



## **COCOA POWDER ALKALIZED & NATURAL**

## **COCOA BUTTER**

Premium cocoa powder & cocoa butter crafted for food, beverage, bakery, confectionery, and cosmetic applications.

### **Phone**

+62 877 8221 8966

### **Website**

[www.archentara.com](http://www.archentara.com)

### **Email**

[halo@archentara.com](mailto:halo@archentara.com)

### **Instagram**

[@archentara](https://www.instagram.com/archentara)

## **PT ARCHENTARA BIO INGREDIENTS INDONESIA**

Jl. Purama SP 1, Jamaimo, Mariat,  
Kab. Sorong, Papua Barat Daya,  
Indonesia.

# ABOUT ARCHENTARA

Archentara operates through a collaborative ecosystem that connects communities, academia, industry, government, and financial institutions.

Local farmers and community groups serve as the stewards of Indonesia's biodiversity resources, while academic and research institutions contribute scientific validation and technological innovation.

Archentara strengthens supply chains, scales production, and expands market access. This integrated approach enables the transformation of Indonesia's natural resources into standardized, high-value bio-ingredients for global markets while creating inclusive economic opportunities for local communities.




## COMPANY VISION

To develop and standardize high-quality bio-ingredients derived from Indonesia's biodiversity through continuous research and innovation. To build an integrated value chain from responsible upstream sourcing to scalable downstream commercialization. To deliver products that generate sustainable economic value while creating positive impact for communities and the environment.



# COA COCOA POWDER (ALKALIZED)

| No                  | Parameter         | Result        | Standard              | Unit  |
|---------------------|-------------------|---------------|-----------------------|-------|
| <b>Organoleptic</b> |                   |               |                       |       |
| 1                   | Flavour           | Cocoa Flavour | Typical Cocoa Flavour | -     |
| 2                   | Aroma             | Cocoa Aroma   | Typical Cocoa Aroma   | -     |
| 3                   | Colour            | Reddish Brown | Reddish Brown         | -     |
| <b>Chemical</b>     |                   |               |                       |       |
| 4                   | Moisture          | 4.21          | Max. 5.00             | %     |
| 5                   | Fat               | 12.46         | Min. 10.00            | %     |
| 6                   | pH                | 7.09          | 6.8 - 7.2             | -     |
| 7                   | Fineness Shell    | 99.88         | Min. 99.5             | %     |
| 8                   | Content           | 1.63          | Max. 1.75             | %     |
| <b>Microbiology</b> |                   |               |                       |       |
| 9                   | Total Plate Count | 1292          | Max. 5000             | CFU/g |
| 10                  | Yeast             | 14            | Max. 50               | CFU/g |
| 11                  | Moulds            | <10           | Max. 50               | CFU/g |
| 12                  | Coliform          | Negative      | Max. 3.0              | MPN/g |
| 13                  | <i>E. Coli</i>    | Negative      | Absent                | /g    |
| 14                  | <i>Salmonella</i> | Negative      | Absent                | /25 g |

|   |                                       |              |   |                      |
|---|---------------------------------------|--------------|---|----------------------|
|  | <b>PELEPASAN PRODUK &amp; LAYANAN</b> | No. Dok.     | : | UGM.C-Form-08-P.06.1 |
|   |                                       | Revisi       | : | 2.0                  |
|   | <b>CERTIFICATE OF ANALYSIS</b>        | Tgl. Berlaku | : | 18 April 2023        |
|   |                                       | Halaman      | : | 1 dari 1             |

Certificate Number : 06/COA/IV/2026

The following sample(s) was/were submitted and identified by/on behalf of applicant as:

Product Name : Alkalized-Reddish Brown Cocoa Powder

Remark : Analysis precision had been checked and fulfilled the declared Laboratory Control

Criteria. This result related to the samples submitted only. This report shall not be reproduced except in full, without the approval of the laboratory.


Specification of the product

| No                  | Parameter         | Result        | Standard              | Unit  |
|---------------------|-------------------|---------------|-----------------------|-------|
| <b>Organoleptic</b> |                   |               |                       |       |
| 1                   | Flavour           | Cocoa Flavour | Typical Cocoa Flavour | -     |
| 2                   | Aroma             | Cocoa Aroma   | Typical Cocoa Aroma   | -     |
| 3                   | Colour            | Reddish Brown | Reddish Brown         | -     |
| <b>Chemical</b>     |                   |               |                       |       |
| 4                   | Moisture          | 4.21          | Max. 5.00             | %     |
| 5                   | Fat               | 12.46         | Min. 10.00            | %     |
| 6                   | pH                | 7.09          | 6.8 - 7.2             | -     |
| 7                   | Fineness Shell    | 99.88         | Min. 99.5             | %     |
| 8                   | Content           | 1.63          | Max. 1.75             | %     |
| <b>Microbiology</b> |                   |               |                       |       |
| 9                   | Total Plate Count | 1292          | Max. 5000             | CFU/g |
| 10                  | Yeast             | 14            | Max. 50               | CFU/g |
| 11                  | Moulds            | <10           | Max. 50               | CFU/g |
| 12                  | Coliform          | Negative      | Max. 3.0              | MPN/g |
| 13                  | <i>E. Coli</i>    | Negative      | Absent                | /g    |
| 14                  | <i>Salmonella</i> | Negative      | Absent                | /25 g |

