



**PT Pelita Kakao Nusantara**



# **2025 RedWhite Cocoa Product Catalogue**

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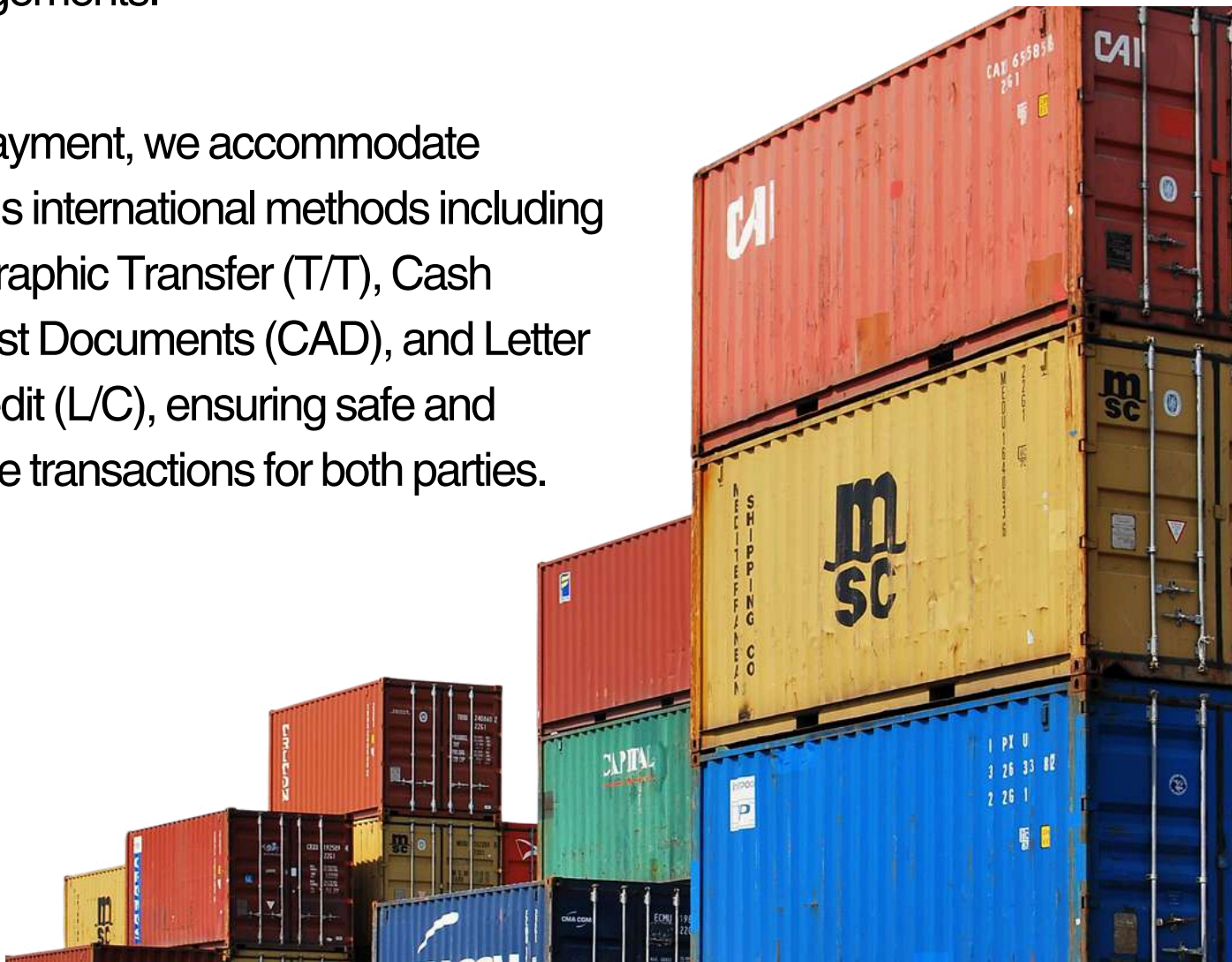


# Export Ready

Our cocoa products are fully export-ready. We comply with international quality and food safety standards, ensuring product consistency, secure packaging, and proper labeling tailored for global markets. All required export documentation—such as Certificate of Origin, Phytosanitary Certificate, Invoice, and Packing List—can be provided to meet destination country regulations.

