



BT N

Yellowish brown cocoa powder



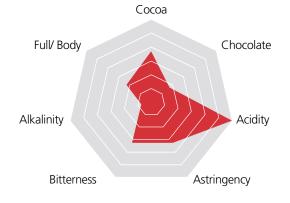
BT N



Natural Cocoa Powder Fat content: 10 - 12% pH: 5.0 minimum

Flavor

Distinctive cocoa flavor with acidity notes



Applications









Chocolate Ice Cream

Creams and fillings

Cakes

Packaging







PT. Bumitangerang Mesindotama

Jl. Dipati Unus No. 30 Cibodas, Tangerang 15138 Banten, Indonesia























Light brown cocoa powder





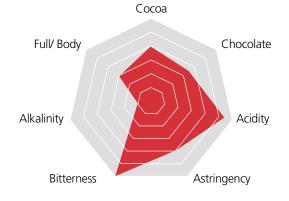
Light Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 5.8 - 6.6

Flavor

Distinctive cocoa flavor with pleasant roasted notes



Applications









Chocolate

Ice Cream

drink mixes

and fillings

Packaging







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BT A

Intense brown cocoa powder



BT A



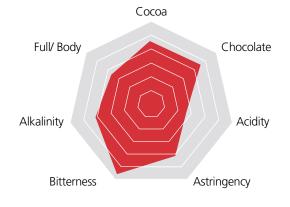
Light Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 6.8 - 7.2

Flavor

Balanced cocoa and chocolate flavor with pleasant roasted notes



Applications









Chocolate

Ice Cream

drink mixes

Spreads









Creams and fillings

Cereals

Cookies, Cakes

Confectioner's coatings

Packaging







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BT 500A

Brown cocoa powder with reddish hue



BT 500A



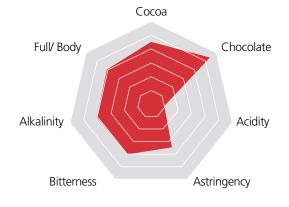
Light Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 6.9 - 7.5

Flavor

Balanced cocoa and chocolate flavor with intense body character



Applications









Chocolate

Ice Cream

drink mixes

Spreads









Creams Cereals and fillings

Cookies, Cakes

Confectioner's coatings

Packaging







PT. Bumitangerang Mesindotama

Jl. Dipati Unus No. 30 Cibodas, Tangerang 15138 Banten, Indonesia























Brown cocoa powder with reddish hue





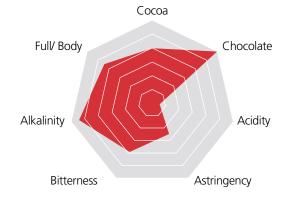
Light Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 6.9 - 7.5

Flavor

Strong chocolate flavor with balanced body



Applications









Chocolate

Ice Cream

drink mixes

Spreads









Creams Cereals and fillings

Cookies, Cakes

Confectioner's coatings

Packaging







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Medium brown cocoa powder with reddish hue





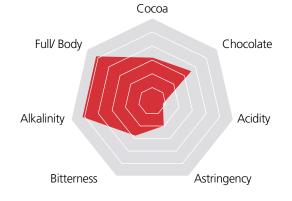
Light Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 6.8 - 7.2

Flavor

Full bodied and distinctive chocolate flavor



Applications









Chocolate

Ice Cream

drink mixes

Spreads



Creams

and fillings







Cereals

Cookies, Cakes

Confectioner's coatings

Packaging







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Medium red cocoa powder





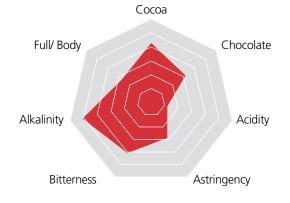
Medium Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 7.4 - 7.8

