

PRODUCTION PROCESS

Supported by our quality European machinery, we run a continuous production process. Once the beans reach the warehouse, they are cleaned, dried and sorted. Following this, they are roasted and winnowed to separate the cocoa nibs from their shell.

The nibs undergo a second roast and are then ground to produce cocoa liquor. The cocoa liquor is pressed to produce cocoa cake and cocoa butter. Grand Kakao Indonesia's seamless production process and well-trained engineers allow us to produce premium quality products for our customers.



CERTIFICATIONS

We are well-known by our customers for having internationally recognised certifications ; ISO 22000, HACCP, and Halal certification.



CONTACT US

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Digital Platform

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 Grand Kakao Indonesia

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☒ We provide value to our customers through:



Continuous Supply
Supply Berkelanjutan



High Quality Products
Produk Berkualitas Tinggi



Competitive Pricing
Harga Kompetitif



GRAND KAKAO INDONESIA

COMPANY PROFILE

ABOUT US

At Grand Kakao Indonesia, we are passionate about cocoa. We take great pride in sourcing quality beans from the local farming community.

Our factory is located in Sulawesi, the top cocoa producing region in Indonesia, the largest cocoa producer in Asia.



With our senior management team who collectively have more than 50 years of experience in the cocoa & agribusiness industry, we produce only the finest cocoa products using specialised European machinery while adhering to the highest internationally recognised food safety standards.

PRODUCT OVERVIEW

As a cocoa bean processor, Grand Kakao Indonesia produces the two most essential and highly demanded intermediary products: cocoa cake and cocoa butter.



NATURAL COCOA BUTTER



Cocoa butter is essential to capture the perfect texture and flavour profile of high quality chocolate products. It is also increasingly popular in the cosmetic and pharmaceutical industries, to manufacture products that promote personal health and well-being.

INGREDIENTS: Cocoa beans

ORGANOLEPTIC DESCRIPTION:

Appearance : Semi transparent with a smooth & creamy texture, solid at room temperature due to its characteristically high melting point.

Colour : Light yellow

Taste : Full cocoa taste, subtle & not overpowering, ideal to blend with other ingredients

Odor : Rich cocoa aroma

PHYSICAL & CHEMICAL PARAMETERS:

Parameter	Unit	Specification
Free fatty acid, as oleic acid	%	1.75 max
Moisture	%	0.2 max
Melting point	°C	31 – 35

PACKAGING:

Carton boxes as secondary packaging, odorless and food grade specifications, with plastic High Density Polyethylene (HDPE) inside as primary packaging. Nominal weight of 25kg / box net.

OPTIMUM STORAGE CONDITIONS:

Store in a cool dry place away from strong odours, protected against water and heat.

NATURAL COCOA CAKE



Cocoa cake, with its rich flavour profile, is an indispensable ingredient to the confectionery and food and beverages industries. Being packed full of minerals and vitamins, cocoa cake is also used by the cosmetics industry for its anti-oxidant and anti-aging benefits

INGREDIENTS: Cocoa beans

ORGANOLEPTIC DESCRIPTION:

Appearance : Kibbled and powdery with a uniform texture.

Colour : Light brown

Taste : Full cocoa taste

Odor : Rich cocoa aroma

PHYSICAL & CHEMICAL PARAMETERS:

Parameter	Unit	Specification
Moisture	%	5.0 max
Fat content	%	10 –12
pH	–	5 – 6

PACKAGING:

Multi-layer paper bags, food grade, with plastic polyethylene respiration in them. Nominal weight of 25 kg/ net bag.

OPTIMUM STORAGE CONDITIONS:

Store in a cool dry place away from strong odours, protected against water and heat.