

## Finest Cocoa Supply

Indonesia is one of the world's largest producers of cocoa, and DIPEX Global Trade is strategically positioned at the heart of the action. To stay "plugged-in" to the global demand, we maintain a strong presence in consumption markets across Europe, North America, South America, and Asia. This global reach, combined with our local sourcing expertise, allows us to deliver high-quality cocoa products that meet the precise requirements of international chocolatiers and food manufacturers.

### The DIPEX Global Edge in Cocoa

By staying close to the "cocoa action" in major consumption hubs, we provide real-time market insights and agile supply chain adjustments for our clients in Europe and the Americas.

Similar to our coffee and spices, Indonesian cocoa thrives in mineral-rich soil, offering a unique flavor notes—ranging from earthy to slightly fruity—that adds complexity to global chocolate blends.

### Cocoa Beans | HS Code: 180100

- Moisture: 7% max
- Mould: 3% max
- Admixture: 1% max
- Fermentation level: 75–90%
- Packaging: 50–60 kg jute bag
- MOQ: 1x20ft
- Supply ability: 100–300 MT/month



#### Cocoa Beans

Craft chocolate making (Bean-to-Bar), large-scale industrial grinding, and premium snacking.



#### Cocoa Powder

Beverage industry (hot cocoa, chocolate milk), bakery products, biscuits, and compound chocolate.



### Other cocoa Specs ? Contact Us!

*Wherever your journey begins, we speak choco fluently—with bold ideas and supply chain mastery. Ready when you are.*

### PT Dipex Global Trade

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Our 10-year track record proves our resilience and reliability. We have survived market fluctuations and evolved alongside global food safety standards. When you partner with DIPEX, you are not just buying a commodity; you are securing a seamless, risk-free supply chain backed by ten years of proven excellence.

