

WHOLE BEANS

Couverture Grade A,
Sulawesi Fermented

Bean-to-bar and couverture fermented Sulawesi beans, cut-tested to ≥85% fermentation (house Grade A, SNI size class A).

Sulawesi

Fermented

Grade A



- ≥ 85% fermentation, verified by cut test on every lot
- Fully traceable to named partner cooperatives in South Sulawesi
- Bean count ≤ 100/100 g with retained reference samples per shipment
- Export-ready with fumigation, phytosanitary, and origin certificates

SPECIFICATIONS

Bean count	≤ 100 / 100 g (SNI size class A)	Slaty beans	≤ 3%
Moisture	≤ 7.5%	Insect-damaged beans	≤ 1%
Fermentation level	≥ 85%	Minimum order	13 MT (1 × 20 ft FCL)
Fat content	≥ 52%	Packaging	60 kg jute bags
Mouldy beans	≤ 3%	Lead time	2–3 weeks

EXPORT DETAILS

HS CODE

INCOTERMS

CERTIFICATIONS

1801.00

FOB · CIF · CFR

Rainforest Alliance

ISO 22000

Halal (BPJPH)

PRODUCT OVERVIEW

Our flagship lot: fermented cocoa beans from long-term partner cooperatives in South Sulawesi. Beans are box-fermented for 5–6 days, sun-dried on raised beds, and graded to a bean count of 100 or better. Suited to chocolate makers and grinders looking for a reliable Indonesian fermented profile with chocolate-forward flavor and low smoke taint.

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.

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