



# PT. SINAR LIMA ABADI

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# PRESENTS

# Who We Are?

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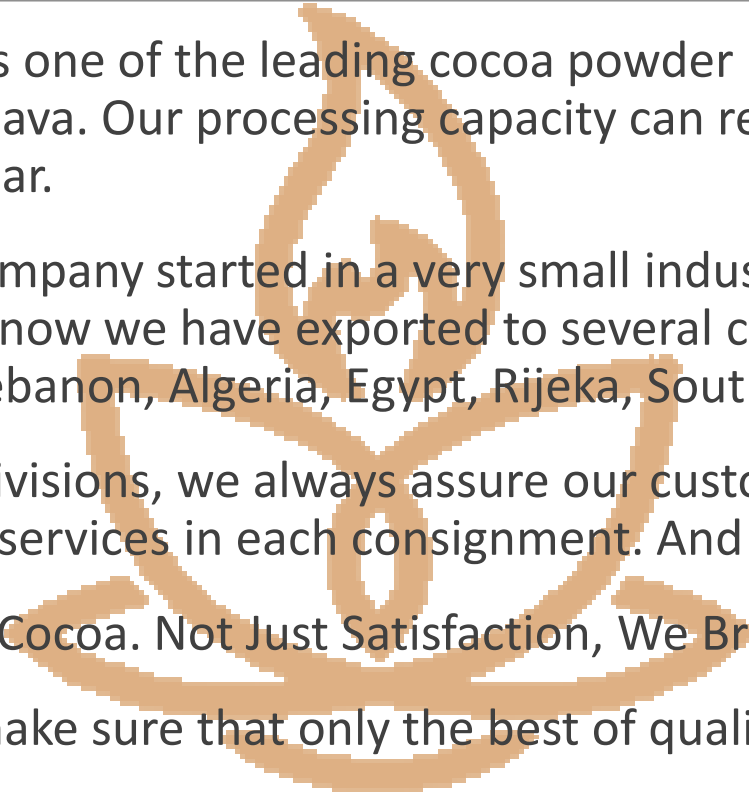
Sinar Lima Abadi, PT. is one of the leading cocoa powder processing company in Indonesia, located in West of Java. Our processing capacity can reach up to 3000 metric tons of cocoa powder products per year.

Established since 2020, our company started in a very small industry and through the years we can increase our capacity and now we have exported to several countries such as India, Nepal, Bangladesh, Pakistan, Syria, Lebanon, Algeria, Egypt, Rijeka, South America, Turkey etc.

Through the experts in each divisions, we always assure our customers to get only the best quality of cocoa products and services in each consignment. And based on our motto,

We Work With Our Heart In Cocoa. Not Just Satisfaction, We Bring Every Taste Of Your Dream

Sinar Lima Abadi will always make sure that only the best of quality of each cocoa powder, is served to every customer.





# Natural Cocoa Powder (Fat 10-12%)



PL100 : Premium Grade (fat 10-12%)

SL100 : Standard Grade (fat 10-12%)

L100 : Low Fat Grade (fat 5-8%)

NATURAL		
Index	Specification	Result
Appearance	Fine, free flowing brown powder	Past
Color and luster(melting)	Brown to dark brown	Past
Odor and taste	Normal cocoa smell	Past
Fat content	10-12%	11.73%
Ph value	5.0 min	5.72
Moisture	5% max	4.03%
Ash	12% max	9.06%
Fineness	99.0-99.9%	99.53%
Total plate count	5000cfu/g max.	< 1000
Coliforms	30mpn/100g max.	< 50
Yeast count	50cfu/g max.	Negative
Mould count	100cfu/g max	0
Pathogenic bacteria	Negative	Negative

# Alkalized Brown Cocoa Powder (Fat 10-12%)



PL200 : Premium Grade (fat 10-12%)

SL200 : Standard Grade (fat 10-12%)

L200 : Low Fat Grade (fat 5-8%)

ALKALIZED BROWN		
Index	Specification	Result
Appearance	Fine, free flowing brown powder	Past
Color and luster(melting)	Brown to dark brown	Past
Odor and taste	Normal cocoa smell	Past
Fat content	10-12%	11.42%
Ph value	6.2-6.8	6.68
Moisture	5% max	3.99%
Ash	12% max	10.12%
Fineness	99.0-99.9%	99.74%
Total plate count	5000cfu/g max.	< 1000
Coliforms	30mpn/100g max.	< 50
Yeast count	50cfu/g max.	Negative
Mould count	100cfu/g max	0
Pathogenic bacteria	Negative	Negative

