **Port of loading:** Ho Chi Minh Port, Viet Nam

CATALOGUE OF CASHEW NUTS

W180



- **Nut Count/pound:** 140–180 nuts
- **Moisture:** Max 5%
- **Defects:** Max 8%
- **Packing:** PE Vacuum bag/tin and carton
- **Container capacity:** 15.876MT/20ft
- **Origin:** Viet Nam
- **Port of loading:** Ho Chi Minh Port, Viet Nam

W240



- **Nut Count/pound:** 220–240 nuts
- **Moisture:** Max 5%
- **Defects:** Max 8%
- **Packing:** PE Vacuum bag/tin and carton
- **Container capacity:** 15.876MT/20ft
- **Origin:** Viet Nam
- **Port of loading:** Ho Chi Minh Port, Viet Nam

W320



- **Nut Count/pound:** 300–320 nuts
- **Moisture:** Max 5%
- **Defects:** Max 8%
- **Packing:** PE Vacuum bag/tin and carton
- **Container capacity:** 15.876MT/20ft
- **Origin:** Viet Nam
- **Port of loading:** Ho Chi Minh Port, Viet Nam

W450



- **Nut Count/pound:** 400–450 nuts
- **Moisture:** Max 5%
- **Defects:** Max 8%
- **Packing:** PE Vacuum bag/tin and carton
- **Container capacity:** 15.876MT/20ft
- **Origin:** Viet Nam
- **Port of loading:** Ho Chi Minh Port, Viet Nam

CATALOGUE OF CASHEW NUTS



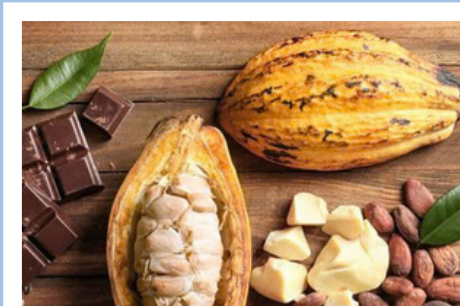
- **Condition: Split naturally**
- **Color: White/Light yellow**
- **Moisture: Max 5%**
- **Defects: Max 8%**
- **Packing: PE Vacuum bag/tin and carton**
- **Container capacity: 15.876MT/20ft**
- **Origin: Viet Nam**
- **Port of loading: Ho Chi Minh Port, Viet Nam**

DETAILS OF PRODUCTS

NAME: COCOA BEANS



Index	Raw Cocoa Beans	Roasted Cocoa Bean
Color	Light Brown	Dark Brown
Beans count	91 to 99 beans/100g	95 to 110 beans/100g
Used	Production of chocolate and chocolate products; Ingredients for confectionary, ice cream and beverages; Application in cosmetics and health care; Supply to organic and natural food manufactures	
Processing type	Sun dried	Roasted
Acidity	4% Max	
Moisture	8% max	
Moulds	3% Max	
Maturity	90%	
Defective matters	3% Max	
Packing	Net 25 – 50 kg in jute bag or PE plastic bag	
Container Capacity	22mt/ 20’FCL	
Storage Condition	Stored in dry place	
Shelf Life	24 months	



DETAILS OF PRODUCTS

NAME: COCOA BUTTER

Index	Natural Cocoa Butter	Deodorized Cocoa Butter
Color	Yellow	Light Yellow
Quality	Premium, refined cocoa butter with rich flavor and aroma	Standard quality, suitable for general purposes
Used	Ideal for high-end chocolates, skincare products, chocolate, and premium formulations	Perfect for confectionery, baking, chocolate, and personal care products
Properties	Smooth texture, high melting point, rich in antioxidants	Soft texture, good melting point, retains cocoa aroma
Free Fatty Acids (as oleic acid)	1.75% max	
Moisture	0.1% max	
Refractive Index	1.456 ~ 1.459	
Slip Melting Point	32 ~ 35 °C	
Saponification Value	188 ~ 198 mgKOH/g	
Unsaponifiable Matter	0.35% max	
Iodine Value (Wijs)	30-42gI/100g	
Turbidity	10 max	
Packing	Net 25kg/ cartons with plastic inner sheet	
Container Capacity	20mt/ 20’FCL	
Storage Condition	Stored in the cool and dry place, keep away from sunshine	
Shelf Life	24 months	