**COA**  
**COCOA POWDER (ALKALIZED)**

**mesh 200**



|   |   |  |
|---|---|--|
|  | <b>RELEASE OF PRODUCTS AND SERVICES</b> | Document No. : UGM.C-Form-08-P.06.1            |
|   |   | Revised : 2.0                                  |
|   | <b>CERTIFICATE OF ANALYSIS</b>          | Effective Date : April 18 <sup>th</sup> , 2023 |
|   |   | Pages : 1 of 1                                 |

Certificate Number : 07/COA/IV/2026

The following sample(s) was/were submitted and identified by/on behalf of applicant as:

Product Name : Natural Cocoa Powder


Remark : Analysis precision had been checked and fulfilled the declared Laboratory Control Criteria. This result related to the samples submitted only. This report shall not be reproduced except in full, without the approval of the laboratory.

Specification of the product

| No                  | Parameter         | Result        | Standard              | Unit  |
|---------------------|-------------------|---------------|-----------------------|-------|
| <b>Organoleptic</b> |                   |               |                       |       |
| 1                   | Flavour           | Cocoa Flavour | Typical Cocoa Flavour | -     |
| 2                   | Aroma             | Cocoa Aroma   | Typical Cocoa Aroma   | -     |
| 3                   | Colour            | Light Brown   | Light Brown           | -     |
| <b>Chemical</b>     |                   |               |                       |       |
| 4                   | Moisture          | 3.44          | Max. 5.00             | %     |
| 5                   | Fat               | 13.27         | Min. 10.00            | %     |
| 6                   | pH                | 5.55          | 4.8 - 6.0             | -     |
| 7                   | Fineness Shell    | 99.97         | Min. 99.5             | %     |
| 8                   | Content           | 1.31          | Max. 1.75             | %     |
| <b>Microbiology</b> |                   |               |                       |       |
| 9                   | Total Plate Count | 875           | Max. 5000             | CFU/g |
| 10                  | Yeast             | 24            | Max. 50               | CFU/g |
| 11                  | Moulds            | < 10          | Max. 50               | CFU/g |
| 12                  | Coliform          | Negative      | Max. 3.0              | MPN/g |
| 13                  | <i>E. coli</i>    | Negative      | Absent                | /g    |
| 14                  | <i>Salmonella</i> | Negative      | Absent                | /25 g |

**COA**  
**COCOA POWDER (NATURAL)**

**mesh 200**

|   |                                       |              |   |                      |
|---|---------------------------------------|--------------|---|----------------------|
|  | <b>PELEPASAN PRODUK &amp; LAYANAN</b> | No. Dok.     | : | UGM.C-Form-08-P.06.1 |
|   |                                       | Revisi       | : | 2.0                  |
|   | <b>CERTIFICATE OF ANALYSIS</b>        | Tgl. Berlaku | : | 18 April 2023        |
|   |                                       | Halaman      | : | 1 dari 1             |

Certificate Number : 09/COA/IV/2026

The following sample(s) was/were submitted and identified by/on behalf of applicant as:

Product Name : Cocoa Butter

Remark : Analysis precision had been checked and fulfilled the declared Laboratory Control Criteria. This result related to the samples submitted only. This report shall not be reproduced except in full, without the approval of the laboratory.

#### Specification of the product

| No                  | Parameter              | Result        | Standard              | Unit                    |
|---------------------|------------------------|---------------|-----------------------|-------------------------|
| <b>Organoleptic</b> |                        |               |                       |                         |
| 1                   | Flavor                 | Cocoa Flavour | Typical Cocoa Flavour | -                       |
| 2                   | Aroma                  | Cocoa Aroma   | Typical Cocoa Aroma   | -                       |
| 3                   | Colour                 | Clear Yellow  | Clear Yellow          | -                       |
| <b>Chemical</b>     |                        |               |                       |                         |
| 4                   | Moisture               | 0.138         | Max. 0.20             | %                       |
| 5                   | FFA Value              | 1.12          | Max. 1.75             | %                       |
| 6                   | Saponification Value   | 188.8         | 188 - 198             | mg KOH/g fat            |
| 7                   | Unsaponification Value | 0.22          | Max. 0.35             | %                       |
| 8                   | Iodine Value           | 33.9          | 33 - 42               | g I <sub>2</sub> /100 g |
| 9                   | Peroxide Value         | 0.71          | Max. 4.0              | meq peroxide/kg fat     |
| 10                  | Melting Point          | 33.5          | 31 - 35               | °C                      |
| 11                  | Refractive Index       | 1.4567        | 1.4560 - 1.4590       | -                       |

**COA**  
**COCOA BUTTER**



BEVERAGE INDUSTRY  
**CHOCOLATE**

Used in chocolate drinks, protein shakes, and flavored milk products.

