



PT. JIVA SAMUDERA BIRU

Coffee & Cocoa Catalogue

2021/2022

www.jsbinindonesia.com

Summary

Indonesia's export commodities are a priceless and necessary component of its economy. We are a commodities sourcing, trading, and exporting corporation with operations across Indonesia. We are devoted to offering products and services that meet worldwide quality standards. Each of our goods is authentically Indonesian – produced, prepared, and packed in Indonesia



Indonesia is the world's biggest island nation, endowed with months of rain each year and volcanoes that provide rich ground for a diverse range of plants to develop. Having said that, Indonesia is one of the largest producers of agricultural products, supplying a variety of commodities to the global market. Cocoa, coffee, edible oil, fruits, spices, and tea are some of Indonesia's well-known agricultural goods.

From Gayo coffee in Aceh, Sumatra to Java coffee in Java, Kintamani coffee in Bali, Toraja coffee in Sulawesi, and Wamena coffee in Papua, there are numerous speciality coffees from Indonesia's diverse islands. Depending on the soil type and land elevation, each coffee has a distinct flavor and scent. The United States is the leading importer of Gayo coffee, according to Trade Ministry data.

Aside from coffee, both green and roasted, Indonesia produces a wide range of chocolate, edible oil, tropical fruits, spices, and tea. Since decades, Indonesia has been regarded as a spice manufacturer. Spices may be used as medication and raw materials for herbal medicine in addition to being used in cooking. It's hardly unexpected, given their benefits, that spices have become one of the commodities with great commercial worth.

To give a more comprehensive picture of various agricultural products, we have created this catalog, which includes all product-specific information. We hope that this catalog of Indonesian agricultural goods will provide you with further information and pique your interest in trying any of these fruits or drinks.

Thank You,

Ilyas Bhatt

CEO JSB Indonesia

Whole Roasted

Roasting coffee is an art – different degrees of roasting contribute in their own way to the final cup of coffee. Light roasting can enhance acidity, adding a brightness and sharpness to the cup. Dark roasting can enhance flavor and aroma, while still maintaining the complex body in the cup. We offer Light, Medium, and Dark roast whole beans keeping in mind the uniqueness of each of the coffees and what they can bring to the final cup. We have single origin whole roast beans, as well as our signature Garuda (100% Arabica) and Sumatra (Arabica and Robusta mixed) blends.

1. Roasted Arabica Aceh Gayo

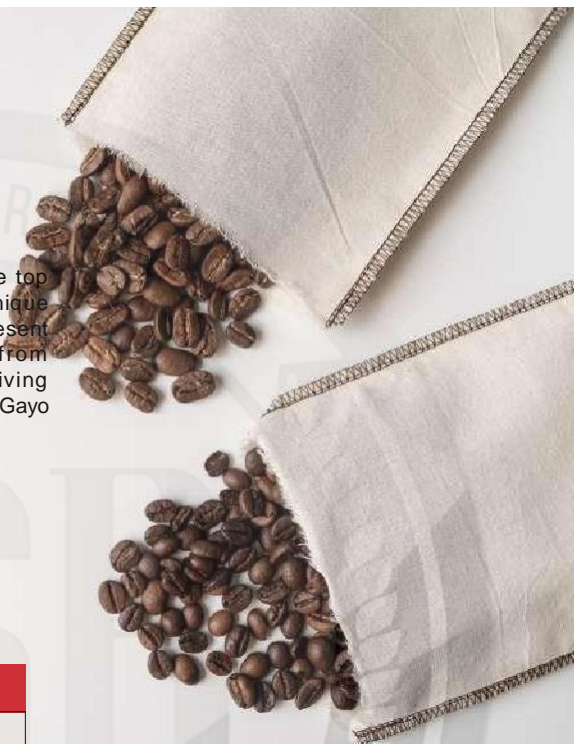
Code : IWP0100010

The Gayo highland in Aceh on Sumatera island, is one of the top arabica producers in Indonesia. Gayo delivers a distinct and unique coffee quality attributed much to the fertile volcanic soil present in the region. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Aceh Gayo coffee online in bulk based on your requirements.

