



# PRODUCT CATALOGUE

**PT OMNI PRIMA NUSANTARA**

+62821 1170 7021

info@omnicocaindo.com

Arcade Business Center 6th Floor Unit 6-03, Jl. Pantai  
Indah Utara 2 Kav. C1, PIK, RT 016/ RW 007, Kel. Kapuk  
Muara, Kec. Penjaringan, Jakarta Utara 14460

www.omnicocaindo.com





# EXPORT READY COCOA POWDER

Beyond Ordinary Cocoa. Discover the Quality Difference.  
Your source for Truly Superior Cocoa Powder.

## **Packaging information**

Packed in 3ply paper bags 25kg bag net. Bags will be labeled with product type, production date, country of origin, net weight, product certification logo, and expired date.

We also accept Customized Packaging to your brand design!

## **Storage Recommendation**

Keep the product in cool, dry storage  
(preferably below 20 °C and 60% relative humidity) and free from  
foreign odors.

Avoid direct sunlight and not stacking more than 20 layers of bags  
height.



# NATURAL COCOA POWDER



NATURAL		
Index	Specification	Result
Appearance	Fine, free flowing brown powder	Past
Color and luster (melting	Brown to dark brown	Past
Odor and laste	Normal cocoa smell	Past
Fat content	10 – 12 %	11.73 %
Ph value	5.0 min	5.72
Moisture	5 % max	4.03 %
Ash	12 % max	9.06 %
Fineness	99.0 - 99.9 %	99.53 %
Total plate count	5000cfu/g max	< 1000
Coliforms	30mpn/100g.max	< 50
Yeast count	50cfu/g max	Negative
Mould count	100cfu/g max	0
Pathogenic bacteria	Negative	Negative



# ALKALIZED BROWN COCOA POWDER

ALKALIZED BROWN		
Index	Specification	Result
Appearance	Fine, free flowing brown powder	Past
Color and luster (melting	Brown to dark brown	Past
Odor and laste	Normal cocoa smell	Past
Fat content	10 – 12 %	11.42 %
Ph value	6.2 - 6.9 min	6.68
Moisture	5 % max	3.99 %
Ash	12 % max	10.12 %
Fineness	99.0 - 99.9 %	99.74 %
Total plate count	5000cfu/g max	< 1000
Coliforms	30mpn/100g.max	< 50
Yeast count	50cfu/g max	Negative
Mould count	100cfu/g max	0
Pathogenic bacteria	Negative	Negative





# ALKALIZED BLACK COCOA POWDER

ALKALIZED BLACK		
Index	Specification	Result
Appearance	Fine, free Flowing brown powder	Past
Color and luster (melting	Black	Past
Odor and laste	Normal cocoa smell	Past
Fat content	10 - 12 %	10.77 %
Ph value	7.8 - 8.0 %	7.92
Moisture	5 % max	3.72 %
Ash	12 % max	11.78 %
Fineness	99.0 - 99.9 %	99.86 %
Total plate count	5000cfu/g max	< 1000
Coliforms	30mpn/100g.max	< 50
Yeast count	50cfu/g max	Negative
Mould count	100cfu/g max	0
Pathogenic bacteria	Negative	Negative





# ALKALIZED DARK BROWN COCOA POWDER

ALKALIZED DARK BROWN		
Index	Specification	Result
Appearance	Fine, free Flowing brown powder	Past
Color and luster (melting	Brown to dark brown	Past
Odor and laste	Normal cocoa smell	Past
Fat content	10 – 12 %	10.98 %
Ph value	6.8 - 7.2	7.05
Moisture	5 % max	3.87 %
Ash	12 % max	11.47 %
Fineness	99.0 - 99.9 %	99.82 %
Total plate count	5000cfu/g max	< 1000
Coliforms	30mpn/100g.max	< 50
Yeast count	50cfu/g max	Negative
Mould count	100cfu/g max	0
Pathogenic bacteria	Negative	Negative







# EXPORT READY COCOA BEANS

We offer you our best cocoa beans begin as meticulously hand-selected pods from sustainable, single-origin farms renowned for ideal terroir and ethical partnerships. Employing time honored, small batch fermentation and sun drying techniques under strict protocols, we nurture complex flavor profiles and perfect bean integrity. Rigorous sorting and quality control ensure only beans meeting our uncompromising standards for size, moisture, purity, and distinctive character deep chocolate notes, vibrant fruitiness, or delicate floral hints reach our clients also with affordable price.

For more information

Please contact us on email or whatsapp

**[info@omnicocoaindo.com](mailto:info@omnicocoaindo.com)**

**+628211170 7021**



The background of the entire page is a composite image. On the left, there are chunks of pale yellow cocoa butter. In the center, there is a pile of dark brown, oval-shaped cocoa beans. On the right, there is a mound of fine, reddish-brown cocoa powder. A semi-transparent dark brown rectangle is overlaid on the top half of the image, containing the title and a paragraph of text. Another semi-transparent dark brown rectangle is overlaid on the bottom half of the image, containing contact information.

# EXPORT READY COCOA BUTTER

Our superior cocoa butter is meticulously extracted from the finest, sustainably sourced cocoa beans using a gentle, low-temperature mechanical pressing process. This preserves its natural ivory color, delicate cocoa aroma, and unparalleled melting properties, ensuring a velvety texture and long shelf life without chemical refining. Rigorous filtration and quality control guarantee purity, consistent viscosity, and compliance with international food and cosmetic standards (including USP/ Pharmaceutical Grade).

For more information

Please contact us on email or whatsapp

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