# Alkalized Dark Brown Cocoa Powder (Fat 10-12%)



PL300 : Premium Grade (fat 10-12%)

SL300 : Standard Grade (fat 10-12%)

L300 : Low Fat Grade (fat 5-8%)

ALKALIZED DARK BROWN		
Index	Specification	Result
Appearance	Fine, free flowing brown powder	Past
Color and luster(melting)	Brown to dark brown	Past
Odor and taste	Normal cocoa smell	Past
Fat content	10-12%	10.98%
Ph value	6.8-7.2	7.05
Moisture	5% max	3.87%
Ash	12% max	11.47%
Fineness	99.0-99.9%	99.82%
Total plate count	5000cfu/g max.	< 1000
Coliforms	30mpn/100g max.	< 50
Yeast count	50cfu/g max.	Negative
Mould count-	100cfu/g max	0
Pathogenic bacteria	Negative	Negative

# Alkalized Black Cocoa Powder (Fat 10-12%)



SL400 : Standard Grade (fat 10-12%)

ALKALIZED BLACK		
Index	Specification	Result
Appearance	Fine, free flowing brown powder	Past
Color and luster(melting)	Black	Past
Odor and taste	Normal cocoa smell	Past
Fat content	10-12%	10.77%
Ph value	7.8-8.0	7.92
Moisture	5% max	3.72%
Ash	12% max	11.78%
Fineness	99.0-99.9%	99.86%
Total plate count	5000cfu/g max.	< 1000
Coliforms	30mpn/100g max.	< 50
Yeast count	50cfu/g max.	Negative
Mould count	100cfu/g max	0
Pathogenic bacteria	Negative	Negative



# CERTIFICATIONS

 **Certificate of Registration**

**PT. SINAR LIMA ABADI**

**Office :**  
Jl. Melayu Besar No. 1A Kelurahan Bidara Cina,  
Kec. Jatinegara Jakarta 13330 – Indonesia.

**Factory :**  
Jl. Raja Mandala No. 2 Kp. Sipon Kaler RT. 02/RW 13, Desa Haurwangi Kec.  
Haurwangi Kab. Cianjur – Jawa Barat 43280 Indonesia.

has successfully implemented requirements of

**Food Safety Management System  
(ISO 22000:2018)**

for the following activities

**Production of Cocoa Butter, Cocoa Cake  
and Cocoa Powder Processor.**


**Date of Issue: July 12<sup>th</sup>, 2023**      **Date of Expiry: July 12<sup>th</sup>, 2025**  
Initial Reference: July 12<sup>th</sup>, 2022      Valid until : July 12<sup>th</sup>, 2024

Reference No. 22IND0012FC

   
Authorized Signature      Institute of Quality Malaysia  
Production of Quality

VE International Certification Group of Companies  
[www.vecert.com](http://www.vecert.com)

This certificate is the property of VE CERT and shall be returned immediately on request.  
10, Ubi Crescent Lobby D # 07-70, Ubi Techpark, Singapore, 408564

 **Certificate of Registration**

**PT. SINAR LIMA ABADI**

**Office :**  
Jl. Melayu Besar No. 1A Kelurahan Bidara Cina,  
Kec. Jatinegara, Jakarta, 13330, Indonesia.

**Factory :**  
Jl. Raja Mandala No. 2 Kp. Sipon Kaler RT. 02/RW 13, Desa Haurwangi Kec.  
Haurwangi Kab. Cianjur ,Jawa Barat, 43280, Indonesia.

has successfully implemented requirements of



**Hazard Analysis Critical Control Point  
(HACCP)**

for the following activities

**Production of Cocoa Butter, Cocoa Cake  
and Cocoa Powder Processor.**

**Date of Issue: July 12<sup>th</sup>, 2023**      **Date of Expiry: July 12<sup>th</sup>, 2025**  
Initial Reference: July 12<sup>th</sup>, 2022      Valid until : July 12<sup>th</sup>, 2024

Reference No. 22IND0012HC

   
Authorized Signature      Institute of Quality Malaysia  
Production of Quality

VE International Certification Group of Companies  
[www.vecert.com](http://www.vecert.com)

