



ASIA TRADE OFFICE  
GLOBAL

WE ARE EVERYWHERE

**PT PMA**

**Asia Trade Office Global**

## **Cocoa Catalog**

*Cocoa Beans, Cocoa Powder, Cocoa Butter,  
& Cocoa Mass*

***From the Rich  
Soil Indonesia to  
The World***

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# Our Cocoa Powder

Our cocoa powder is available in a variety of grades to meet diverse industry needs, from premium applications to more economical solutions. We offer Premium Grade (10–12% fat, Dritto), known for its rich flavor and high quality; Medium Grade (10–12% fat, Dritto), ideal for consistent performance in food and beverage production; Standard Grade (10–12% fat, Dives), a versatile option suitable for a wide range of applications; and Low Grade (5–8% fat, Dives), designed for cost-efficient formulations without compromising essential cocoa characteristics.

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# High Quality Grade 10-12% Fat: DRITTO

[HQ100N] [HQ100A] [HQ100AD] [HQ100AAD]



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	HQ100N	HQ100A	HQ100AD	HQ100AAD
<b>Physical</b>				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Reddish Brown	Reddish Brown
Odor/taste	Cocoa	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	5,30%	4,10%	5,00%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min
<b>Chemical</b>				
Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.2	6,8 - 7,2	7,0 - 7,6	7,4 - 8,4
<b>Microbiological</b>				
Total plate count (cfu/g)	5000 max	5000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	50 max	50 max	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

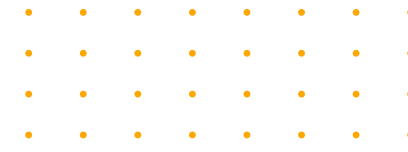


# Premium Grade 10-12% Fat: DRITTO



	P100N	P100A	P100AD	P100AAD
<b>Physical</b>				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Dark Brown	Dark Brown
Odor/taste	Cocoa	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	5,30%	4,10%	5,00%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min
<b>Chemical</b>				
Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.2	6,8 - 7,2	7,0 - 7,6	7,4 - 8,4
<b>Microbiological</b>				
Total plate count (cfu/g)	5000 max	5000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	50 max	50 max	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





# Medium Grade 10-12% Fat: DRITTO



	M110N	M110A	M110AD	M110AAD
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#### 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	Dark Brown	Dark Brown
Odor/taste	Cocoa	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	4,80%	5,00%	6,30%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min

#### Chemical

Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.0	6,8 - 7,2	7,0 - 7,4	7,2 - 7,6

#### Microbiological

Total plate count (cfu/g)	5000 max	5000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	50 max	50 max	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



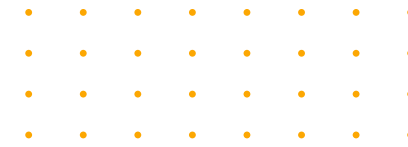


# Standard Grade 10-12% Fat: DIVES



	SDN - Natural	SDA - Alkalized	SDAD - Alkalized	SDB - Alkalized Dark
<b>Physical</b>				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Reddish Brown	Dark Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	4,80%	6,30%	7,50%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min
<b>Chemical</b>				
Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.0	6,8 - 7,2	7,0 - 7,4	7,4 - 8,0
<b>Microbioloical</b>				
Total plate count (cfu/g)	10000 max	10000 max	10000 max	10000 max
Moulds and Yeast (cfu/g)	100	100	100	100
<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





# Low Grade 5-8% Fat: DIVES



	LDN - Natural	LDA - Alkalized	LDAD - AlkalizedD	LDD - Dives Dark	LDB - Dives Blacko
<b>Physical</b>					
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Brown	Dark Brown	Blackish Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	4,80%	4,80%	6,30%	7,50%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.0% min	99.0% min	99.0% min	99.0% min	99.0% min
<b>Chemical</b>					
Fat Content (%)	5 - 8%	5 - 8%	5 - 8%	5 - 8%	5 - 8%
pH	5.5 – 6.0	6,8 - 7,2	6,8 - 7,2	7,0 - 7,4	7,4 - 8,0
<b>Microbioloical</b>					
Total plate count (cfu/g)	10000 max	10000 max	10000 max	10000 max	10000 max
Moulds and Yeast (cfu/g)	100	100	100	100	100
<i>Enterobacteriaceae spp.</i>	Absent in 1g	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	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g