Food Service & Horeca

Suitable for cafés, restaurants, and hotels for menu applications such as hot chocolate, desserts, and bakery preparations.

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[www.archentara.com](http://www.archentara.com)

@archentara



BAKERY & CONFECTIONERY  
**CAKES & COOKIES**

Applied in cakes, cookies, brownies, pastries, chocolates, and candy products for enhanced flavor, aroma, and appearance.

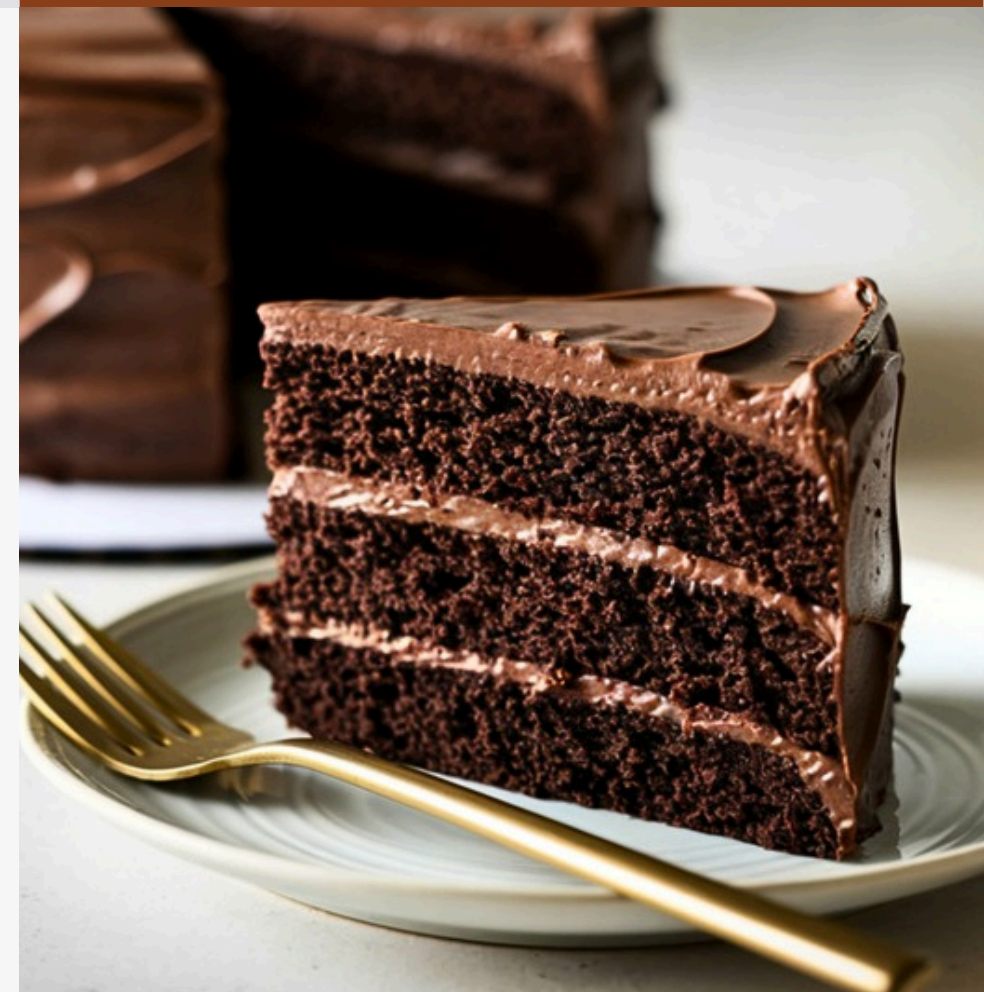
**DESSERT & ICE CREAM**

Ice cream, pudding, mousse, and dessert toppings to create deep chocolate flavor and smooth texture.



PRODUCT  
**APPLICATIONS**

**FOR F&B  
INDUSTRY**



COCOA BUTTER  
PRODUCT **APPLICATION**

# COSMETICS & SKINCARE

## Cocoa Butter for Skincare

- Helps moisturize and soften the skin.
- Commonly used in lotion, cream, soap, and lip balm.
- Provides smooth texture for skincare products.

## Cocoa Butter for Fragrance

- Has a warm and natural chocolate-like aroma.
- Used in scented body care and aromatic products.
- Suitable for sweet and comforting fragrance blends.



# Let's Stay Connected



## **Our Website**

[www.archentara.com](http://www.archentara.com)



## **Office Address**

Synthesis Huis, Cijantung, Jakarta



## **Storage Address**

Sorong, Southwest Papua



## **Our Phone**

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## **Our email**

[halo@archentara.com](mailto:halo@archentara.com)

