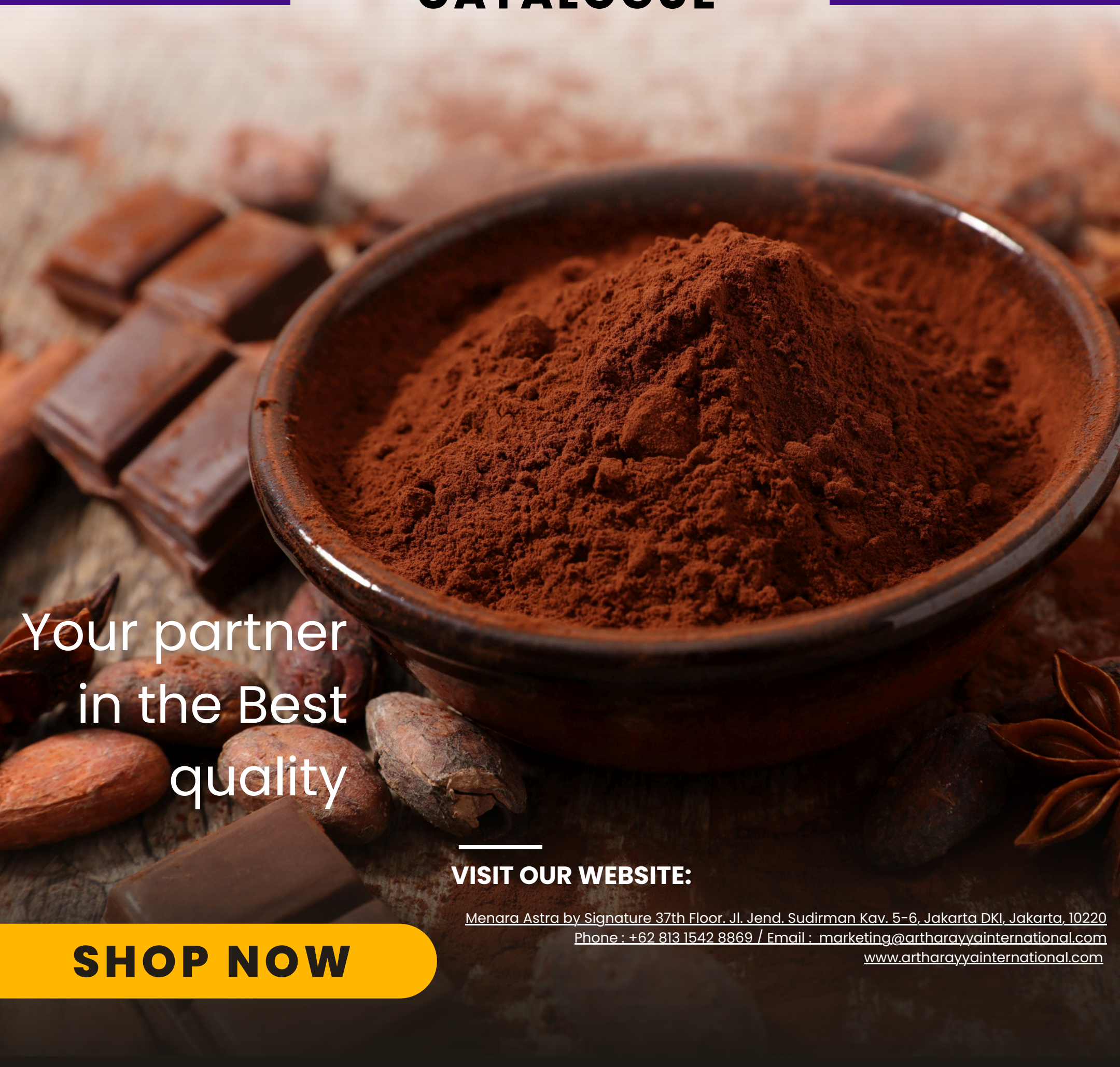
PT.ARTHA RAYYA INTERNASIONAL

Your partner in the best quality

2024

COCOA POWDER

CATALOGUE



VISIT OUR WEBSITE:

