

TROPICAL COCO INDONESIA

Supplier & Exporter of Organic Coconut Products

A large background image showing a wooden spoon pouring a fine, orange-colored powder into a dark wooden bowl. The powder is falling in a steady stream, creating a small cloud of dust. The bowl is resting on a light-colored, woven mat. The background is a soft, out-of-focus landscape with a blue sky and a sandy ground.

Company Profile

STAY CONNECTED

www.tropicalcocoindonesia.id

Address

Jl. Bintaran Kulon, Srimulyo,
Piyungan, Bantul, Yogyakarta

Telephone

+62 899-5499-234

Email

hi@tropicalcocoindonesia.id

Tropical Coco Indonesia

Tropical Coco Indonesia is a supplier & exporter of organic coconut products from Indonesia. We offer a wide selection of the Indonesia's best coconut products.

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MEET THE TEAM

Tropical Coco Indonesia



Natanael C. Christianto
(Chief Executive Officer)



Nur Efendi
(Marketing)



Elang P. Gumilang
(Operational)

OUR STORY

As a tropical country, Indonesia has high potential to produce coconut. The area of coconut plantations reaches 3,654,478 hectares with total production around 3,051,585 tons. One of the largest coconut plantations is in our area, in Central Java. Unlike the coconuts grown around the coast, our coconuts have the best quality and very suitable for processing into crystal coconut sugar or usually called "gula semut". The average population in our area works as coconut sap extractor ("Penderes"). They cook and sell it to the middleman.

The problem comes out when the selling price of sugar is getting cheaper day by day, causing many of the "penderes" change their jobs to become labors or move to the city. The lack of education about coconut is also another factor why the results of processed sugar are not optimal. Therefore, we created Tropical Coco Indonesia to be a solution of coconut problem (from planting to processing) and how to sell it into market.

Tropical Coco Indonesia started from the small land for pilot project. With various kinds of research and monitoring its development, finally we found a solution which the results can be maximized and processed into the best quality of coconut sugar. After that, we tried to invite other farmers to do the same thing that we did so that the results would be much better.



Now we have 17,000++ coconut trees (the number will be increase on this year) with more than 4,000 farmers that we foster. Besides providing education, improving the quality of their production and buying their coconut sap with better price, we also provide health insurance for them. Then to maintain the trust of our customers, we have many certificates, such as EU Organic, USDA, FDA, JAS, HALAL, HACCP, and many more.

About our quality of product, we create special department to handle it, it's called ICS (Internal Control System). The function of this department is to ensure product quality, educate farmers about organic and conduct inspections to our farmer's production. Because we care about our customer, so we will give the best for them.

OUR VISION

To become a trusted company with the best coconut derivative products in quality and international standards, so our company continues to improve in product processing, company management and factory quality.

OUR MISSION

- Introducing local products to global market.
- Implementing international standards in our company and factories.
- Providing economic benefits to our farmers and local residents.
- Carrying out promotional activities for coconut-derived products abroad
- Achieving a sustainable living environment through organic farming.

WHY CHOOSE US



Trusted Supplier

We regularly ship our products to several countries around the world.



Maximum Support

No more than 12 hours, our customer service will reply your email.



Free Sample & Shipping

We will refund the shipping cost with discount form on the next invoice.



Quality Product

We have organic certificate from Control Union to prove that our product is organic



Worldwide Delivery

We will deliver our products to all countries that allow to receive our products



Quality Factory

We have ISO22000 and FSSC22000 certificates to guarantee our food safety.

OUR SERVICES

Choose Us To Make Your Business More Efficient

We are trying to fulfill your business needs. We realize that operational costs are getting more expensive day by day. That's why we help you in preparing everything until it's ready to sell.



White Label

Do you wanna sell with your brand? Why not, we can make it happen. We believe that with a brand, it makes our costumers closer and loyal.



Custom Packaging

Do you want to sell retail? Of course you can. We accept custom packaging by order, like size or design.



OUR PRODUCT

Organic Coconut Sugar (hs code 170290)



Natural sweetener made from the nectar produced from flowers of the coconut tree (*Cocos nucifera*). It can be used as a substitute for white sugar, granule appearance and brownish yellow color.

