



Bena Cocoa



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About Us

- At Bena Cocoa, we are committed to connecting businesses with high-quality ingredients, sustainably sourced from Indonesia and specifically tailored to the needs of our B2B partners.
- Our network includes small to mid-sized factories specializing in semi-processed ingredients. We are aiming to build a business that values both the health of the soil where our ingredients are grown and the satisfaction of our customers.

What We Do

We work with nature and good people. The farms we work with cultivate their cacao trees in a regenerative way to maintain the health of their soil, some without knowing what it's called. Each farm grows a different variety of beans. Even so, the taste profiles of our products reflect the area where the trees are grown. Take Papua as an example, you can tell the taste evokes a feel of deep forest. It's not only the terroir that plays a part in this distinction; the neighboring plants also contribute to the flavor mix. We are here connecting brands with unique flavor from different terroirs and a mix of neighboring intercrops. Our products offer a variety of distinctive notes suitable for those who want to develop the signature flavor of their products.



Application



Ice Cream



Compound



Baked goods



Beverages



Coating



Dairy desserts



Confectionary



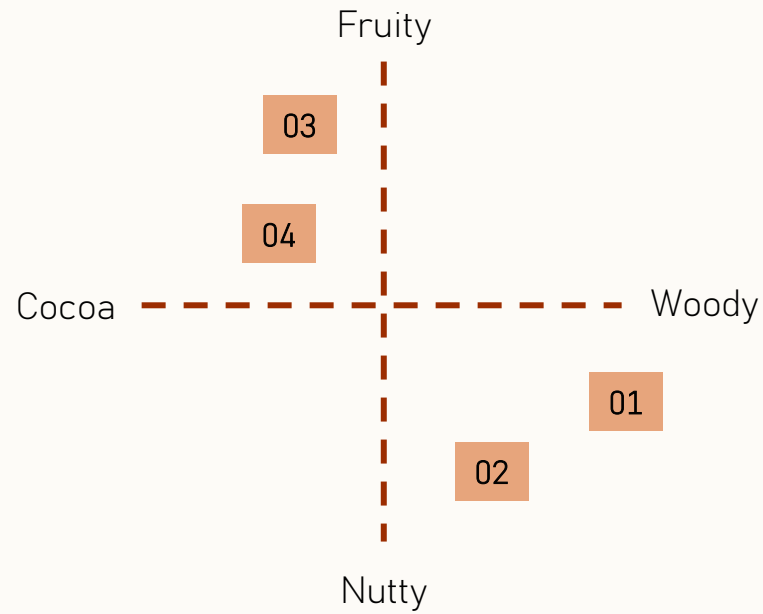
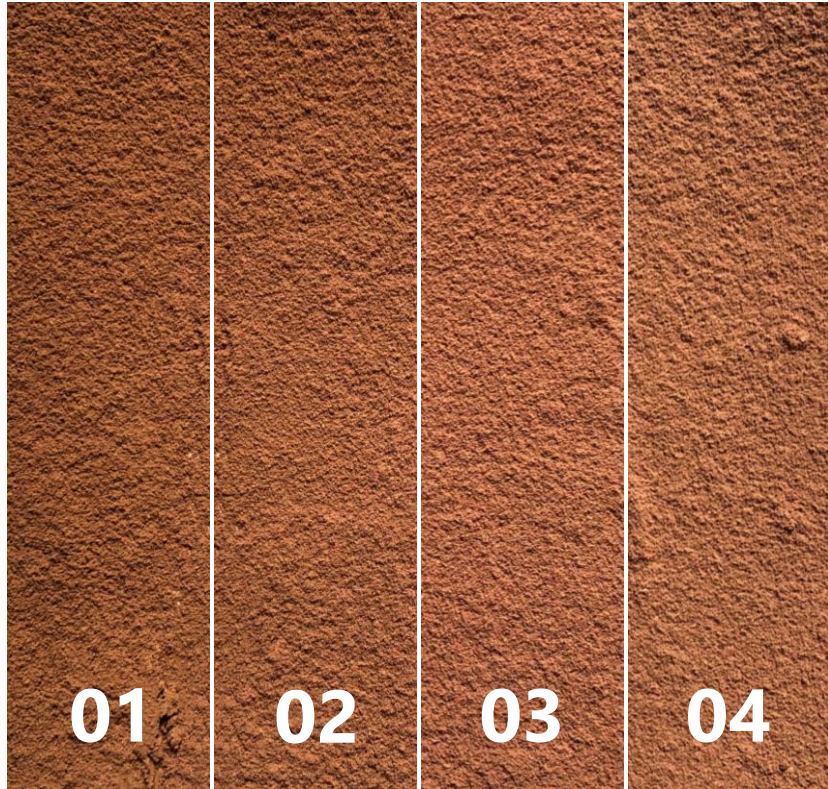
Dairy