We offer flexible shipping terms based on Incoterms such as **FOB**, **CFR**, **CIF**, *etc* depending on buyer preferences and logistics arrangements.

For payment, we accommodate various international methods including Telegraphic Transfer (T/T), Cash Against Documents (CAD), and Letter of Credit (L/C), ensuring safe and reliable transactions for both parties.





# Why Choose Us?



## Authentic Indonesian Cocoa

Authentic Indonesian Cocoa We are sourced from the heart of Indonesia, one of the world's leading cocoa-producing countries. Our products reflect the unique characteristics of Indonesian cocoa, known for its distinctive flavor profiles and versatility in various applications and industry needs.

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## Diverse Product Range

We supply cocoa powder in various grades to suit the needs of different industries—from bakeries and beverage manufacturers to confectionery and cosmetics. We also supply other cocoa products like cocoa mass and cocoa butter.

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## Consistent Quality & Reliable Supply

Through strong partnerships with trusted processing facilities and strict quality checks, we ensure a stable, reliable supply with consistent quality to support your production needs.



# Why Choose Us?

## Competitive Pricing

We understand the importance of managing production costs. Our products are priced competitively to help you stay efficient without compromising on taste or functionality.

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## Flexible Solutions for Cost Efficiency

Our cocoa powders are not only flavorful but also ideal as mixers to help optimize your formulation and reduce production costs—without compromising on taste and functionality.

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## Integrity and Professional Service

Built on the core values of integrity, service, and meritocracy, we prioritize transparent communication, honest business practices, and responsive service to build long-term, trustworthy relationships with our partners.





REDWHITE COCOA

# Our Products





# ***COCOA POWDER***

Explore our range of cocoa powders, crafted selected **Indonesian Cocoa Beans** to meet diverse application needs.

We offer:

- **Natural Cocoa Powder**
- **Akalized Cocoa Powder**
- **Akalized Dark Cocoa Powder**
- **Alkalized Dark+ Cocoa Powder**
- **Alkalized Black Cocoa Powder**

Available in four grades:

***Low-Fat, Standard, Medium, and Premium.***

## ***Packaging Information***

- Packaging Type: 3 ply kraft paper bags with inner PE liner
- Net Weight: 25 kg per bag
- Storage Conditions: Store in a cool, dry, and odor-free environment
- Shelf Life: 24 months from production date when stored properly





# NATURAL COCOA POWDER



## Low Fat

Color : Brown

PH : 5.5 - 6.0

Fat Content (%) : 5 - 8%



## Standard

Color : Brown

PH : 5.5 - 6.0

Fat Content (%) : 10 - 12%



## Medium

Color : Brown

PH : 5.5 - 6.0

Fat Content (%) : 10 - 12%



## Premium

Color : Brown

PH : 5.5 - 6.2

Fat Content (%) : 10 - 12%

Full specifications are provided on the [following page](#).





# SPECIFICATION DETAILS

## NATURAL COCOA POWDER

### Natural Cocoa Powder

#### Specification Details

#### Grade Variations

#### Physical

	[LFN] Natural Cocoa Powder	[SGN] Natural Cocoa Powder	[MGN] Natural Cocoa Powder	[PGN] Natural Cocoa Powder
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Brown	Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa	Cocoa
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.30%	2.30%	2.30%	2.30%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.0% min	99.5% min	99.5% min	99.5% min

#### Chemical

Fat Content (%)	5 - 8%	10 - 12%	10 - 12%	10 - 12%
pH	5.5 - 6.0	5.5 - 6.0	5.5 - 6.0	5.5 - 6.2

#### Microbiological

Total plate count (cfu/g)	10000 max	10000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	100	100	50 max	50 max
<i>Enterobacteriaceae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g

#### Storage

The optimum storage conditions are at 15-20° C with RH < 50%, in a clean, dry, well-ventilated area, away from strong odours. If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.



