

COCOA LIQUOR

Single-Origin Cocoa
Liquor, Papua

100% mass ground from our fermented Papua grade A beans, refined to 99.5% through 75 µm and cast in 25 kg blocks.

Papua

Fermented



- Ground from fermented Papua grade A beans only
- Refined to 99.5% through a 75 µm screen
- Each batch traces to a named, documented lot
- FFA held at or below 1.5% as oleic acid

SPECIFICATIONS

Fat content	52–56%	Free fatty acids	≤ 1.5% as oleic acid
Moisture	≤ 1.5%	Minimum order	3 MT
pH	5.4–6.0	Packaging	25 kg blocks in cartons
Fineness	≥ 99.5% through 75 µm	Lead time	4–5 weeks

EXPORT DETAILS

HS CODE

INCOTERMS

CERTIFICATIONS

1803.10

FOB · CFR · CIF

ISO 22000

HACCP

Halal (BPJPH)

PRODUCT OVERVIEW

Cocoa liquor ground on dedicated single-origin runs from the same fermented Papua grade A beans we ship whole, so every batch traces back to the fermentation records of a named lot. The Papua profile carries deep fruit and a full body that survives conching, which is why couverture makers buy it as a flavour lead rather than a base. Runs are scheduled per order, so plan for a 4 to 5 week lead time on the 3 MT minimum.

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.

PT FoodHub Collective Indonesia

Jl. Tb Simatupang Kav. 1, Pasar Minggu
Jakarta Selatan 12560, Indonesia

sales@indonesia-cacao.com

+62 852 8455 6574
indonesia-cacao.com



Scan for the full
product page