



ARTA GLOBALINK

Connecting Market, Expanding Horizon

2025



PT ARTA FORTUNA GLOBALINK

Arta Globalink by (PT ARTA FORTUNA GLOBALINK) is a company that connects farmers and factories who provide commodities or processed agricultural products that have international standard quality with entrepreneurs or companies throughout the world who need it.

This Company Profile is made as a basis for consideration, product and company information and offers of cooperation that can be done by our company. Our company is engaged in the food sector which focuses on cocoa powder products.

Thus, we thank you for the time and opportunity to be able to bridge what needs to be conveyed about our company and we hope for cooperation.

ARTA FORTUNA GLOBALINK



BUSSINESS LINE

As part of our commitment to providing high-quality food ingredients, our Cocoa Powder Business Line offers premium quality cocoa powder derived from carefully selected Indonesian cocoa beans. Processed using advanced technology and strict quality control, our cocoa powder is available in natural and alkaline (Dutch) forms to suit a wide variety of applications, including bakery, confectionery, dairy, beverages, and instant mixes.

We emphasize consistency in taste, aroma and color, ensuring our products meet international standards and customer expectations. In addition to quality, we prioritize sustainability by sourcing directly from local cocoa farmers and promoting environmentally responsible practices.



COMPANY VISION AND MISION

COMPANY VISION

To be a trusted global partner in international trade that connects the world's markets with high-quality product solutions, focusing on sustainable growth and innovation that support global economic progress.

COMPANY MISION

Enhancing Global Connectivity

Building distribution networks and strategic relationships with business partners in various countries, in order to expand market access and accelerate international trade flows.

Sustainability and Innovation Oriented

Implement environmentally friendly and sustainable business practices, and innovate in technology and processes to enhance competitiveness and enrich customer experience.

Building Long-Term Relationships

Establish long-term mutually beneficial relationships with suppliers and customers, and become a trusted partner in meeting the needs of the export and import business.



We offer you Natural, LowFat and Alkalized of Cocoa Powder produced from organic, fine, and fermented Indonesian cocoa beans. We accept customized cocoa powder as your needs and request, such like product color and chemical properties (pH value).

Packaging Information:

Our product are packed in 3 ply paper bags 25kg bag net with inner and outer in HD plastic bag. Bags will be labeled with Product Type, Production Code, Net Weight and Expired Date. The load capacity for one FCL of 40' containers is 1.040 bags or equals to 26 Metrics Tons.