Low Fat

Standard

Medium

Premium



# ALKALIZED COCOA POWDER



## Low Fat

Color : Brown

PH : 6.8 - 7.2

Fat Content (%) : 5 - 8%

## Standard

Color : Brown

PH : 6.8 - 7.2

Fat Content (%) : 10 - 12%

## Medium

Color : Brown

PH : 6.8 - 7.2

Fat Content (%) : 10 - 12%

## Premium

Color : Brown

PH : 6.8 - 7.2

Fat Content (%) : 10 - 12%

Full specifications are provided on the [following page](#).





# SPECIFICATION DETAILS

## ALKALIZED COCOA POWDER

Alkalized Cocoa Powder  
Specification Details

Grade Variations	[LFA] Alkalized Cocoa Powder	[SGA] Alkalized Cocoa Powder	[MGA] Alkalized Cocoa Powder	[PGA] Alkalized Cocoa Powder
Physical				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Brown	Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	4.80%	4.80%	4.80%	5.30%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.0% min	99.5% min	99.5% min	99.5% min
Chemical				
Fat Content (%)	5 - 8%	10 - 12%	10 - 12%	10 - 12%
pH	6.8 - 7.2	6.8 - 7.2	6.8 - 7.2	6.8 - 7.2
Microbiological				
Total plate count (cfu/g)	10000 max	10000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	100	100	50 max	50 max
Enterobacteriaceae spp	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
Escherichia Coli	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
Salmonellae spp	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g

**Storage**  
The optimum storage conditions are at 15-20º C with RH < 50%, in a clean, dry, well-ventilated area, away from strong odours. If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.







# ALKALIZED DARK COCOA POWDER

## Low Fat

Color : Brown

PH : 6.8 - 7.2

Fat Content (%) : 5 - 8%

## Standard

Color : Reddish Brown

PH : 7.0 - 7.4

Fat Content (%) : 10 - 12%

## Medium

Color : Dark Brown

PH : 7.0 - 7.4

Fat Content (%) : 10 - 12%

## Premium

Color : Dark Brown

PH : 7.0 - 7.6

Fat Content (%) : 10 - 12%

Full specifications are provided on the [following page](#).





# SPECIFICATION DETAILS

## ALKALIZED DARK COCOA POWDER

### Alkalized Dark Cocoa Powder

#### Specification Details

#### Grade Variations

#### Physical

	[LFAD] Alkalized Dark Cocoa Powder	[SGAD] Alkalized Dark Cocoa Powder	[MGAD] Alkalized Dark Cocoa Powder	[PGAD] Alkalized Dark Cocoa Powder
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Reddish Brown	Dark Brown	Dark Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	4.80%	6.30%	5.00%	4.10%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.0% min	99.5% min	99.5% min	99.5% min

#### Chemical

Fat Content (%)	5 - 8%	10 - 12%	10 - 12%	10 - 12%
pH	6.8 - 7.2	7.0 - 7.4	7.0 - 7.4	7.0 - 7.6

#### Microbiological

Total plate count (cfu/g)	10000 max	10000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	100	100	50 max	50 max
<i>Enterobacteriaceae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g

#### Storage

The optimum storage conditions are at 15-20° C with RH < 50%, in a clean, dry, well-ventilated area, away from strong odours. If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.



Low Fat

Standard

Medium

Premium





# ***ALKALIZED DARK+ COCOA POWDER***



## **Low Fat**

Color : Dark Brown

PH : 7.0 - 7.4

Fat Content (%) : 5 - 8%



## **Standard**

Color : Dark Brown

PH : 7.0 - 7.4

Fat Content (%) : 10 - 12%



## **Medium**

Color : Dark Brown

PH : 7.2 - 7.6

Fat Content (%) : 10 - 12%



## **Premium**

Color : Dark Brown

PH : 7.4 - 8.4

Fat Content (%) : 10 - 12%

Full specifications are provided on the [following page](#).