Material Roasted Arabica Aceh Gayo-250 gm Coarse

Lead Time 30 days

SPEC.	
Region	Aceh Gayo
Ingredient	100% Arabica
Altitude	1200-1500m
Processing Method	Wet Hulled
Cupping Notes	Black Tea, Fruity, Brown Sugar, Red Cherry
Brewing Guide	Espresso Machine, French Press, Aero Press, V60



2. Roasted Arabica Lintong

Code : IWP0100011

Lintong speciality coffee is known to have unique and complex flavour notes and takes its name from its home in the District of Lintongnihuta. This region lies southwest of Lake Toba, which is the largest lake in Indonesia and largest volcano lake in the world. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Lintong coffee online in bulk based on your requirements.

Material Roasted Arabica Lintong-250 gm Coarse

Lead Time 30 days

SPEC.	
Region	Lake Toba Region, North Sumatra
Ingredient	100% Arabica
Altitude	1500-1800 m
Processing Method	Wet Hulled
Cupping Notes	Herbal, grapefruit, cedar, maple, citric
Brewing Guide	Espresso Machine, French Press, Aero Press, V60



3. Roasted Arabica Toraja

Code : IWP0100012

Toraja is a coffee producing area located in the west of Sulawesi providing an exceptional cup profile famous globally. Toraja coffee is produced using the traditional wet hulling process which gives it their unique taste. Toraja is renowned for its coffee beans that yield a strong, full-bodied brew. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Toraja coffee online in bulk based on your requirements.

Material Roasted_Arabica_Toraja-250 gm-Coarse

Lead Time 30days

SPEC.	
Region	Toraja
Ingredient	100% Arabica
Altitude	1100-1500m
Processing Method	Wet Hulled
Cupping Notes	Full Bodied, Dark Chocolate, Herbal, Tobacco
Brewing Guide	Espresso Machine, French Press, Aero Press, V60



4. Roasted Arabica Java

Code : IWP0100013

Java coffee is a wet hulled coffee grown on the island of Java in Indonesia, in the Ijen volcano complex on the Ijen Plateau at elevations around 1,400 meters. Javanese coffee has a full body, medium to low acidity with a slight spicy and herbal cup profile. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Java coffee online in bulk based on your requirements.

Material Roasted Arabica Java-250gm Coarse

Lead Time 30 days

Link :

<https://madeinindonesia.com/roasted-arabica-java/>

SPEC.	
Region	Java
Ingredient	100% Arabica
Altitude	1200-1500m
Processing Method	Wet Hulled
Cupping Notes	Floral, Caramel, Sweet, Herbal, Melon
Brewing Guide	Espresso Machine, French Press, Aero Press, V60



5. Roasted Arabica Bali

Code : IWP0100014

Grown in the island's central highlands Kintamani, Bali coffees are reviewed as having a rich aroma, with a citric flavour and full body. Famous for its tourist attractions, Bali brings in strong history and cultural habits to produce some of the best Indonesian coffee. The coffee obtains its tangy, acidic flavours from the farmers' practice of cultivation next to shade-bearing trees as a way to improve plant and soil health. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Bali Kintamani coffee online in bulk based on your requirements.

Material Roasted Arabica Bali-250 gm Coarse

Lead Time 30 days

Link :

<https://madeinindonesia.com/roasted-arabica-bali/>

SPEC.	
Region	Bali
Ingredient	100% Arabica
Altitude	1100-1300m
Processing Method	Wet Hulled
Cupping Notes	Medium Body, Sweet mild citric acidity, clean finish
Brewing Guide	Espresso Machine, French Press, Aero Press, V60



6. Roasted Arabica Mandheling

Code : IWP0100015

Mandheling coffee is grown around the volcanic slopes of Mount Leuser, in the Batak region of west-central Sumatra. Giling Basah, the wet hulling process used in the production of Sumatran coffees intensifies its natural flavours resulting in a very full body and concentrated flavour, with herbal and spicy finish. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Mandheling coffee online in bulk based on your requirements.