Organic Coconut Nectar (hs code 170290)



Coconut nectar is the delicious syrup derived from the sap of the flowers of the coconut palm. When dehydrated into granules it becomes coconut sugar, but as a liquid it's comparable to maple syrup or agave. Coconut nectar is natural and minimally processed.

Dessicated Coconut (hs code 080111)



Desiccated coconut is fresh coconut that has been shredded or flaked and dried. It is typically unsweetened, but the term is sometimes also used to refer to the less dry sweetened flake coconut as well.

Virgin Coconut Oil (hs code 151319)



Virgin coconut oil (VCO) is the freshly obtained mature kernel of the coconut, by mechanical or natural means, with or without the use of heat and without undergoing chemical refining.

Cooking Coconut Oil (hs code 151319)



Coconut oil has a high smoke point and longer shelf life than some other fats. As it is solid at room temperature, it can be used in baking recipes, for frying, for greasing baking pans and as a replacement for butter or vegetable oil in recipes.

ORGANIC COCONUT SUGAR (hs code 170290)

Made from 100% coconut sap, hygienically processed without using chemicals (sulfite free) from organic coconut plantations in Central Java.



Coconut Sugar has a special feature compared to other types of sugar. Apart from its not too sweet taste, Coconut Sugar has a distinctive aroma, minerals and taste.

Coconut sugar is very good for diabetics because it has a low glycemic index (LOW GI). For a healthier life, use organic coconut sugar as a sweetener in various foods / drinks.

PRODUCT SPECIFICATION

Product	: COCONUT SUGAR
Latin Name	: Cocos Nucifera
Origin	: Indonesia
Part Used	: Coconut flower
Additives	: No additive, No preservative

GENERAL PROPERTIES

Color	: Light Brown
Taste	: Pleasantly sweet
Aroma	: Distinctive, spesific to coconut with caramelized note

PHYSICAL AND CHEMICAL PROPERTIES

Moisture	: < 2%
Total sugar	: 98.51%
Ash content	: < 3%
Reducing sugar	: < 2%
Particle size	: 90% pass US mess # 14
Unsoluble matter	: < 1%

Spesifications

• Trade term	: FOB, CNF, CIF	• Bulk	: 20Kg/25Kg Carton Box
• Payment	: L/C, T/T	• Packaging	: Pouch, Boxes, Paper Sack, Bulk
• Shipping	: By Sea	• Shelf life	: 2 years

ESTIMATE LOAD



	250 gr 16 x 6 x 22 cm	500 gr 17 x 6 x 25 cm	1000 gr 20 x 8 x 30 cm
	1600 pcs 40 Carton	1040 pcs 40 Carton	480 pcs 40 Carton
FCL/20FT	17.600 pcs 440 Carton	11.440 pcs 440 Carton	5.280 pcs 440 Carton
FCL/40FT	36.800 pcs 920 Carton	23.920 pcs 920 Carton	11.040 pcs 920 Carton



POPULAR

25 KGS

25 x 38 x 23 cm

FCL/20FT

720 carton - 18.000 KGS

42 x 32 x 26 cm	LCL/Palette	FCL/20FT Palette	FCL/20FT	FCL/40FT Palette	FCL/40FT
	40 Carton 800 KGS	440 Carton 8.800 KGS	825 Carton 16.500 KGS	920Carton 18.400 KGS	1.250 Carton 25.000 KGS
43 x 35 x 25 cm	LCL/Palette	FCL/20FT Palette	FCL/20FT	FCL/40FT Palette	FCL/40FT
	36 Carton 900 KGS	396 Carton 9.900 KGS	680 Carton 17.000 KGS	828 Carton 20.700 KGS	1.000 Carton 25.000 KGS

25 KGS	FCL/20FT	FCL/40FT
42 x 32 x 26 cm	18.000 KGS	27.000 KGS
LCL/Palette	FCL/20FT Palette	FCL/40FT Palette
800 KGS	8.800 KGS	18.400 KGS



ORGANIC COCONUT NECTAR (hs code 170290)

Coconut nectar is the delicious syrup derived from the sap of the flowers of the coconut palm. When dehydrated into granules it becomes coconut sugar, but as a liquid it's comparable to maple syrup or agave. Coconut nectar is natural and minimally processed



The distinctive sweetness of coconut sugar and the fresh aroma of coconut are perfect for sauces in sweet foods and mixed drink. The liquid coconut sugar that we produce has a brighter color than other liquid sugar making our sugar into sugar with the best liquid sugar.