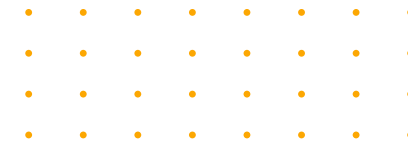


# Our Cocoa Beans

We offer premium-quality cocoa beans from Indonesia, available in both fermented and non-fermented types. Each type comes in two classifications: Grade A and Super Grade, ensuring flexibility for different production standards and flavor requirements. Fermented beans are ideal for rich, full-bodied chocolate, while non-fermented beans maintain a more natural, earthy profile.

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# Fermented Cocoa Beans

## Super Grade



Bean Count: Max 85  
Moisture: max 7%  
Mold, foreign matter  
flatten beans: max 5% (total)

## A Grade



Bean Count: Max 110  
Moisture: max 7%  
Mold, foreign matter  
flatten beans: max 5% (total)





# Non Fermented Cocoa Beans

## Super Grade



Bean Count: Max 85  
Moisture: max 7%  
Mold, foreign matter  
flatten beans: max 5% (total)

## A Grade



Bean Count: Max 110  
Moisture: max 7%  
Mold, foreign matter  
flatten beans: max 5% (total)





# Our Cocoa Butter

Asia Trade Office supplies pure Indonesian cocoa butter available in Grade 1, 2, and 3. Extracted from high-quality cocoa beans, our cocoa butter is known for its smooth texture, rich aroma, and natural consistency. Suitable for chocolate production, cosmetics, and pharmaceutical applications, it offers excellent stability and performance across various industries.

10	Kadar Air <b>moisture</b>	%	0.06	-	AOCS Official Methode Ca 2b-38
11	Kadar Lemak Total <b>total fat</b>	%	99.94	-	18-8-19/MU/SMM-SIG
12	pH	-	6.31	-	SNI 01 - 2891 - 1992, point 16
13	Angka Lempeng Total (ALT) <b>TPC</b>	colony / g	<10	-	ISO 4833-1:2013 Amd 1:2022
14	Salmonella sp.	/ 25 g	Negative	-	ISO 6579-1:2017/Amd 1:2020





# Our Cocoa Mass / Liquor

Asia Trade Office offers premium Indonesian cocoa mass available in Grade 1, 2, and 3. Produced from carefully selected cocoa beans, our cocoa mass delivers a rich chocolate flavor and smooth texture, ideal for confectionery, baking, and beverage applications. Consistent quality and natural aroma make it a reliable choice for manufacturers worldwide.

1	Kadar Air <b>moisture</b>	%	0.44	-	AOAC Official Method 931.04
2	Kadar Lemak Total <b>total fat</b>	%	52.41	-	18-8-5/MU/SMM-SIG point 3.2.2 (Weibull)
3	pH	-	6.97	-	SNI 01 - 2891 - 1992, point 16
4	Angka Lempeng Total (ALT)	colony / g	$3.0 \times 10^3$	-	SNI ISO 4833-1 : 2015
5	Escherichia Coli	MPN / g	0	-	SNI ISO 7251 : 2012





# Our Cocoa Nibs

Asia Trade Office offers high-quality Indonesian Cocoa Nibs (60%), produced from selected, fermented cocoa beans. Our nibs deliver an intense cocoa aroma and natural chocolate flavor, suitable for manufacturing cocoa mass, chocolate products, bakery items, and beverage applications.

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# Contact Us

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