



PT PMA Asia Trade Office

Cocoa Powder & Beans

From the rich soil of Indonesia to the world.

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www.asiatradeonoffice.com



About Our *Company*

Asia Trade Office is a global trading company rooted in Indonesia with strategic expansions into Montenegro and Turkey. We deliver high-quality, ethically-produced goods from South Asia, Turkey, and Europe to international markets, offering a trusted alternative to mass-produced, lower-quality products. Driven by our commitment to quality, innovation, and collaboration, we uphold the highest standards to meet the expectations of today's discerning consumers.

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Our Cocoa Powder

Our cocoa powder is available in a variety of grades to meet diverse industry needs, from premium applications to more economical solutions. We offer Premium Grade (10–12% fat, Dritto), known for its rich flavor and high quality; Medium Grade (10–12% fat, Dritto), ideal for consistent performance in food and beverage production; Standard Grade (10–12% fat, Dives), a versatile option suitable for a wide range of applications; and Low Grade (5–8% fat, Dives), designed for cost-efficient formulations without compromising essential cocoa characteristics.

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Premium Grade 10-12% Fat: DRITTO



	P100N	P100A	P100AD	P100AAD
Physical				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Dark Brown	Dark Brown
Odor/taste	Cocoa	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	5,30%	4,10%	5,00%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min
Chemical				
Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.2	6,8 - 7,2	7,0 - 7,6	7,4 - 8,4
Microbioloical				
Total plate count (cfu/g)	5000 max	5000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	50 max	50 max	50 max	50 max
<i>Enterobacteriaceae spp.</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g

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Medium Grade 10-12% Fat: DRITTO



	M110N	M110A	M110AD	M110AAD
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Physical

Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Dark Brown	Dark Brown
Odor/taste	Cocoa	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	4,80%	5,00%	6,30%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min

Chemical

Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.0	6,8 - 7,2	7,0 - 7,4	7,2 - 7,6

Microbioloical

Total plate count (cfu/g)	5000 max	5000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	50 max	50 max	50 max	50 max
<i>Enterobacteriaceae spp.</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g





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Standard Grade 10-12% Fat: DIVES



	SDN - Natural	SDA - Alkalized	SDAD - Alkalized	SDB - Alkalized Dark
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Physical				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Reddish Brown	Dark Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	4,80%	6,30%	7,50%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh	99.5% min	99.5% min	99.5% min	99.5% min

Chemical				
Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.0	6,8 - 7,2	7,0 - 7,4	7,4 - 8,0

Microbioloical				
Total plate count (cfu/g)	10000 max	10000 max	10000 max	10000 max
Moulds and Yeast (cfu/g)	100	100	100	100
<i>Enterobacteriaceae spp.</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g

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Low Grade 5-8% Fat: DIVES



	LDN - Natural	LDA - Alkalized	LDAD - AlkalizedD	LDD - Dives Dark	LDB - Dives Blacko
Physical					
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Brown	Dark Brown	Blackish Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	4,80%	4,80%	6,30%	7,50%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh	99.0% min	99.0% min	99.0% min	99.0% min	99.0% min
Chemical					
Fat Content (%)	5 - 8%	5 - 8%	5 - 8%	5 - 8%	5 - 8%
pH	5.5 – 6.0	6,8 - 7,2	6,8 - 7,2	7,0 - 7,4	7,4 - 8,0
Microbioloical					
Total plate count (cfu/g)	10000 max	10000 max	10000 max	10000 max	10000 max
Moulds and Yeast (cfu/g)	100	100	100	100	100
<i>Enterobacteriaceae spp.</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g



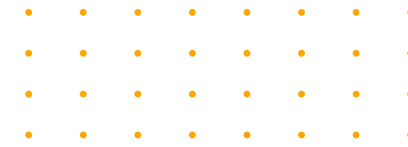


Our Cocoa Beans

We offer premium-quality cocoa beans from Indonesia, available in both fermented and non-fermented types. Each type comes in two classifications: Grade A and Super Grade, ensuring flexibility for different production standards and flavor requirements. Fermented beans are ideal for rich, full-bodied chocolate, while non-fermented beans maintain a more natural, earthy profile.

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Fermented Cocoa Beans

Super Grade



Bean Count: Max 85
Moisture: max 7%
Mold, foreign matter
flatten beans: max 5% (total)

A Grade



Bean Count: Max 110
Moisture: max 7%
Mold, foreign matter
flatten beans: max 5% (total)





Non Fermented Cocoa Beans

Super Grade



Bean Count: Max 85
Moisture: max 7%
Mold, foreign matter
flatten beans: max 5% (total)

A Grade



Bean Count: Max 110
Moisture: max 7%
Mold, foreign matter
flatten beans: max 5% (total)





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