Liquid sugar is very easy in serving food. This liquid sugar is also often used as a delicious sauce in a food dish. Liquid coconut sugar provides liquid sugar with low-glycaemic mineral rich alternative to regular sugars. Organic coconut nectar (liquid coconut sugar) is a sweet liquid that is produce from 100% organic coconut sugar sap which processed to produce a delicious caramel taste.

PRODUCT SPESIFICATION

Characteristic

- Appearance Liquid
- Brix 65
- Flavor Coconut caramel
- Home Product is Indonesia
- Type of Process is Organic
- Color Light Brown

Purify

- Kekentalan (spindle 5,20°C) = 820 cP
- pH = 8,14
- Sakarosa = 62,9%
- Total sugar after inversion = 66,5%
- Sugar reduction = 0,27%(b/b)
- Sulfit (SO_2) = <3 mg/kg
- Timbal (Pb) = <0,040 mg/kg
- Kadmium (Cd) = <0,005 mg/kg
- Raksa (Hg) = <0,003 mg/kg
- Arsen (As) = <0,003 mg/kg
- Total piece number 30°C 72 hour = 2 koloni/ml
- E.coli = <3 APM/ml
- Salmonella sp = negatif /25ml
- Kapang = <1 koloni/ml

Spesifications

- | | | | |
|--------------|-----------------|--------------|----------------|
| • Trade term | : FOB, CNF, CIF | • Shelf life | : 2 years |
| • Payment | : L/C, T/T | • Packaging | : 23 Kg in BIB |
| • Shipping | : By Sea | | |

ESTIMATE LOAD



BIB 23 KGS

FCL 20FT

FCL 40FT

18.000 KGS

25.000 KGS

DESSICATED COCONUT (hs code 080111)

Desiccated coconut is fresh coconut that has been shredded or flaked and dried. It is typically unsweetened, but the term is sometimes also used to refer to the less dry sweetened flake coconut as well



To make desiccated coconut, fresh coconut is shredded, de-fatted and ground, producing a fine flour with a high fiber and protein content. This flour can be used as an alternative to adding to baked goods as a sugar-free flour.

Desiccated coconut is a natural alternative or addition to other flours, rich in dietary fiber and protein. In fact, it has the highest content of dietary fiber compared to any other type of flour. Also, it is a leader amongst other flours in its protein content. The general uses would include cooking, baking (pancakes, cookies, bread, and etc.), thickening sauces, gravies, and add to smoothies.

PRODUCT SPECIFICATION

Dessicated Coconut Extra Fine

Moisture	: < 2,5%
Total Fat (Dry Basis)	: +/- 50%
Free Fatty Acid (Dry Basis)	: < 0,10%
Residual SO ₂ ,pp	: Free
pH (10% Dispersion Filtrate)	: 6,1 - 6,7
Total Aflotoxins, ppb (DL :4ppb)	: Not Detected
Organophosphorus Pesticide Residues, ppm (DL :0,1 ppm)	: Not Detected
Size :	
Mesh 7 (2,8 mm)	: -
Mesh 14 (1,4 mm)	: -
Mesh 18 (1,0 mm)	: < 25%
Pan	: 75 - 100 %

Dessicated Coconut Fine

Moisture	: < 4%
Total Fat (Dry Basis)	: +/- 50%
Free Fatty Acid (Dry Basis)	: < 0,10%
Residual SO ₂ ,pp	: < 10
pH (10% Dispersion Filtrate)	: 6,1 - 6,7
Total Aflotoxins, ppb (DL :4ppb)	: Not Detected
Organophosphorus Pesticide Residues, ppm (DL :0,1 ppm)	: Not Detected
Size :	
Mesh 7 (2,8 mm)	: 0-0
Mesh 14 (1,4 mm)	: < 10%
Mesh 18 (1,0 mm)	: < 30%
Pan	: 65 - 80 %

