

COMPANY PROFILE

CARTENZ COCOA by PERSATU.ONE

Finest Cocoa Powder and Cocoa Butter Supplier
from Indonesia



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North Sorrento Square, Jalan Ir. Sukarno No.3, Tangerang,
15332.



ABOUT CARTENZ COCOA

Cartenz Cocoa is a specialty chocolate brand from Indonesia. As the 3rd largest producer of cocoa beans in the world, we collaborate with Indonesian local farmers to provide high quality cocoa beans for global needs. Moreover, we collaborate with advanced technology manufacturer and experts to process the best cocoa products, especially cocoa powder and cocoa butter.

According to World Cocoa Foundation, the demand for cocoa products increase 3% every year. Therefore, we are looking for overseas partners to fulfill the world's needs of cocoa products.





VISION & MISSION

Vision

Become one of the leading and trustworthy high quality cocoa products supplier all around the world

Mission

- ★ Fulfill the world's needs and demands for cocoa products.
- ★ Delivering the best and high quality cocoa products to the world.

WHY US?



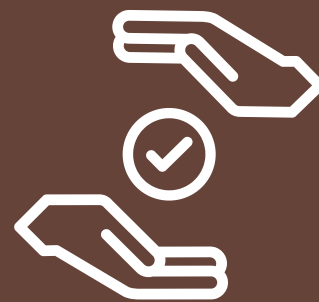
High Quality

We only offer you the highest quality product. We sort the best cacao beans from Indonesia and process the cacao products from advanced technology manufacturer. All our cacao products have been through various levels of quality control.



Relationship and Service

Indonesia is well known as a friendly country. Therefore, we try to always maintain beneficial relationships with all our customers.



Fair Price and Fair Trade

We give a fair and competitive price based on the quality of our products. We also practice fair trade to help cacao farmers in Indonesia achieve sustainable and equitable trade relationships.

OUR PRODUCTS

HS CODE: 180500



Premium Quality Alkalized Cocoa Powder

We use the best fermented cocoa beans (Grade I) and use the dutch process (alkalized) of making our cocoa powder products.



High Quality Alkalized Cocoa Powder

We use the high quality fermented cocoa beans (Grade I & II) and use the dutch process (alkalized) of making our cocoa powder products.



Low Fat Alkalized Cocoa Powder

We use the high quality fermented cocoa beans (Grade I & II), use the dutch process (alkalized) of making our cocoa powder products, with the remaining fat for 4-8%.

OUR PRODUCTS

HS CODE: 180500



High Quality Natural Cocoa Powder

We use the high quality fermented cocoa beans (Grade I & II) and use the natural process of making our cocoa powder products.



Low Fat Natural Cocoa Powder

We use the high quality fermented cocoa beans (Grade I & II) , use the natural process of making our cocoa powder products, with the remaining fat for 4-8%.



Black Cocoa Powder

We use the high quality fermented cocoa beans (Grade I & II) , use the ultra dutched process of making our cocoa powder products that make its color extremely black.



OUR PRODUCTS

HS CODE: 180400



COCOA BUTTER

Our Cocoa Butter are extracted from the high quality fermented cocoa beans. Our pure prime pressed cocoa butter result unique flavor and delightful aromas.



CERTIFICATIONS



Halal Certifications



Certificate of Analysis from Indonesian Coffee and Cacao Research Institute



Quality certifications based on SNI 2323:2008 (National Standardization Agency of Indonesia) for Cacao Beans



GALLERY



Warehouse



Factory

GALLERY



Lab



Factory

THANK YOU



We look forward to collaborate with you



Contact Us

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