



PT Naraya Adhi Pratama

Product Catalog



CREATING VALUE

BEYOND BORDERS



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Our Profile

PT Naraya Adhi Pratama is an Indonesian company engaged in international trade and investment, with a focus on exporting high-quality agricultural commodities. We aim to connect Indonesia's abundant natural resources with global markets through a sustainable, efficient, and innovative business approach.

Driven by synergy and strategic collaboration, we actively engage with farmers, producers, distributors, and investors to build an integrated and resilient supply chain that delivers consistent quality and dependable service. Our operations are guided by a strong commitment to ethical and responsible trade practices, ensuring lasting value for our business partners and the communities we support.



Our Products



We are committed to delivering high-quality cocoa products that meet international standards. From sourcing to processing, every step is handled with care to ensure consistency in flavor, quality, and food safety. Naraya Cocoa stands for reliable supply, traceable origin, and premium-grade cocoa trusted by global buyers.

Fat Content(Alkalized & Non-Alkalized): 10-12%, 12-24%, 20-24%.

Color: Brown & Dark Brown



Alkalized PH: 6,5-7,0
Non-Alkalized PH: 4,2-5,4

Alkalized & Non-Alkalized
Mouisture Content: 3,6-5,0%





Alkalized Cocoa Powder Fat 10-12%

Fat 10% -12%

pH Value : 6.5 - 7.2 Fineness : (+/-) 99%

Color: Brown, Dark Brown

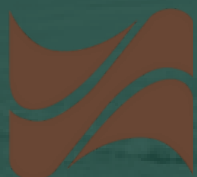
Moisture : 5% Max

Ash Content: 12% Max Taste: Nice cocoa taste. Smell: the nice smell of cocoa

Shelf Life: 2 Years From Manufacturer date

FOB Jakarta 20ft: USD 1750/ton

FOB Jakarta 40ft: USD 1720/ton





Alkalized Cocoa Powder Fat 8-10%

Fat 8% -10%

pH Value : 6.5 - 7.2

Fineness : (+/-) 99%

Color : Brown, Dark Brown Moisture : 5% Max

Ash Content : 12% Max

Taste : Nice cocoa taste.

Smell: A special and nice smell of cocoa

Shelf Life: 2 Years From Manufacturer date

FOB Jakarta 20ft : USD 1125/ton

FOB Jakarta 40ft : USD 1100/ton





Natural Cocoa Powder 10-12%

Fat 10% -12%

pH Value : 5.4 - 6.7 Fineness : (+/-) 99%

Color : Brown, Dark Brown Moisture : 5% Max

Ash Content : 8% Max

Taste : Nice cocoa taste.

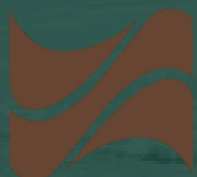
Smell: the nice smell of cocoa

Shelf Life: 2 Years From

Manufacturer date

FOB Jakarta 20ft: USD 1550/ton

FOB Jakarta 40ft: USD 1520/ton





Natural Cocoa Powder fat 8-10%

FAT 8% -10%

pH VALUE : 5.0 – 6.0 FINENESS : (+/-) 99% COLOR :
BROWN, DARK BROWN MOISTURE : 5% MAX

FAT 8% -10%

pH VALUE : 5.0 – 6.0 FINENESS : (+/-) 99% COLOR :
BROWN, DARK BROWN MOISTURE : 5% MAX

FOB Jakarta 20ft: USD 1100/ton

FOB Jakarta 40ft: USD 1075/ton





Black Cocoa Powder

FAT 8% -10%
PH VALUE : 7.0 – 8.5 FINENESS : (+/-) 99% COLOR :
BLACK
MOISTURE : 5% MAX
ASH CONTENT : 12% MAX
TASTE : NICE COCOA TASTE.
SMELL: A SPECIAL AND NICE
SMELL OF COCOA
SHELF LIFE: 2 YEARS FROM
MANUFACTURER DATE

FOB Jakarta 20ft: USD 2400/ton

FOB Jakarta 40ft: 2370/ton





NARAYA
ADHI PRATAMA

Contact Us

For further information. We're very open for discussions and offers.

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