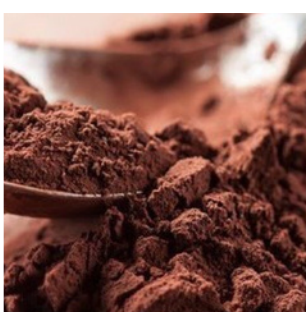


DETAILS OF PRODUCTS

NAME: COCOA POWDER

Index	Natural Cocoa Powder	Alkalized Brown Cocoa Powder	Alkalized Dark Brown Cocoa Powder
Color	Light Brown	Brown	Dark Brown
Apperance	Fine, free flowing brown powder Standard quality, suitable for general purposes		
Fragrance and Taste	Natural cocoa fragrance, without burning smell, musty odor, or other odors		
Ph Value	5.0 min	6.2-6.9 min	6.8-7.2 min
Fat Content	10 – 12 %		
Moisture	5% max		
Ash	12% max		
Finess ^a	99% min through 200 mesh sieve		
Total plate count	5000 cfu/g max		
Coliforms	30 mpn/100g max		
Yeast Count	50 cfu/g max		
Mould Count	100 cfu/g max		
Packing	Net 25kg/ cartons with plastic inner sheet		
Container Capacity	16mt/ 20’FCL: 25mt/40’FCL		
Storage Condition	Stored in the cool and dry place, keep away from sunshine		
Shelf Life	24 months		

- Cocoa Powder is made from the high quality Cocoa beans and contains high nutrition.
- Applications: in the production of Chocolate & Confectionery, Bakery, Deserts, Ice Cream, Hot Cocoa and Instant Chocolate, Liquid Drink, ...



DETAILS OF PRODUCTS

NAME: COCOA LIQUOR

Index	Natural Cocoa Liquor	Alkalized Cocoa Liquor
Flavor and Taste	Typical natural Cocoa flavor free from off flavors in particular smoky, burnt and mouldy	
Ph Value	5.0 – 5.8	6.2 – 7.2
Fat Content	52% min	
Moisture	2% max	
Total plate count	5000 cfu/g max	
Coliforms	30 mpn/100g max	
Yeast Count	30 cfu/g max	
Mould Count	30 cfu/g max	
Packing	Net 25kg/ cartons with plastic inner sheet	
Container Capacity	20mt/20’FCL	
Storage Condition	Stored in the cool and dry place, keep away from sunshine	
Shelf Life	24 months	

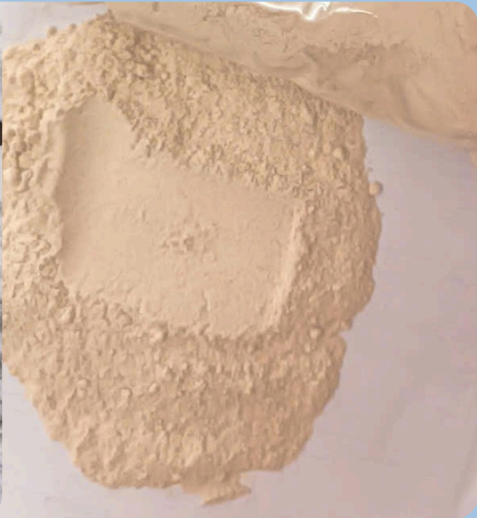
- Cocoa Liquor is pure cocoa mass in liquid form. It’s produced from cocoa beans that have been fermented, dried, roasted, and separated from their skins. The beans are grounded into cocoa mass (cocoa paste). The mass is melted to become a liquir, and the liquor is cooled and moldef into blocks known as unsweetened baking chocolate (bitter chocolate).
- Application: the important materials for the chocolate and through the processing, it can be made cocoa butter and cocoa cake.



DETAILS OF PRODUCTS

NAME: STARCH

Index	Tapioca Starch	Cassava Starch
Color	White	Beige
Starch Content	Min 85.0%	Min 75.23%
pH	5.0 7.0	
Moisture	Max 13.5%	Max 14%
Slurry residue	Max 0.05%	Max 0.2%
Viscosity	Min 800 BU	Min 450 BU
SO2 Content	Max 20 ppm	
Ash Content	Max 0.2%	Max 2.02%
Packing		





Everything you need is here

Thank you for exploring our products.

✉ Email: admin@vnlocphat.com

☎ Whatsapp: +84 97 157 54 10

🌐 Alibaba: <https://vn1569787158fszk.trustpass.alibaba.com>

📍 Address: Floor 1-2 Kim Anh Building, No. 1/78 Duy Tan Street, Dich Vong Hau Ward, Cau Giay District, Hanoi City