cocoa

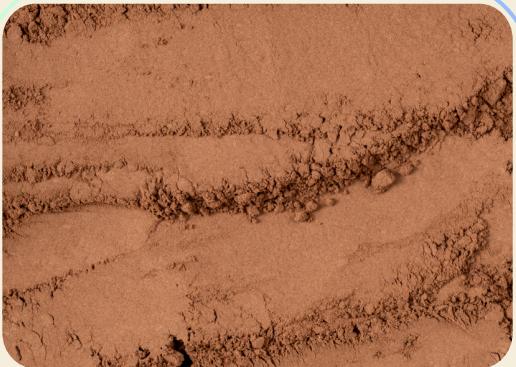
COCOA POWDER



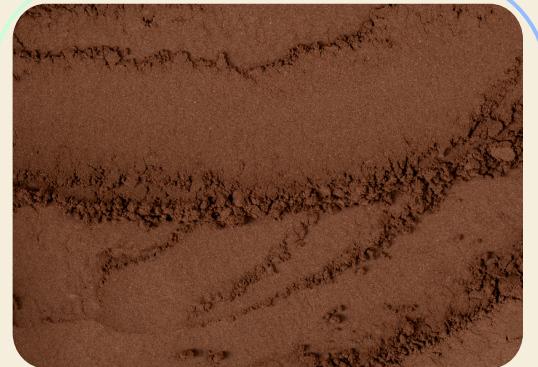
NATURAL



FC800N NATURAL LOW FAT
Cocoa Powder | HS Code
18050000



FC900N NATURAL HIGH FAT
Cocoa Powder | HS Code
18050000



FC950N HIGH FAT PREMIUM
Cocoa Powder | HS Code
18050000

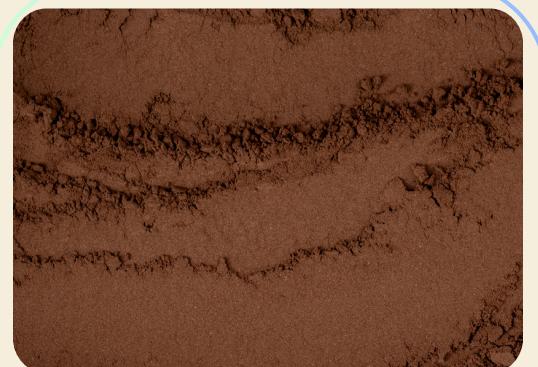
ALKALIZED



FC800A ALKALIZED LOW FAT
Cocoa Powder | HS Code
18050000

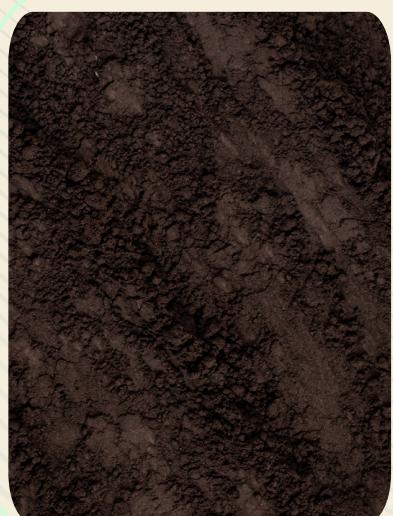


FC900A ALKALIZED HIGH FAT
Cocoa Powder | HS Code
18050000



FC950A ALKALIZED HIGH FAT PREMIUM
Cocoa Powder | HS Code
18050000

BLACK



FC900B BLACK COCOA
Cocoa Powder | HS Code
18050000



COCOA POWDER



FC800N NATURAL LOW FAT

HS Code 18050000

SPECIFICATION

pH: 5.0 - 6.0

Flavor: Special and Nice Cocoa Taste

Fat Content (%): 4-8

Ash Content (%): 8 Max

Fineness (%<75μm): (+/-) 99

Moisture (%): 5.0 Max

Shell Content (%): 1.5 Max

Application: Chocolate, Instant Drink, Fillings, Cakes, Cookies, Cereals

MOQ:26 MT in a 40ft container

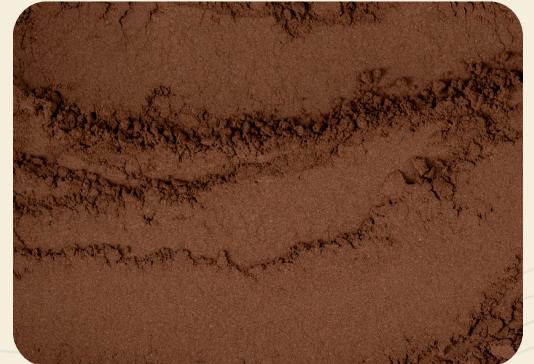
COLOR OPTION



Brown



Dark Brown



Very Dark Brown



COCOA POWDER



FC900N NATURAL HIGH FAT

HS Code 18050000

SPECIFICATION

pH: 5.4 - 6.7

Flavor: Nice Cocoa Taste

Fat Content (%): 10-12

Ash Content (%): 8 Max

Fineness (%<75µm): (+/-) 99

Moisture (%): 5.0 Max

Shell Content (%): 1.5 Max

Application: Chocolate, Ice Cream, Fillings, Cakes, Cookies

MOQ:26 MT in a 40ft container