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Jl. Raja Mandala No. 2 Kp. Sipon Kaler RT. 02/RW 13, Desa Haurwangi Kec.  
Haurwangi Kab. Cianjur, Jawa Barat, 43280, Indonesia.

has successfully implemented requirements of

**Good Manufacturing Practices  
(GMP)**

for the following activities

**Production of Cocoa Butter, Cocoa Cake  
and Cocoa Powder Processor.**

**Date of Issue: July 12<sup>th</sup>, 2023**      **Date of Expiry: July 12<sup>th</sup>, 2025**  
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Reference No. 22IND0012GC

   
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Production of Quality

VE International Certification Group of Companies  
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# HALAL

  
REPUBLIK INDONESIA  
(REPUBLIC OF INDONESIA)  
جمهورية إندونيسيا  
SERTIFIKAT HALAL  
(HALAL CERTIFICATE)  
شهادة الحلال

Nomor Sertifikat / Certificate Number: ID31110003120310223 رقم الشهادة

Berdasarkan keputusan penetapan halal produk Majelis Ulama Indonesia nomor :  
Based on the decree to stipulating halal products of the Indonesian Council of Ulama :  
استنادا على قرار مجلس العلماء الإندونيسي عن تحديد الحلال للمنتجات :  
LPPOM-03110001810423 Tanggal 6 April 2023

Jenis Produk / Type of Product	Kembang gula/permen dan cokelat	نوع المنتج
Nama Produk / Name of Product	-Terlampir / As Attached-	اسم المنتج
Nama Pelaku Usaha / Name of Company	PT. SINAR LIMA ABADI	اسم الشركة
Alamat Pelaku Usaha / Company's Address	JL. MELAYU BESAR NO. 1A RT.011/RW.001 BIDARA CINA JATINEGARA, KOTA ADM. JAKARTA TIMUR, DKI JAKARTA, 13330, INDONESIA	عنوان الشركة

Diterbitkan di Jakarta pada / Issued in Jakarta on: 7 April 2023 أصدرت الشهادة بجاكرتا في

telah memenuhi ketentuan perundang-undangan  
Has complied with the provision of laws and regulations  
قد استوفت أحكام التشريع

KEPALA  
BADAN PENYELENGGARA JAMINAN PRODUK HALAL  
HEAD OF HALAL PRODUCT ASSURANCE BODY  
رئيس وكالة ضمان المنتجات الحلال



Muhammad Aqil Irham

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REPUBLIK INDONESIA  
(REPUBLIC OF INDONESIA)  
جمهورية إندونيسيا  
LAMPIRAN SERTIFIKAT HALAL  
(THE ATTACHMENT OF HALAL CERTIFICATE)  
مرفقة لشهادة الحلال

Nomor Sertifikat / Certificate Number: ID31110003120310223 رقم الشهادة

Nama Pelaku Usaha / Name of Company: PT. SINAR LIMA ABADI اسم الشركة

Jenis Produk / Type of Product: Kembang gula/permen dan cokelat نوع المنتج

Alamat Pabrik / Factory's Address: PT. Sinar Lima Abadi  
Jl. Raja Mandala No.2 Kp.sipon Kaler RT.02  
RW.13 Desa Haurwangi Kec.Haurwangi  
Kab.Cianjur 43280 Jawa Barat عنوان المصنع

Daftar Produk / Product Name

No	Nama Produk / Product Name
1	cocoa butter
2	cocoa cake
3	cocoa powder

Hal: 1 / Total Produk: 3

Diterbitkan di Jakarta pada / Issued in Jakarta on: 7 April 2023 أصدرت الشهادة بجاكرتا في

KEPALA  
BADAN PENYELENGGARA JAMINAN PRODUK HALAL  
HEAD OF HALAL PRODUCT ASSURANCE BODY  
رئيس وكالة ضمان المنتجات الحلال



Muhammad Aqil Irham

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# Contact Us

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Sinar Lima Abadi



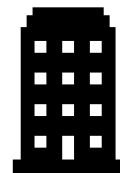
Sinar Lima Abadi



[www.sinarlimaabadicocoa.com](http://www.sinarlimaabadicocoa.com)



[s5abadi.idn@gmail.com](mailto:s5abadi.idn@gmail.com)



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