Material Roasted Arabica Mandheling-250 gm Coarse

Lead Time 7 Business Days

SPEC.	
Region	Batak Region of West Central Sumatra
Ingredient	100% Arabica
Altitude	1000-1500m
Processing Method	Wet Hulled
Cupping Notes	Balanced, medium acidity, Herbal, chocolate, woody, spicy
Brewing Guide	Espresso Machine, French Press, Aero Press, V60



7. Roasted Arabica Flores

Code : IWP0100016

Grown in the island's central highlands Kintamani, Bali coffees are reviewed as having a rich aroma, with a citric flavour and full body. Famous for its tourist attractions, Bali brings in strong history and cultural habits to produce some of the best Indonesian coffee. The coffee obtains its tangy, acidic flavours from the farmers' practice of cultivation next to shade-bearing trees as a way to improve plant and soil health. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Bali Kintamani coffee online in bulk based on your requirements.

Material Roasted Arabica Flores-250 gm Coarse

Lead Time 7 Business Days

SPEC.	
Region	Flores
Ingredient	100% Arabica
Altitude	1200-1500m
Processing Method	Wet Hulled
Cupping Notes	Medium Acidity, Strong Body, nutty
Brewing Guide	Espresso Machine, French Press, Aero Press, V60



GREEN BEANS

Madeinindonesia.com connects coffee roasters with a wide spectrum of green coffee options– from the highest quality to the best value and everything in between. From the point of purchase to the final bagging, our beans go through rigorous quality checks and tastings to ensure the right cup of coffee for our customers. We offer single origin coffees from across Indonesia, as well as our signature Arabica and Robusta blends. Madeinindonesia.com's quality green beans are perfect for small and medium-sized roasters across Indonesia.

1. Arabica Aceh Gayo

Material Arabica Aceh Gayo-30 Kg
Lead Time 7 Business Days

Code : IWP0100017

The Gayo highland in Aceh on Sumatera island, is one of the top arabica producers in Indonesia. Gayo delivers a distinct and unique coffee quality attributed much to the fertile volcanic soil present in the region. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Aceh Gayo coffee online in bulk based on your requirements.

SPEC.	
Region	Aceh Gayo
Grade	Grade 1 or Triple Pick
Ingredient	100% Arabica
Altitude	1200-1500m
Processing Method	Wet Hulled
Cupping Notes	Black Tea, Fruity, Brown Sugar, Red Cherr

2. Arabica Lintong

Material Arabica Lintong-30 Kg

Lead Time 7 Business Days

Code : IWP0100087

Lintong speciality coffee is known to have unique and complex flavour notes and takes its name from its home in the District of Lintongnihuta. This region lies southwest of Lake Toba, which is the largest lake in Indonesia and largest volcano lake in the world. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Lintong coffee online in bulk based on your requirements.

SPEC.	
Region	Lake Toba Region, North Sumatra
Grade	Grade 1
Ingredient	100% Arabica
Altitude	1500-1800 m
Processing Method	Wet Hulled
Cupping Notes	Herbal, grapefruit, cedar, maple, citric



3. Arabica Toraja

Material Arabica Toraja-30Kg

Lead Time 7 Business Days

Code : IWP0100018

Toraja is a coffee producing area located in the west of Sulawesi providing an exceptional cup profile famous globally. Toraja coffee is produced using the traditional wet hulling process which gives it their unique taste. Toraja is renowned for its coffee beans that yield a strong, full-bodied brew. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Toraja coffee online in bulk based on your requirements.