Flavor

Aromatic flavour profile with significant cocoa flavor



Applications









Chocolate

Ice Cream

drink mixes

Spreads









Creams and fillings

Cereals

Cookies, Cakes

Confectioner's coatings

Packaging







PT. Bumitangerang Mesindotama

Jl. Dipati Unus No. 30 Cibodas, Tangerang 15138 Banten, Indonesia























Medium dark brown cocoa powder with reddish hue





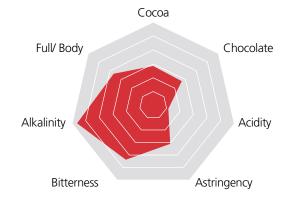
Light Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 6.9 - 7.5

Flavor

Aromatic flavor profile with intense chocolate character



Applications









Chocolate

Ice Cream

drink mixes

Spreads









Creams and fillings

Cereals

Cookies, Cakes

Confectioner's coatings

Packaging







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Medium dark red cocoa powder





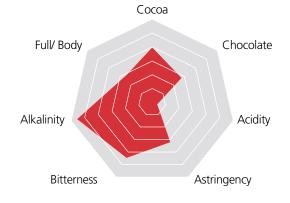
High Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 7.6 - 8.0

Flavor

Strong cocoa character with aromatic flavor profile



Applications









Chocolate

Ice Cream

drink mixes

Spreads



Creams







Cereals and fillings

Cookies, Cakes

Confectioner's coatings

Packaging







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Jl. Dipati Unus No. 30 Cibodas, Tangerang 15138 Banten, Indonesia























BT 1000HA

Dark brown cocoa powder with reddish hue



BT 1000HA



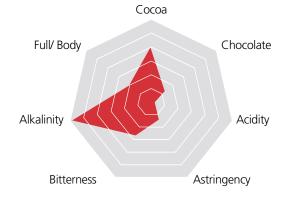
High Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 7.7 - 8.3

Flavor

Significant cocoa character with alkalinity notes



Applications









Chocolate

Ice Cream

drink mixes

Spreads





Cereals





Creams and fillings

Cookies, Cakes

Confectioner's coatings

Packaging







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BT HA

Dark brown cocoa powder



BT HA



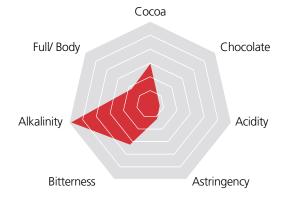
High Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 7.7 - 8.3