# SPECIFICATION DETAILS

## ALKALIZED DARK+ COCOA POWDER

### Alkalized Dark+ Cocoa Powder

#### Specification Details

#### Grade Variations

#### Physical

	[LFADP] Alkalized Dark+ Cocoa Powder	[SGADP] Alkalized Dark+ Cocoa Powder	[MGADP] Alkalized Dark+ Cocoa Powder	[PGADP] Alkalized Dark+ Cocoa Powder
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Dark Brown	Dark Brown	Dark Brown	Dark Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	6.30%	6.30%	6.30%	5.00%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.0% min	99.5% min	99.5% min	99.5% min

#### Chemical

Fat Content (%)	5 - 8%	10 - 12%	10 - 12%	10 - 12%
pH	7.0 - 7.4	7.0 - 7.4	7.2 - 7.6	7.4 - 8.4

#### Microbiological

Total plate count (cfu/g)	10000 max	10000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	100	100	50 max	50 max
<i>Enterobacteriaceae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g

#### Storage

The optimum storage conditions are at 15-20° C with RH < 50%, in a clean, dry, well-ventilated area, away from strong odours. If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.



Low Fat

Standard

Medium

Premium





# ***ALKALIZED BLACK COCOA POWDER***



## **Low Fat**

Color : Blackish Brown

PH : 7.4 - 8.0

Fat Content (%) : 5 - 8%



## **Standard**

Color : Blackish Brown

PH : 7.4 - 8.0

Fat Content (%) : 10 - 12%

Full specifications are provided on the **following page**.





# SPECIFICATION DETAILS ALKALIZED BLACK COCOA POWDER

**Alkalized Black Cocoa Powder**  
Specification Details

Grade Variations	[LFAB] Alkalized Black Cocoa Powder	[SGAB] Alkalized Black Cocoa Powder
<b>Physical</b>		
Appearance	Fine powder, free from lumps	Fine powder, free from lumps
Color	Blackish Brown	Blackish Brown
Odor/taste	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%
Ash Content	7.50%	7.50%
Shell Content	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.0% min	99.5% min
<b>Chemical</b>		
Fat Content (%)	5 - 8%	10 - 12%
pH	7.4 - 8.0	7.4 - 8.0
<b>Microbiological</b>		
Total plate count (cfu/g)	10000 max	10000 max
Moulds and Yeast (cfu/g)	100	100
<i>Enterobacteriaceae spp</i>	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g

**Storage**  
The optimum storage conditions are at 15-20° C with RH < 50%, in a clean, dry, well-ventilated area, away from strong odours. If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.



Low Fat                      Standard





# ***COCOA MASS/LIQUOR***

## **Specification**

Fat Content : 47.04 %

FFA (Free Fatty Acid) : 21.46 %

Water Content : 3.16 %

pH (10% solution) : 5.2–6.0

Yeast & Mold : < 50 cfu/g



Our Cocoa Mass, also known as **cocoa liquor**, is made from finely ground, roasted Indonesian cocoa nibs. It contains both cocoa solids and cocoa butter, delivering a deep, intense chocolate flavor with a smooth, rich texture.

Commonly used in chocolate production, confectionery, and bakery applications, our cocoa mass provides a strong foundation for creating chocolate products. Available in block or liquid form, depending on your production needs.





# ***COCOA BUTTER***

## **Specification**

Appearance: Yellow to dark yellow

Free Fatty Acid (as oleic acid):

Max. 10%

Moisture Content: Max. 0.3%

Melting Point: 30–35°C



Our Cocoa Butter is extracted from Indonesian cocoa beans and carefully processed to preserve its natural aroma and smooth texture. With its pale yellow color and subtle chocolate scent, it is ideal for use in chocolate making, cosmetics, and personal care products.

Valued for its creamy consistency and stability, our cocoa butter adds ***richness and a luxurious*** finish to your final product. Available in deodorized and non-deodorized forms.





Whether you're looking to place an order, discuss custom requirements, or simply want more information, we're **ready** to provide you with the support and expertise you need.

Contact us today via Email, WhatsApp or visit our website/social media for more information.

Feel free to reach out. We're ready to provide the best service for you.



## ***Contact Us***

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