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anekakakao.com





Introduction

Aneka Kakao is a cocoa powder manufacturer which is growing fast in producing high quality cocoa products and providing excellent service to customer needs. Our integrated and advanced manufacturing processes have led us to be able to create a safety and cost-effective system for your peace of mind.

Established in 2014, we produce our cocoa powder using raw materials from various origins. Run by experienced and skilled specialists with sophisticated R&D capabilities, we are confident to be a trusted and on-going supplier to multiple overseas customers.

To complete our quality assurance system, we are certified under ISO 22000 for quality and food safety management as well as Kosher and Halal certificates to meet a broad-range of market demand and their dietary requirements.

As our commitment to continuously evolve to become a global cocoa powder manufacturer and supplier, we are pleased to hear and discuss your specific needs and requirements. Our team will gladly inform you with further information about our products and services.

Your Business Partner

Aneka Kakao is a major manufacturer in cocoa powder industry. As a manufacturer, we care and appreciate our customers by offering competitive price and delivering added value through innovations and high quality products to our business partners.

Our Factory



Our Vision

To become the top cocoa powder supplier in global industry, to provide our customers with high quality products according to their needs, and to support their business through our creative innovations.

Our Mission

To meet market needs with passion and high integrity; to maintain products consistency in terms of quality, quantity, taste and products distribution.



Our Factory Processing

Commitment

To provide product with the highest quality is our responsibility as a manufacturer to our customer.

Research & Development

To provide R&D services that innovate and create of new applications and products. Products optimization and products development.

Customer Benefit

Our Technical Advisors and Technical Sales Supports will be pleased to assist and ensure our customers to acquire the best service experience.

Delivery

We are well-aware of the importance of the logistic procedures. Always in the best condition and timely delivery is our main consideration.

Distribution

Our national and international distribution networks are highly trusted by our customers.

“Products presented in this catalogue are our standard product portfolio. Customized products are prepared according to customers' requirements”



Our Product



COCOA
POWDER AK 130



COCOA
POWDER AK 250



COCOA
POWDER AK 300



COCOA
POWDER AK 901



COCOA
POWDER AK 130

Product Category	Natural
Product Name	AK 130
Physical and Characteristic	
Color	Light Brown
pH	5.0 - 5.9
Flavor	Up to Standart
Fat Content (%)	10-12
Fineness (%<75 m)	99.5 min
Moisture (%)	5.0 max
Shell Content (%)	1.75 max
Microbiological Characteristic	
Total Plate Count / g	5,000 max
Yeast & Mold / g	50 max
Enterobacteriaceae / g	Negative
Coliforms / g	Negative
E. Coli / g	Negative
Salmonellae / g	Negative



COCOA
POWDER AK 300

Product Category	Alkalized
Product Name	AK 300
Physical and Characteristic	
Color	Dark Brown
pH	7.5 - 8.0
Flavor	Up to Standart
Fat Content (%)	10-12
Fineness (%<75 m)	99.5 min
Moisture (%)	5.0 max
Shell Content (%)	1.75 max
Microbiological Characteristic	
Total Plate Count / g	5,000 max
Yeast & Mold / g	50 max
Enterobacteriaceae / g	Negative
Coliforms / g	Negative
E. Coli / g	Negative
Salmonellae / g	Negative



COCOA
POWDER AK 250

Product Category	Alkalized
Product Name	AK 250
Physical and Characteristic	
Color	Brown
pH	6.5 - 7.0
Flavor	Up to Standart
Fat Content (%)	10-12
Fineness (%<75 m)	99.5 min
Moisture (%)	5.0 max
Shell Content (%)	1.75 max
Microbiological Characteristic	
Total Plate Count / g	5,000 max
Yeast & Mold / g	50 max
Enterobacteriaceae / g	Negative
Coliforms / g	Negative
E. Coli / g	Negative
Salmonellae / g	Negative



COCOA
POWDER AK 901

Product Category	Alkalized
Product Name	AK 901
Physical and Characteristic	
Color	Black
pH	9.0 - 11.0
Flavor	Up to Standart
Fat Content (%)	10-12
Fineness (%<75 m)	99.5 min
Moisture (%)	5.0 max
Shell Content (%)	1.75 max
Microbiological Characteristic	
Total Plate Count / g	5,000 max
Yeast & Mold / g	50 max
Enterobacteriaceae / g	Negative
Coliforms / g	Negative
E. Coli / g	Negative
Salmonellae / g	Negative