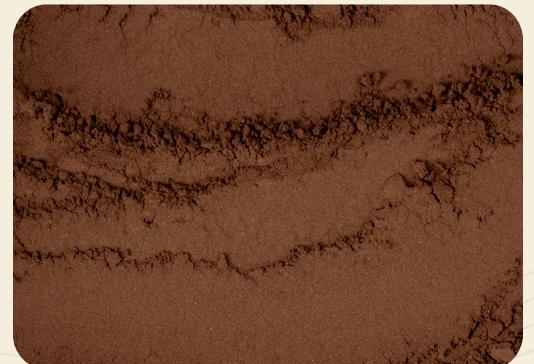
COLOR OPTION



Brown



Dark Brown



Very Dark Brown



COCOA POWDER



FC950N NATURAL HIGH FAT PREMIUM

HS Code 18050000

SPECIFICATION

pH: 6

Flavor: Nice Cocoa Taste

Fat Content (%): 10-12

Ash Content (%): 8 Max

Fineness (%<75μm): (+/-) 99

Moisture (%): 5.0 Max

Shell Content (%): 0-1.0 Max

Application: Chocolate, Ice Cream, Fillings, Cakes, Cookies

MOQ:26 MT in a 40ft container

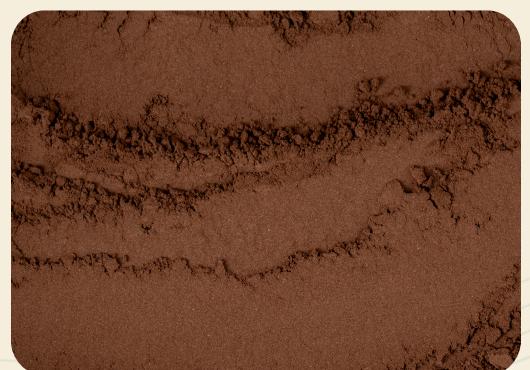
COLOR OPTION



Brown



Dark Brown



Very Dark Brown



COCOA POWDER



FC800A ALKALIZED LOW FAT

HS Code 18050000

SPECIFICATION

pH: (+/-) 6.8 - 7.2

Flavor: Special and Nice Cocoa Taste

Fat Content (%): 4-8

Ash Content (%): 12 Max

Fineness (%<75μm): (+/-) 99

Moisture (%): 5.0 Max

Shell Content (%): 1.5 Max

Application: Chocolate, Instant Drink, Fillings, Cakes, Cookies, Cereals

MOQ:26 MT in a 40ft container

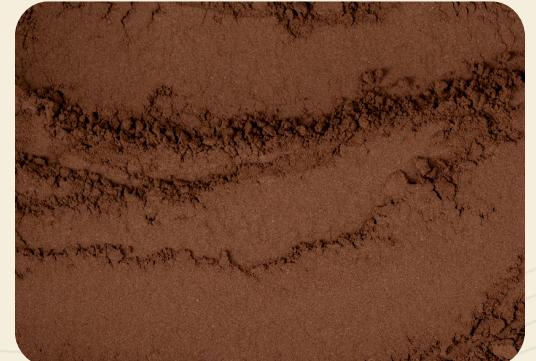
COLOR OPTION



Brown



Dark Brown



Very Dark Brown



COCOA POWDER



FC900A ALKALIZED HIGH FAT

HS Code 18050000

SPECIFICATION

pH: 6.8 - 7.2

Flavor: Nice Cocoa Taste

Fat Content (%): 10-12

Ash Content (%): 12 Max

Fineness (%<75µm): (+/-) 99

Moisture (%): 5.0 Max

Shell Content (%): 1.5 Max

Application: Chocolate, Ice Cream, Fillings, Cakes, Cookies

MOQ:26 MT in a 40ft container

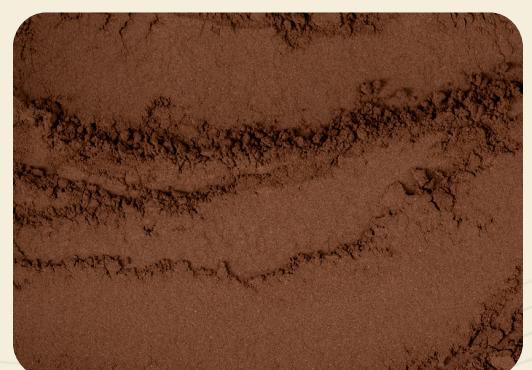
COLOR OPTION



Brown



Dark Brown



Very Dark Brown