SPEC.	
Region	Toraja
Grade	Grade 1 or Triple Pick
Ingredient	100% Arabica
Altitude	1100-1500m
Processing Method	Wet Hulled
Cupping Notes	Full Bodied, Dark Chocolate, Herbal, Tobacco



4. Arabica Java

Material Arabica Java-30Kg

Lead Time 7 Business Days

Code : IWP0100019

Java coffee is a wet hulled coffee grown on the island of Java in Indonesia, in the Ijen volcano complex on the Ijen Plateau at elevations around 1,400 meters. Javanese coffee has a full body, medium to low acidity with a slight spicy and herbal cup profile. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Java coffee online in bulk based on your requirements.

SPEC.	
Region	Java
Grade	Grade 1 or Triple Pick
Ingredient	100% Arabica
Altitude	1200-1500m
Processing Method	Wet Hulled
Cupping Notes	Floral, Caramel, Sweet, Herbal, Melon



5. Arabica Bali

Material Arabica Bali-30 Kg

Lead Time 7 Business Days

Code : IWP0100020

Grown in the island's central highlands Kintamani, Bali coffees are reviewed as having a rich aroma, with a citric flavour and full body. Famous for its tourist attractions, Bali brings in strong history and cultural habits to produce some of the best Indonesian coffee. The coffee obtains its tangy, acidic flavours from the farmers' practice of cultivation next to shade-bearing trees as a way to improve plant and soil health. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Bali Kintamani coffee online in bulk based on your requirements.

SPEC.	
Region	Bali
Grade	Grade 1 or Triple Pick
Ingredient	100% Arabica
Altitude	1100-1300m
Processing Method	Wet Hulled
Cupping Notes	Medium Body, Sweet mild citric acidity, clean finish



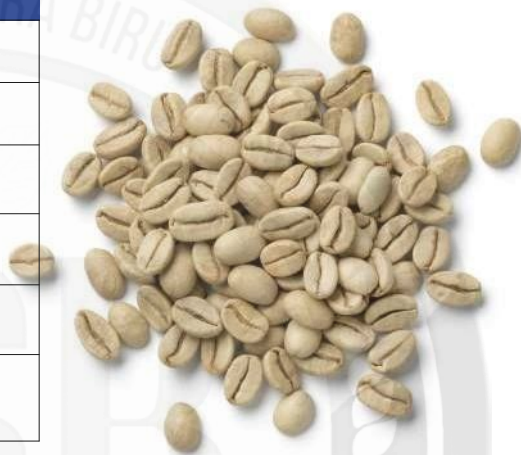
6. Arabica Flores

Material Arabica Flores-30 Kg
Lead Time 7 Business Days

Code : IWP0100021

Flores is an island in the Indonesian archipelago 200 miles east of Bali. In Spanish, the word "flores" translates to mean flowers. It has numerous active volcanoes so the volcanic ash on the island has created especially fertile andosols ideal for coffee production. The location, Bajawa, where it is grown and the processing method gives Flores Arabica a distinctive chocolatey, floral subtle taste. The existence of floral, woody and caramel undertones gives the coffee its unique taste making Flores Arabica a must choice for your discerning customer. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Flores coffee online in bulk based on your requirements.

SPEC.	
Region	Flores
Grade	Grade 1 or Triple Pick
Ingredient	100% Arabica
Altitude	1200-1500m
Processing Method	Wet Hulled
Cupping Notes	Medium Acidity, Strong Body, nutty



7. Robusta JavaPremium

Material Robusta Java Premium-60 Kg
Lead Time 7 Business Days

Code: IWP0100022

Java is the first region in Indonesia where coffee was introduced by the Dutch. The legacy of good farming practices has been passed from generation to generation producing high quality Robusta. Grown on the mountainous area in East and Central Java, this coffee has a distinctive taste for a discerning customer. Our robusta beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Java Premium robusta coffee online in bulk based on your requirements.

