

WHOLE BEANS

Couverture Grade A,
Sumatra Fermented

Fermented beans from highland Aceh and North Sumatra with a fruity profile, graded to ≥80% fermentation (house Grade A, SNI size class B).



Sumatra

Fermented

Grade A

- Bright, fruit-leaning fermented profile from highland Aceh
- Long-term smallholder cooperatives in Aceh and North Sumatra
- ≥ 80% fermentation with cut-test photos for every lot
- Complete export documentation and moisture certificates included

SPECIFICATIONS

Bean count	≤ 105 / 100 g (SNI size class B)	Slaty beans	≤ 3%
Moisture	≤ 7.5%	Insect-damaged beans	≤ 1%
Fermentation level	≥ 80%	Minimum order	13 MT (1 × 20 ft FCL)
Fat content	≥ 52%	Packaging	60 kg jute bags
Mouldy beans	≤ 3%	Lead time	3–4 weeks

EXPORT DETAILS

HS CODE

INCOTERMS

CERTIFICATIONS

1801.00

FOB · CIF

Rainforest Alliance

ISO 22000

Halal (BPJPH)

PRODUCT OVERVIEW

Sourced from cooperatives in the Aceh and North Sumatra highlands, these fermented beans show a brighter, fruit-leaning profile. Each lot is cut-tested, moisture-checked, and packed in new jute bags. A strong choice for processors blending origin character into couverture and single-origin bars.

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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