Flavor

Aromatic flavour profile with intense cocoa flavor



Applications









Chocolate

and fillings

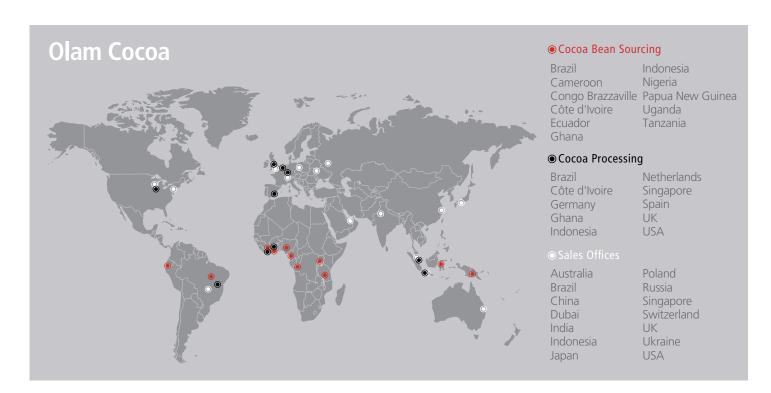
Cakes

coatings

Packaging







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Dark brown cocoa powder





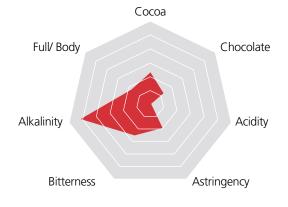
Medium Alkalized Cocoa Powder

Fat content: 10 - 12%

pH: 7.2 - 7.6

Flavor

Aromatic flavour profile with intense cocoa flavor



Applications



Chocolate







and fillings

Cakes

coatings

Packaging







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Black cocoa powder



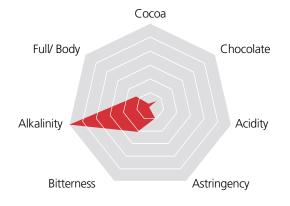


Black Cocoa Powder Fat content: 10 - 12%

pH: 8.0 - 9.0

Flavor

Mild flavor with strong alkalinity



Applications



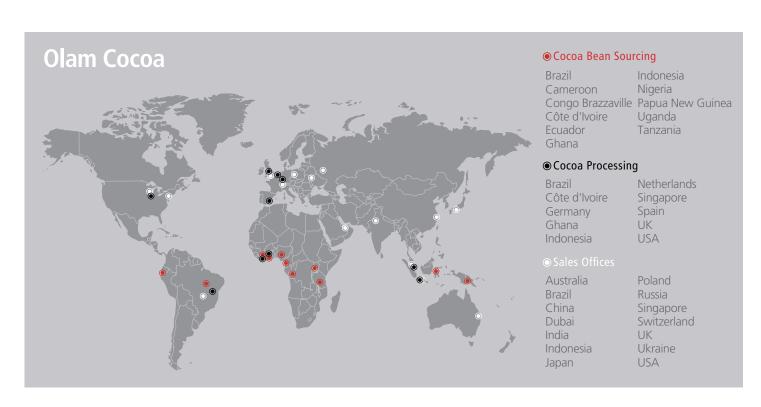


Confectioner's coatings

premixes

Packaging





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Dark brown cocoa liquor



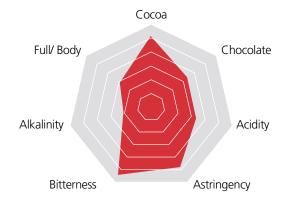


Natural Cocoa Liquor Fat content: 50% Minimum

pH: 5.0 Minimum

Flavor

Intense cocoa flavor with pleasant acidity and roasted notes



Applications









Chocolate

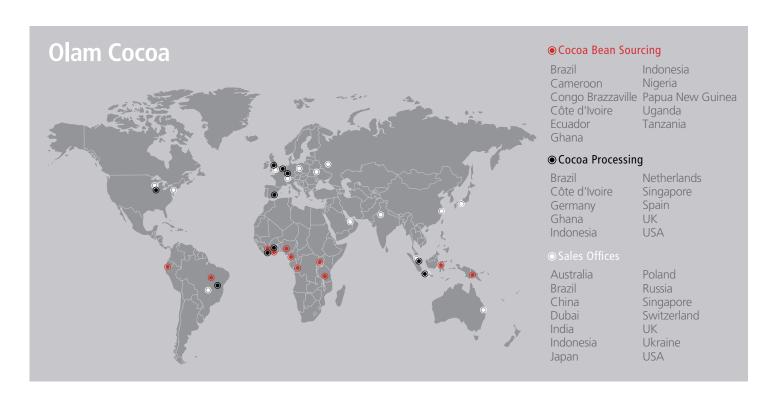
Confectioner's coatings

and fillings

Packaging







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Dark brown cocoa liquor



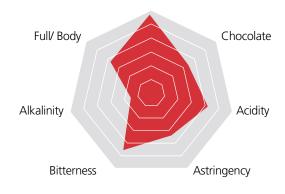


Natural Cocoa Liquor Fat content: 52% Minimum

pH: 5.0 Minimum

Flavor

Significant cocoa flavor, balanced body with pleasant acidity and roasted notes



Applications









Chocolate

Confectioner's coatings

and fillings

Packaging







PT. Bumitangerang Mesindotama

Jl. Dipati Unus No. 30 Cibodas, Tangerang 15138 Banten, Indonesia























BT 500A

Dark brown cocoa liquor



BT 500A

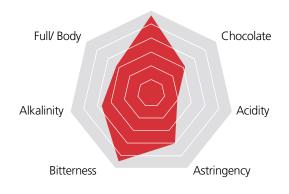


Light Alkalized Cocoa Liquor Fat content: 50% Minimum

pH: 6.9 - 7.5

Flavor

Strong cocoa flavor with pleasant roasted notes



Applications









Chocolate