SPEC.	
Region	Java
Grade	Grade 1 or Triple Pick
Ingredient	100% Robusta
Altitude	800m andabove
Processing Method	Natural, Dry hulled
Cupping Notes	Medium Body, Herby, Nutty



8. Arabica Mandheling

Material Arabica Mandheling-30 Kg

Lead Time 7 Business Days

Code : IWP0100023

Mandheling coffee is grown around the volcanic slopes in North Sumatra. Giling Basah, the wet hulling process used in the production of Indonesian coffees intensifies its natural flavours resulting in a very full body and concentrated flavour, with herbal and spicy finish. Our speciality beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Mandheling coffee online in bulk based on your requirements.

Region	Batak Region of West-Central Sumatra
Grade	Grade 1
Ingredient	100% Arabica
Altitude	800-1500 m
Processing Method	Wet Hulled
Cupping Notes	Balanced, medium acidity, Herbal, chocolate, woody, spicy



9. Robusta Sumatera Bitter

Material Arabica Bali-30 Kg

Lead Time 7 Business Days

Code : IWP0100021

A bi-product of Sumatera coffee, Robusta Sumatera Bitter is made for people who prefer high bitterness in coffee taste at the right price. Our robusta beans are directly sourced from our farmer network to create shared growth and thriving rural communities. We makes it easy for you to buy Sumatera Bitter robusta coffee online in bulk based on your requirements.

SPEC.	
Region	Southern Sumatera
Grade	20/25
Ingredient	100% Arabica
Altitude	400 - 1000m
Processing Method	Dry hulled
Cupping Notes	Heavy Bitter, Medium Body, Flat Note



COCOA POWDER

We are proud to be the biggest Cocoa Processor in Indonesia with most diverse range of cocoa powders available. With varying flavour from fruity natural to bitter, and colour from vibrant red to dark brown and black, you can be sure to find what you need. This allows manufacturers to create highly differentiated end products that meet the needs of both individual customers and vast market segments

1. Yellowish Brown Cocoa

Material Yellowish Brown Cocoa Powder -450 Kg
Lead Time 7 Business Days

Code: IWP0100030

Our Natural Yellowish Brown Cocoa Powder is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Natural Cocoa Powder online in bulk based on your requirements

SPEC.	
Ph	5 minimum
Colour	Yellowish Brown Cocoa Powder
Flavour	Distinctive Cocoaflavour with acidity notes
Fat Content	10-12%

FLAVOR



2. Light Brown Cocoa Powder

Material Light Brown Cocoa Powder -450 Kg

Lead Time 7 Business Days

Code : IWP0100031

Our Alkalyzed Light Brown Cocoa Powder is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Alkalyzed Light Brown Cocoa Powder online in bulk based on your requirements.

SPEC.	
Ph	5.8 –6.6
Colour	Light Brown Cocoa Powder
Flavour	Distinctive Cocoaflavour with acidity notes
Fat Content	10-12%



3. Intense Brown Cocoa Powder

Material Intense Brown Cocoa Powder -450 Kg

Lead Time 7 Business Days

Code : IWP0100032

Our Light Alkalyzed Intense Brown Cocoa Powder is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Light Alkalyzed Intense Brown Cocoa Powder online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/intense-brown-cocoa-powder/>

SPEC.	
Ph	6.8 - 7.2
Colour	Intense Brown Cocoa Powder
Flavour	Balanced Cocoa and choc- olate flavour with pleasant roasted notes
Fat Content	10-12%



4. Brown Cocoa Powder

Material Brown Cocoa Powder -450 Kg

Lead Time 7 Business Days

Code : IWP0100033

Our Light Alkalized Brown Cocoa Powder with reddish hue is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Light Alkalized Brown Cocoa Powder with reddish hue online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/brown-cocoa-powder/>

SPEC.	
Ph	6.9 - 7.5
Colour	Brown Cocoa Powder with reddish hue
Flavour	Balance Cocoa and chocolate flavour with intense body character
Fat Content	10-12%



