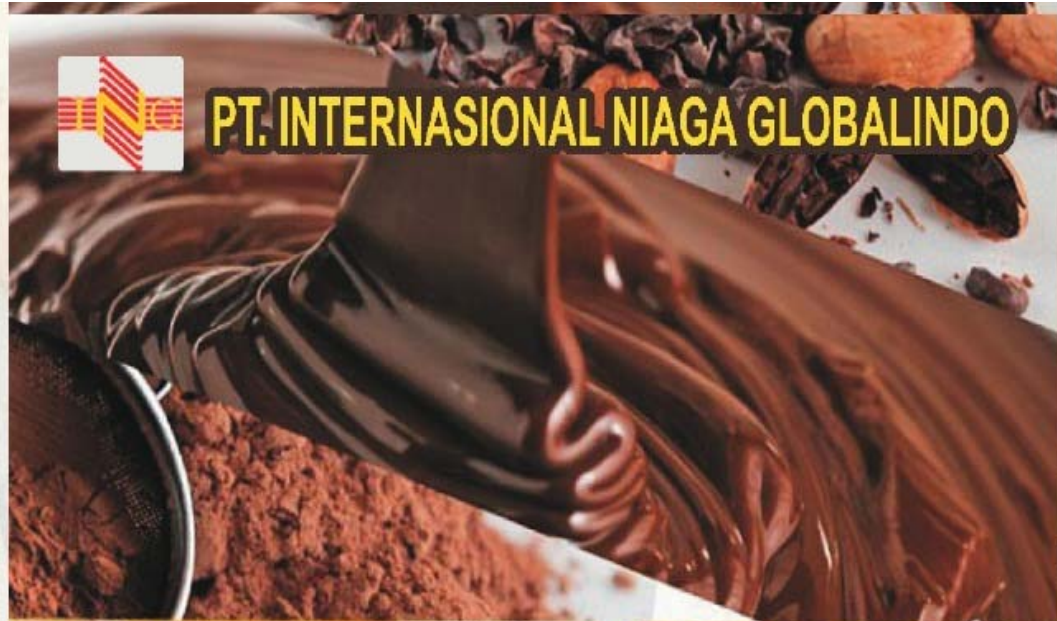


# Contact Us

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**PT. INTERNASIONAL NIAGA GLOBALINDO**



## COMPANY PROFILE

PT. Internasional Niaga Globalindo. Take great pride in being one of Indonesian selected manufacturers of the finest cocoa products, cocoa derivatives, spices and wooden products. Our products are supplied to the chocolate makers and chocolate users across the world, from local bakeries to multi-national companies. Our previous raw material products supplied were well known as a reliable business partner for the supply of cocoa and cocoa and chocolate products and manufacturers.

### Our Motto

To constantly reinvent, innovate and implement ideas. Create finest quality, world-class, value for money products through continuous research to deliver the best."

### Our Vision :

To be a trusted processing and trading company in Local and International Market."

### Our Mision

- To profitably build a strong chocolate and cocoa products business in export and domestic markets with quality that customers and consumers satisfaction."
- To invite and promote customers as partners to progress together.

Cocoa Liquor



Cocoa Butter



Cocoa Cake



Cocoa Powder



### Our Product's Range:

#### 1. Cocoa Butter

Undeodorized FFA max 1,75% - Yellowish Light

Cocoa butter is a pale-yellow, edible vegetable fat extracted from the cocoa bean. It is one of the key ingredients to make chocolate. Cocoa butter has a cocoa flavor and aroma. Cocoa butter is obtained from whole cocoa beans through several processes such as winnowing, roasting, grinding and pressing. Chocolate liquor is pressed to separate the cocoa butter from the cocoa solids.

#### 2. Cocoa Powder

Fat 5-9% and Fat 10-12%,

Premium, Medium and Standard Quality Natural Cocoa Powder - Brown Color  
Premium, Medium and Standard Quality Alkalized Cocoa Powder - Brown Color  
Premium, Medium and Standard Quality Alkalized Cocoa Powder - Dark Brown Color

#### 3. Cocoa Cake

Natural and Alkalized Cake, Manufactured with Fat 10 -12%.

The cocoa powder and cake is packed in 25-kg paper bags with 3 layer inner plastics. Bags will be labeled with product type, production code, net weight, production date and shelf life.

### Our Other Product Range,

We provides solutions for the spices and agricultural product services and processing to meet customer preferences. Processing spices and agricultural product into variants form products such as stick, powder and dried. Dedicated for the consistent quality, reliable service, and customer satisfaction, all our products under the company's processing control internally as our standard.

We offer exclusive custom process based on the individual requirements, and all customers.

The following list represents the most common spices we produce, such as Cinnamon (*Cinnamomum Burmanii*) Stick and Powder, Dried Cloves, White and black pepper, Dried Maze, Dried and fresh Nutmeg