Our Certificates

SNI



HALAL



Our Certificates



CERTIFICATE OF REGISTRATION

This is to certify that:
PT. Aneka Kakao
Jl Raya Pilang Km 5 No 8 RT 24 RW 12 Ds.Pilang Kec. Wonoayu Sidoarjo Jawa Timur INDONESIA

operates a
FOOD SAFETY MANAGEMENT SYSTEM
which complies with the requirements of
ISO 22000:2005 incorporating the Principles of HACCP developed by the Codex Alimentarius Commission (Rev 4-2003)
for the following scope
The Manufacture of Cocoa Powder from Cocoa Cake in paper bag 25 Kg

Certificate No: FSM41453
Issued: 15 March 2019 Originally Certified: 17 December 2015
Expires: 29 June 2021 Current Certification: 15 March 2019

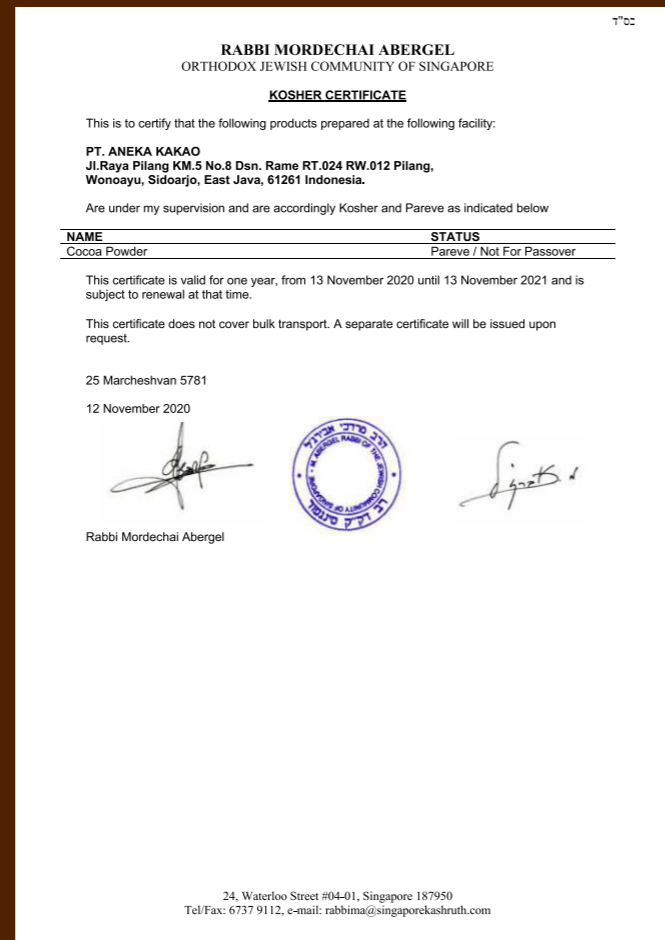
Kevin Goodwin
General Manager Technical Services
SAI Global Assurance

ISO 22000 JAS-ANZ KAN

Registered by:
SAI Global Certification Services Pty Ltd (ACN 118 718 959) 180 George Street Sydney NSW 2000 Australia with SAI Global Pty Limited 180 George Street Sydney NSW 2000 Australia ("SAI Global") and subject to the SAI Global Terms and Conditions for Certification. None of the core and not associated in carrying out its assessment. SAI Global directs responsibility only for proven negligence. This certificate remains the property of SAI Global and must be returned to SAI Global upon its request. To verify that this certificate is current please refer to SAI Global On-Line Certification register at www.sai-global.com

SAI GLOBAL

ISO 22000 : 2005



RABBI MORDECHAI ABERGEL
ORTHODOX JEWISH COMMUNITY OF SINGAPORE

KOSHER CERTIFICATE

This is to certify that the following products prepared at the following facility:

PT. ANEKA KAKAO
Jl.Raya Pilang KM.5 No.8 Dsn. Rame RT.024 RW.012 Pilang,
Wonoayu, Sidoarjo, East Java, 61261 Indonesia.

Are under my supervision and are accordingly Kosher and Pareve as indicated below

NAME	STATUS
Cocoa Powder	Pareve / Not For Passover

This certificate is valid for one year, from 13 November 2020 until 13 November 2021 and is subject to renewal at that time.

This certificate does not cover bulk transport. A separate certificate will be issued upon request.

25 Marcheshvan 5781
12 November 2020

[Signature] *[Signature]*

Rabbi Mordechai Abergel

24, Waterloo Street #04-01, Singapore 187950
Tel/Fax: 6737 9112, e-mail: rabbima@singaporekashruth.com

KOSHER





Aneka Kakao
C o c c o a P o w d e r