5. Brown Cocoa Powder With Reddish Hue

Material Brown Cocoa Powder with reddish hue -450 Kg

Lead Time 7 Business Days

Code : IWP0100034

Our Light Alkalized Brown Cocoa Powder with reddish hue is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Light Alkalized Brown Cocoa Powder with reddish hue online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/brown-cocoa-powder-with-reddish-hue/>

SPEC.	
Ph	6.9 - 7.5
Colour	Brown Cocoa Powder with reddish hue
Flavour	Strong chocolate flavour with balanced body
Fat Content	10-12%



6. Medium Brown Cocoa Powder

Material Medium Brown Cocoa Powder -450 Kg

Lead Time 7 Business Days

Code : IWP0100035

Our Light Alkalized Medium Brown Cocoa Powder with reddish hue is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Light Alkalized Medium Brown Cocoa Powder with reddish hue online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/medium-brown-cocoa-powder/>

SPEC.	
Ph	6.8 - 7.2
Colour	Medium Brown Cocoa Powder with reddish hue
Flavour	Full bodied and distinctive chocolate flavour
Fat Content	10-12%



7. Medium Red Cocoa Powder

Material Medium Red Cocoa Powder -450 Kg

Lead Time 7 Business Days

Code : IWP0100036

Our Medium Red Alkalized Cocoa Powder is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Medium Red Alkalized Cocoa Powder online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/medium-red-cocoa-powder/>

SPEC.	
Ph	7.4 - 7.8
Colour	Medium Red Cocoa Powder
Flavour	Aromatic Flavor profile with significant cocoa flavour
Fat Content	10-12%



8. Medium Dark Brown Cocoa Powder

Material Medium_Dark_Brown_Cocoa_Powder_(BT_270)-450 Kg

Lead Time 7 Business Days

Code : IWP0100037

Our Light Alkalized Medium Dark Brown Cocoa Powder with reddish hue is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Light Alkalized Medium Dark Brown Cocoa Powder with reddish hue online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/medium-dark-brown-cocoa-powder/>

SPEC.	
Ph	6.9 - 7.5
Colour	Medium Dark Brown Cocoa Powder with reddish hue
Flavour	Aromatic flavor profile with intense chocolate flavour
Fat Content	10-12%



9. Medium Dark Red Cocoa Powder

Material Medium_Dark_Red_Cocoa_Powder_(BT_390)-450 Kg

Lead Time 7 Business Days

Code : IWP0100038

Our High Alkalized Medium Dark Red Cocoa Powder is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy High Alkalized Medium Dark Red Cocoa Powder online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/medium-dark-red-cocoa-powder/>

SPEC.	
Ph	7.6 - 8.0
Colour	Medium Dark Red Cocoa Powder
Flavour	Strong cocoa character with aromatic flavor profile
Fat Content	10-12%



10. Dark Brown Cocoa Powder

Material Medium_Brown_Cocoa_Powder_(BT_230)-450 Kg

Lead Time 7 Business Days

Code : IWP0100039

Our High Alkalized Medium Dark Brown Cocoa Powder with reddish hue is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy High Alkalized Medium Dark Brown Cocoa Powder online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/dark-brown-cocoa-powder/>

SPEC.	
Ph	7.7 - 8.3
Colour	Dark Brown Cocoa Powder with reddish hue
Flavour	Significant cocoa character with alkalinity notes
Fat Content	10-12%



11. Dark Brown Cocoa Powder

Material Dark_Brown_Cocoa_Powder_(BT_HA)-450 Kg

Lead Time 7 Business Days

Code : IWP0100041

Our High Alkalized Dark Brown Cocoa Powder is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy High Alkalized Dark Brown Cocoa Powder online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/dark-brown-cocoa-powder-en/>

SPEC.	
Ph	7.7 - 8.3
Colour	Dark Brown Cocoa Powder
Flavour	Aromatic flavour profile with intense cocoa flavour
Fat Content	10-12%