COCOA POWDER



FC950A ALKALIZED HIGH FAT PREMIUM

HS Code 18050000

SPECIFICATION

pH: 6.8 - 7.2

Flavor: Nice Cocoa Taste

Fat Content (%): 10-12

Ash Content (%): 12 Max

Fineness (%<75µm): (+/-) 99

Moisture (%): 5.0 Max

Shell Content (%): 0 - 1.0 Max

Application: Chocolate, Ice Cream, Fillings, Cakes, Cookies

MOQ:26 MT in a 40ft container

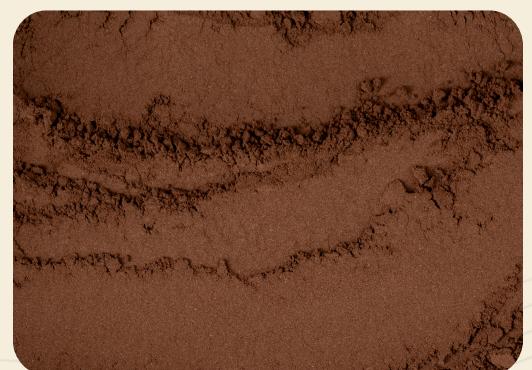
COLOR OPTION



Brown



Dark Brown



Very Dark Brown



COCOA POWDER



FC900B BLACK COCOA

HS Code 18050000

SPECIFICATION

pH: 7.0 -8.5

Flavor: Nice Cocoa Taste

Fat Content (%): 8-10

Ash Content (%): 12 Max

Fineness (%<75μm): (+/-) 99

Moisture (%): 5.0 Max

Shell Content (%): 1.5 Max

Application: Bakery Premix, Confectioner's Coatings

MOQ:26 MT in a 40ft container



SERTIFICATION



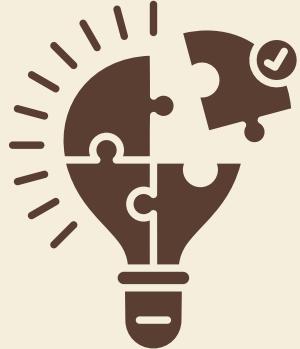


WAREHOUSE

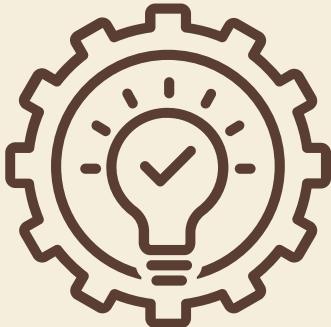




WHY US?



ONE STOP SOLUTION
FOR COCOA AND DERIVATIVE



CUSTOM SOLUTIONS FOR
EVERY INDUSTRY NEEDS



COMMITMENT TO THE
HIGHEST QUALITY COCOA



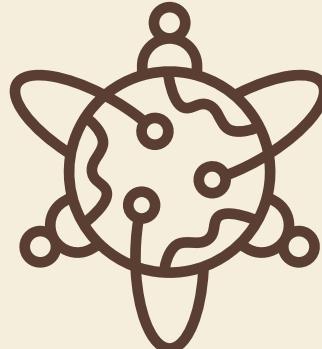
YOUR DEDICATED COCOA
PARTNER
WITH END-TO-END
SUPPORT

SECURING COCOA SUPPLY
WITH LONG-TERM PARTNERSHIPS

TRANSPARENCY AND
SUSTAINABILITY



COMPETITIVE AND FLEXIBLE
PRICING MODELS



GLOBAL REACH WITH
LOCAL EXPERTISE



PRODUCT PHOTO













ARTA GLBALINK

— Connecting Market, Expanding Horizon —

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