Menara Astra by Signature 37th Floor. Jl. Jend. Sudirman Kav. 5-6, Jakarta DKI, Jakarta, 10220
Phone : +62 813 1542 8869 / Email : marketing@artharayyainternational.com
www.artharayyainternational.com

SHOP NOW

PT.ARTHA RAYYA INTERNASIONAL

Your partner in the best quality

We present you our best quality of cocoa powder

Cocoa powder is a dry, unsweetened product made from cocoa beans. After the beans are fermented, roasted, and ground, the fat (cocoa butter) is mostly removed, and the remaining solids are ground into a fine powder. It's commonly used in baking, desserts, hot chocolate. Indonesia is one of the largest cocoa powder production in the world. Indonesia produce around 600.000 ton per year. We PT. Artha Rayya Internasional produce only finest cocoa powder.



Your partner in the Best quality

SHOP NOW

VISIT OUR WEBSITE:

Menara Astra by Signature 37th Floor. Jl. Jend. Sudirman Kav. 5-6, Jakarta DKI, Jakarta, 10220
Phone : +62 813 1542 8869 Email : info@artharayyainternational.com / marketing@artharayyainternational.com www.artharayyainternational.com

Meet your perfect Colors product

Natural



Alkalized Brown



Alkalized DarkBrown



Alkalized Black



Undeodorized cocoa butter



Menara Astra by Signature 37th Floor. Jl. Jend. Sudirman Kav. 5-6, Jakarta DKI, Jakarta, 10220
Phone : +62 813 1542 8869 / Email : marketing@artharayyainternational.com
www.artharayyainternational.com

PT.ARTHA RAYYA INTERNASIONAL

CACAO POWDER SPESIFICATION

A. Natural Cocoa Powder

Product Type	Natural Cocoa Powder
Colour	Brown Cocoa Powder
Flavor	Normal Taste Cocoa Powder
Fat Content (%)	10–12%
pH	5–6%
Moisture	Max 5%
Fineness (% <75 µm)	Min 99.90
Shell Content	Max 1.75%

B. Alkalized Brown Cocoa Powder

Product Type	Alkalized Brown Cocoa Powder
Colour	Brown Cocoa Powder
Flavor	Normal Taste Cocoa Powder
Fat Content (%)	10–12%
pH	6.2–6.8
Moisture	Max 5%
Fineness (% <75 µm)	Min 99.90
Shell Content	Max 1.75%–2.0%

C. Alkalized Dark Cocoa Powder

Product Type	Alkalized Dark Cocoa Powder
Colour	Brown Cocoa Powder
Flavor	Normal Taste Cocoa Powder
Fat Content (%)	10–12%
pH	6.2–6.8
Moisture	Max 5%
Fineness (% <75 µm)	Min 99.90
Shell Content	Max 1.75%–2.0%



D. Alkalized Black Cocoa Powder

Appearance	Fine, free flowing brown powder
Color and luster (melting)	Black
Odor and taste	Normal cocoa smell
Fat content	10–12%
pH value	7.8–8.0
Moisture	5% max
Ash	12% max
Fineness	99.0–99.9%
Total plate count	5000cfu/g max. | Result < 1000
Coliforms	30mp/100g max. | Result < 50
Yeast count	50cfu/g max. | Result Negative
Mould count	100cfu/g max | Result 0
Pathogenic bacteria	Negative | Result Negative

UNDEODORIZED COCOA BUTTER

COCOA BUTTER SPECIFICATION

Flavor	As per standard
Moisture (%)	0.3 max
Iodine Value	32–38
Peroxide Value	Max 14
Saponification Value	188–198
Unsaponification Matter (%)	0.9 max
Melting Point	32–36
Refractive Index	1.456–1.459



Menara Astra by Signature 37th Floor. Jl. Jend. Sudirman Kav. 5-6, Jakarta DKI, Jakarta, 10220
Phone : +62 813 1542 8869 / Email: marketing@artharayyainternational.com
www.artharayyainternational.com