12. Dark Brown Cocoa Powder

Material Dark_Brown_Cocoa_Powder_(BT_300)-450 Kg **Lead**

Time 7 Business Days

Code : IWP0100042

Our Medium Alkalized Dark Brown Cocoa Powder is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our cocoa inspires the creation of products that delight the senses with flavour, texture, and colour. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Medium Alkalized Dark Brown Cocoa Powder online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/dark-brown-cocoa-powder-en-2/>

SPEC.	
Ph	6.9 - 7.5
Colour	Medium Dark Brown Cocoa Powder with reddish hue
Flavour	Aromatic flavor profile with intense chocolate flavour
Fat Content	10-12%



13. Dark Cocoa Powder

Material Dark_Cocoa_Powder_(BT_910)-450 Kg **Lead**

Time 7 Business Days

Code : IWP0100043

Our Dark Cocoa Powder is derived from a quality controlled process which begins with the grinding of our globally sourced and carefully selected cocoa beans into cocoa liquor. This liquor is pressed to leave a residue, or cake. This cake is finally milled to obtain the high grade natural cocoa powder. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Dark Cocoa Powder online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/dark-cocoa-powder/>

SPEC.	
Ph	8.0 - 9.0
Colour	Black cocoa Powder
Flavour	Mild Flavor profile with strong alkalinity
Fat Content	10-12%



COCOA BUTTER

Our unique special edible fat comes with exceptional functional properties. Enriching specific flavor and textural characteristic that make it pleasurable. Our prime pressed cocoa butters have been setting the standard with outstanding stability and quality. The cocoa butters we produce are available in several different formats, ensuring smooth integration into any recipe or manufacturing process.

1. Natural Cocoa Butter

Material Natural_Cocoa_Butter-25 kg

Lead Time 7 Business Days

Code : IWP0100040

Our Natural cocoa butter is derived from a quality controlled process which begins with our globally sourced and carefully selected cocoa beans that have been roasted, and separated from their skins. The cocoa nibs are then crushed to a paste, making sure they retain the natural fat content of the nibs. The resulting product is a flavourful chocolate liquor which is then pressed to derive our Natural Cocoa Butter. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Natural Cocoa Butter online in bulk based on your requirements.

Link : <https://madeinindonesia.com/natural-cocoa-butter/>

SPEC.	
Colour	Pale Yellow CocoaButter
Flavour	Strong Cocoa Flavor
Moisture Content	0.2 Max
Free Fatty Acid (as Oleic Acid %)	1.75 max
Iodine Values(Wijs)	33 –42
Peroxide Value	4.0 Max
Saponification Value	188-198
Unsaponification Matter (%)	0.35 Max
Melting point	31-35 °C
Refractive Index (nD 40 °C)	1.456 –1.459



Applications



Chocolate



Confectioner's coatings



Spreads



Creams and fillings

Packaging



2. Deodorized Cocoa Butter

Material Deodorized_Cocoa_Butter-25 kg

Lead Time 7 Business Days

Code : IWP0100044

Our Natural cocoa butter is derived from a quality controlled process which begins with our globally sourced and carefully selected cocoa beans that have been roasted, and separated from their skins. The cocoa nibs are then crushed to a paste, making sure they retain the natural fat content of the nibs. The resulting product is a flavourful chocolate liquor which is then pressed to derive our Cocoa Butter. This butter is later deodorized. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Deodorized Cocoa Butter online in bulk based on your requirements.

Link :

<https://madeinindonesia.com/deodorized-cocoa-butter/>

SPEC.	
Colour	Pale Yellow CocoaButter
Flavour	Bland Cocoa Flavor
Moisture Content	0.2 Max
Free Fatty Acid (as Oleic Acid %)	1.75 max
Iodine Values(Wijs)	33 –42
Peroxide Value	4.0 Max
Saponification Value	188-198
Unsaponification Matter (%)	0.35 Max
Melting point	31-35 °C
Refractive Index (nD 40 °C)	1.456 –1.459



Applications



Chocolate



Confectioner's coatings



Cosmetics



Spreads



Creams and fillings

Packaging



25kg



1000kg

COCOA LIQUOR

We are a leader in the supply of sustainably sourced cocoa beans and the processing of cocoa ingredients. Selecting the finest regional cocoa beans and using the latest processing technologies, we bring alive the flavours of cocoa beans in our cocoa liquor.