Dessicated Coconut Millrun

Moisture	: < 3,5%
Total Fat (Dry Basis)	: +/- 50%
Free Fatty Acid (Dry Basis)	: < 0,10%
Residual SO ₂ ,pp	: Free
pH (10% Dispersion Filtrate)	: 6,1 - 6,7
Total Aflotoxins, ppb (DL :4ppb)	: Not Detected
Organophosphorus Pesticide Residues, ppm (DL :0,1 ppm)	: Not Detected
Size :	
Mesh 7 (2,8 mm)	: 0-0
Mesh 14 (1,4 mm)	: < 10%
Mesh 18 (1,0 mm)	: < 30%
Pan	: 65 - 80 %

ESTIMATE LOAD



PAPERSACK 25 KGS

FCL 20FT

FCL 40FT

18.000 KGS

25.000 KGS

VIRGIN COCONUT OIL (hs code 151319)

Virgin coconut oil (VCO) is the freshly obtained mature kernel of the coconut, by mechanical or natural means, with or without the use of heat and without undergoing chemical refining.



The taste is light and sweet with a subtle hint of coconut. Should you prefer less taste, you can warm it in your pan for a few minutes on a gentle heat to deodorize the oil before adding your ingredients.

Our Virgin Coconut oil is the result of years of trying and testing coconut oils from around Indonesia. Good virgin coconut oil should taste and have aroma of fresh coconut. The color should be pure white, and it should melt at 25 degrees C. into a transparent clear oil with no color – this shows the purity. The taste should be delicious enough to eat off the spoon or add to your dishes. To accomplish this, our Virgin Coconut Oil comes from fresh picked coconuts of organic trees; picked at the right stage of maturity and checked individually; cold-pressed, filtered, bottled and sealed.

PRODUCT SPESIFICATION

Nutrition	Per 100g
Energy Kj	3654
Energy Kcal	889
Fat g	98
(of which saturates) g	87
Carbohydrates g	1.9
(of which sugars) g	<0.1 g
Fibre g	<0.5 g
Protein g	0.2 g
Salt g	0 g

Spesifications

- | | | | |
|--------------|-----------------|-------------|------------------|
| • Trade term | : FOB, CNF, CIF | • Packaging | : 15Kg Jerry Can |
| • Payment | : L/C, T/T | • Shipping | : By Sea |

ESTIMATE LOAD



Jerry Can 15 KGS

FCL 20FT

FCL 40FT

15.000 KGS

21.000 KGS

COOKING COCONUT OIL (hs code 151319)

Coconut oil is extracted from coconut copra meat and processed through the RBD (Refined, Bleaching, and Deodorized) to produce high quality cooking oil. Coconut cooking oil is one of the right choices to replace the commonly used cooking oil. Coconut cooking oil is less absorbed into fried foods, so the oil content in foods fried with coconut cooking oil is less. So this is very suitable for people who are avoiding oil.



Coconut oil has a high smoke point and longer shelf life than some other fats. As it is solid at room temperature, it can be used in baking recipes, for frying, for greasing baking pans and as a replacement for butter or vegetable oil in recipes.

The taste produced from fried food using coconut cooking oil will be more savory. The process of frying food can actually use virgin coconut oil. However, if the VCO has a more expensive price. So there is another alternative, namely Coconut cooking oil which is cheaper but still healthier for food.

PRODUCT SPECIFICATION

INFORMASI NILAI GIZI

Takaran saji 14 ml (12,6 g)
Jumlah Sajian per Kemasan: ± 1286

JUMLAH PERSAJIAN

Energi Total	110 kkal
Energi dari Lemak	110 kkal

% AKG*

Energi Total	13 g	
Lemak Jenuh	11 g	
Lemak Tidak Jenuh Tunggal	1 g	
Lemak Tidak Jenuh Ganda	0 g	
Asam Laurat	6 g	
Lemak Trans	0 g	
Kolesterol	0 mg	0 %
Energi Total	0 g	0 %
Energi Total	0 g	0 %
Energi Total	0 mg	0 %

* Persen AKG berdasarkan energi 2150 kkal.

Kebutuhan energi anda mungkin lebih tinggi atau lebih rendah

Mengandung Asam Laurat 6g per sajian

ESTIMATE LOAD



Jerry Can 15 KGS

FCL 20FT

FCL 40FT

15.000 KGS

21.000 KGS

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Company Profile

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