

COCOA NIBS

Roasted Cocoa Nibs, Java Estate

Roasted nibs cracked from fermented East Java estate lots, winnowed to 1.5% shell or below and screened to 2–6 mm.

- Java
- Fermented



- Fermented estate lots from East Java
 - Shell winnowed to 1.5% or below
- Light roast that keeps the mild, honeyed Java profile
 - 1 MT minimum, same entry point as our Sulawesi nibs

SPECIFICATIONS

Fat content	50–54%	Minimum order	1 MT
Moisture	≤ 3%	Packaging	25 kg kraft bags, food-grade liner
Shell content	≤ 1.5%	Lead time	2–3 weeks
Particle size	2–6 mm		

EXPORT DETAILS

HS CODE	INCOTERMS	CERTIFICATIONS
1801.00	FOB · CFR · CIF	ISO 22000 HACCP Halal (BPJPH)

PRODUCT OVERVIEW

Nibs from fermented estate cocoa grown around East Java, roasted lighter than our Sulawesi line to keep the mild, honeyed profile Java estates are bought for. Winnowing runs to a tighter 1.5% shell limit, and the 2 to 6 mm screen band covers both inclusion work and direct grinding. Minimum order is 1 MT, which makes this line a practical way for bar makers to add a second Indonesian origin without committing to a container.

Values are typical specifications for the current crop and are confirmed lot by lot on the sales contract. Cut-test records and moisture readings travel with every shipment.

