

# FORTUNE COCOA

Providing the best quality of agricultural commodities  
and suitable as raw materials for processed products

## PRODUCT CATALOGUE

Cocoa Powder and Cocoa Butter



**PT. Arta Fortuna  
Globalink**

Connecting  
Markets,  
Expanding  
Horizons

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# COCOA POWDER

We offer you **High quality 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 :

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 20' containers is 680 bags or equals to 17 Metric Tons.



# FC900N Premium Quality Natural

Cocoa Powder | HS CODE 18050000 | 50% Indonesian Beans, 50% African Beans

Color :	Brown, Dark Brown
pH :	(+/-) 6
Flavor	Special and nice cocoa taste
Fat Content (%) :	10 - 12
Ash Content (%) :	8 Max
Fineness (%<75µm) :	(+/-) 99
Moisture (%) :	5.0 Max
Shell content (%) :	0
Application :	Chocolate, Instant drink, Fillings, Cakes, Cookies, Cereals
Packaging :	3 ply paper bags (25 kg)



# FC800N High Quality Natural

Cocoa Powder | HS CODE 18050000 | 100% Indonesian Beans

Color :	Brown, Dark Brown, Very Dark Brown
pH :	5.4 - 6.7
Flavor	Nice cocoa taste
Fat Content (%) :	10 - 12
Ash Content (%) :	8 Max
Fineness (%<75µm) :	(+/-) 99
Moisture (%) :	5 Max
Shell content (%) :	1.75 Max
Application :	Chocolate, Ice Cream, Fillings, Cakes, Cookies
Packaging :	3 ply paper bags (25 kg)



# FC700N Low Fat Natural

Cocoa Powder | HS CODE 18050000 | 100% Indonesian Beans

Color :	Brown, Dark Brown, Very Dark Brown
pH :	5 - 6
Flavor	Nice cocoa taste
Fat Content (%) :	4 - 8
Ash Content (%) :	12 Max
Fineness (%<75µm) :	(+/-) 99
Moisture (%) :	5 Max
Shell content (%) :	1.75 Max
Application :	Chocolate, Ice Cream, Fillings, Cakes, Cookies
Packaging :	3 ply paper bags (25 kg)



# FC900 Premium Quality Alkalized

Cocoa Powder | HS CODE 18050000 | 50% Indonesian Beans, 50% African Beans

Color :	Brown, Dark Brown, Very Dark Brown
pH :	6.8 - 7.2
Flavor	Special and nice cocoa taste
Fat Content (%) :	10 - 12
Ash Content (%) :	12 Max
Fineness (%<75µm) :	(+/-) 99
Moisture (%) :	5.0Max
Shell content (%) :	0
Application :	Chocolate, Instant drink, Fillings, Cakes, Cookies, Cereals
Packaging :	3 ply paper bags (25 kg) )



# FC800 High Quality Alkalized

Cocoa Powder | HS CODE 18050000 | 100% Indonesian Beans

Color :	Brown, Dark Brown, Very Dark Brown
pH :	6.8 - 7.2
Flavor	Nice cocoa taste
Fat Content (%) :	10 - 12
Ash Content (%) :	8 Max
Fineness (%<75µm) :	(+/-) 99
Moisture (%) :	5.0 Max
Shell content (%) :	1.75 Max
Application :	Chocolate, Ice Cream, Fillings, Cakes, Cookies
Packaging :	3 ply paper bags (25 kg)



# FC700 Low Fat Alkalized

Cocoa Powder | HS CODE 18050000 | 100% Indonesian Beans

Color :	Brown, Dark Brown, Very Dark Brown
pH :	6.8 - 7.2
Flavor	Nice cocoa taste
Fat Content (%) :	4 - 8
Ash Content (%) :	12 Max
Fineness (%<75µm) :	(+/-) 99
Moisture (%) :	5 Max
Shell content (%) :	1.75 Max
Application :	Chocolate, Ice Cream, Fillings, Cakes, Cookies
Packaging :	3 ply paper bags (25 kg)



# FC1000 Black Alkalized

Cocoa Powder | HS CODE 18050000 | 100% Indonesian Beans

Color :	Black
pH :	7.0 - 8.5
Flavor	Nice cocoa taste
Fat Content (%) :	10 - 12
Ash Content (%) :	12 Max
Fineness (%<75µm) :	(+/-) 99
Moisture (%) :	5.0 Max
Shell content (%) :	1.75 Max
Application :	Bakery Premixes, Confectioner's Coatings
Packaging :	3 ply paper bags (25 kg)



# COCOA BUTTER

**Extracted from our finest fermented cocoa beans** result in unique flavor and delightful aromas.

## Packaging Information :

Packed in a box of 25Kgs and then these boxes are plastic wrapped. The load capacity for one FCL of 20' containers is 800 bags or equals to 20 Metric Tons



# Pure Prime Pressed

Cocoa Butter

Free Fatty Acids (% m/m) :	max. 1,75
Melting Point (°C) :	30 - 34
Saponification Value (KOH/g Fat) :	188 - 198
Unsaponifiable Matter (%) :	max. 0,35
Iodine Value :	33 - 42
Blue Value :	max. 0,05
Peroxide Value :	max. 4,0
Moisture (%) :	max. 0,3
Color :	Pale Yellow Cocoa Butter
Flavor :	Bland Cocoa Flavor

# Pure Prime Pressed

Cocoa Butter

Refracto Index :	max. 1,454 - 1,458
Flavor :	Normal
Total Plate Count (Clony/g) :	max. 5000
Yeast (/g) :	max. 50
Mould (/g) :	max. 50
E-coli :	absent
Salmonella :	absent
Relative Humidity of Air :	<60
Shelf Life:	1 year
Application :	Chocolate, Cream, Fillings, Confectioner's Coating, Cosmetics