1. Natural CocoaLiquor

Material Natural_Cocoa_Liquor

Lead Time 7 Business Days

Code : IWP0100045

Our Natural cocoa liquor is derived from a quality controlled process which begins with our globally sourced and carefully selected cocoa beans that have been roasted, and separated from their skins. The cocoa nibs are then crushed to a paste, making sure they retain the natural fat content of the nibs. The resulting product is a flavourful chocolate liquor. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Natural Cocoa Liquor online in bulk based on your requirements.

Link : <https://madeinindonesia.com/natural-cocoa-liquor/>

SPEC.	
Colour	Dark Brown Cocoa Liquor
Flavour	Intense cocoa flavor with pleasant acidity and roasted notes
Fat Content	50%
pH	min 5.0



2. Light Alkalyzed CocoaLiquor

Material Light_Alkalyzed_Cocoa_Liquor-26

Lead Time 7 Business Days

Code : IWP0100046

Our Light Alkalized cocoa liquor is derived from a quality controlled process which begins with our globally sourced and carefully selected cocoa beans that have been roasted, and separated from their skins. The cocoa nibs are then crushed to a paste, making sure they retain the natural fat content of the nibs. The resulting product is a flavourful chocolate liquor. Our local cocoa processing operation, BT Cocoa Indonesia, leveraged by research and development expertise helps us supply the best cocoa ingredients to leading chocolate and confectionery manufacturers in Indonesia. We makes it easy for you to buy Natural Cocoa Liquor online in bulk based on your requirements.

Link : <https://madeinindonesia.com/light-alkalyzed-cocoa-liquor/>

SPEC.	
Colour	Dark Brown Cocoa Liquor
Flavour	Strong cocoa flavor with pleasant roasted notes
Fat Content	50%
pH	6.9 – 7.5



No.	Description	Price
1	Roasted Arabica Aceh Gayo	Contact Us
2	Roasted Arabica Lintong	Contact Us
3	Roasted Arabica Toraja	Contact Us
4	Roasted Arabica Java	Contact Us
5	Roasted Arabica Bali	Contact Us
6	Roasted Arabica Mandheling	Contact Us
7	Roasted Arabica Flores	Contact Us
8	Arabica Aceh Gayo	Contact Us
9	Arabica Lintong	Contact Us
10	Arabica Toraja	Contact Us
11	Arabica Java	Contact Us
12	Arabica Bali	Contact Us
13	Arabica Flores	Contact Us
14	Robusta Java Premium	Contact Us
15	Arabica Mandheling	Contact Us
16	Robusta Sumatera Bitter	Contact Us
17	Yellowish Brown Cocoa	Contact Us
18	Light Brown Cocoa Powder	Contact Us
19	Intense Brown Cocoa Powder	Contact Us
20	Brown Cocoa Powder	Contact Us
21	Brown Cocoa Powder With Reddish Hue	Contact Us
22	Medium Brown Cocoa Powder	Contact Us
23	Medium Red Cocoa Powder	Contact Us
24	Medium Dark Brown Cocoa Powder	Contact Us
25	Medium Dark Red Cocoa Powder	Contact Us
26	Dark Brown Cocoa Powder (IWP0100039)	Contact Us
27	Dark Brown Cocoa Powder (IWP0100041)	Contact Us
28	Dark Brown Cocoa Powder (IWP0100042)	Contact Us
29	Dark Cocoa Powder	Contact Us
30	Natural Cocoa Butter	Contact Us
31	Deodorized Cocoa Butter	Contact Us
32	Natural Cocoa Liquor	Contact Us
33	Light Alkalyzed Cocoa Liquor	Contact Us

JIVA | GROUP OF
COMPANIES



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