Confectioner's coatings

and fillings

Packaging







PT. Bumitangerang Mesindotama

Jl. Dipati Unus No. 30 Cibodas, Tangerang 15138 Banten, Indonesia























Natural

Pale yellow cocoa butter



Natural Cocoa Butter



Flavor

Strong Cocoa Flavor

Specifications

Moisture Content (%) : 0.20 Max.

Free Fatty Acid (As Oleic Acid) (%) : 1.75 Max.

Iodine Value (Wijs) : 33 - 42

Peroxide Value : 4.0 Max.

Saponification Value : 188 - 198

Unsaponification Matter (%) : 0.35 Max.

Melting Point (°C) : 31 - 35

Refractive Index (nD 40°C) : 1.456 - 1459

Applications









Chocolate

Confectioner's coatings

and fillings

Packaging







PT. Bumitangerang Mesindotama

Jl. Dipati Unus No. 30 Cibodas, Tangerang 15138 Banten, Indonesia























Deodorized

Pale yellow cocoa butter



Deodorized Cocoa Butter



Flavor

Bland Cocoa Flavor

Specifications

Moisture Content (%) : 0.20 Max.

Free Fatty Acid (As Oleic Acid) (%) : 1.75 Max.

Iodine Value (Wijs) : 33 - 42

Peroxide Value : 4.0 Max.

Saponification Value : 188 - 198

Unsaponification Matter (%) : 0.35 Max.

: 31 - 35 **Melting Point (°C)**

Refractive Index (nD 40°C) : 1.456 - 1459

Applications











coatings

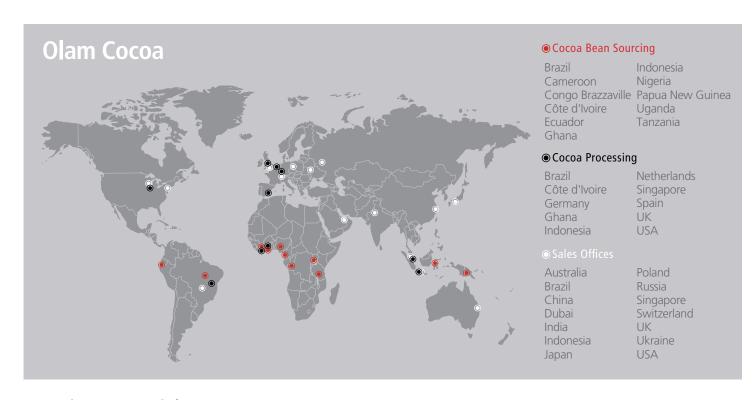
Cosmetics

and fillings

Packaging







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Bleached Deodorized

Yellowish white cocoa butter



Bleached Deodorized Cocoa Butter



Flavor

Bland Cocoa Flavor

Specifications

Moisture Content (%) : 0.20 Max. Free Fatty Acid (As Oleic Acid) (%) : 1.75 Max.

Iodine Value (Wijs) : 33 - 42

Peroxide Value : 4.0 Max.

Saponification Value : 188 - 198

Unsaponification Matter (%) : 0.35 Max.

Melting Point (°C) : 31 - 35

Refractive Index (nD 40°C) : 1.456 - 1459

Applications











Chocolate

coatings

and fillings

Packaging







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Jl. Dipati Unus No. 30 Cibodas, Tangerang 15138 Banten, Indonesia

