Our Offer

- Single origin cacao with distinct flavor profiles
- Bulk mixed-origin for production
- Custom product types
- Custom packaging
- Traceable supply chain
- Hands-on quality control



Bena Cocoa



Signature notes of our cocoa powders

Technical Specification

Nr.	Product	Fat %	pH
01	GR-P-NAT	13.27	5.55
02	JM-P-NAT	N/A	
03	TB-P-NAT	31.13	5.47
04	TB-P-ALK	15	7

JM-P-NAT has not been lab-tested. We are open to conducting testing upon confirmed buyer interest.

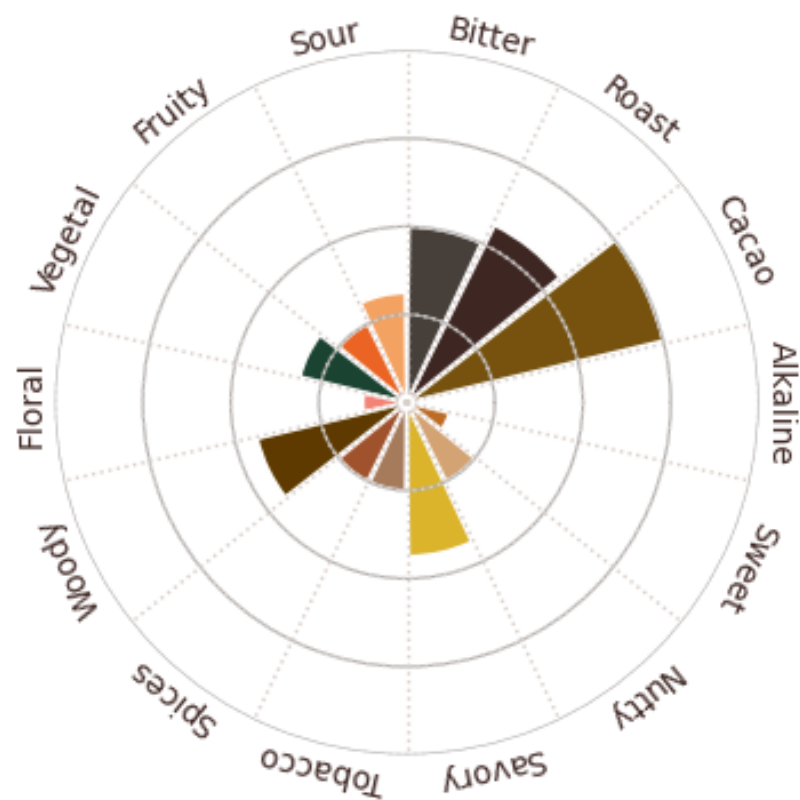
Product code: GR-P-NAT

Origin: Grime, Papua

The profile presented here is based on the powder drink version. It has a strong cacao base, roasted and forest-wood notes in the beginning, almost like tobacco, followed by a mix of earthy, minty spices, slight sweetness that unfolds in layers. The savory note emerges prominently in the finish.

Available in both single-origin and mixed-origin formats: cacao mass, powder, and butter.

**The catalog displays selected products as representations of the full offering.*



Cocoa drink flavor profile



Bena Cocoa

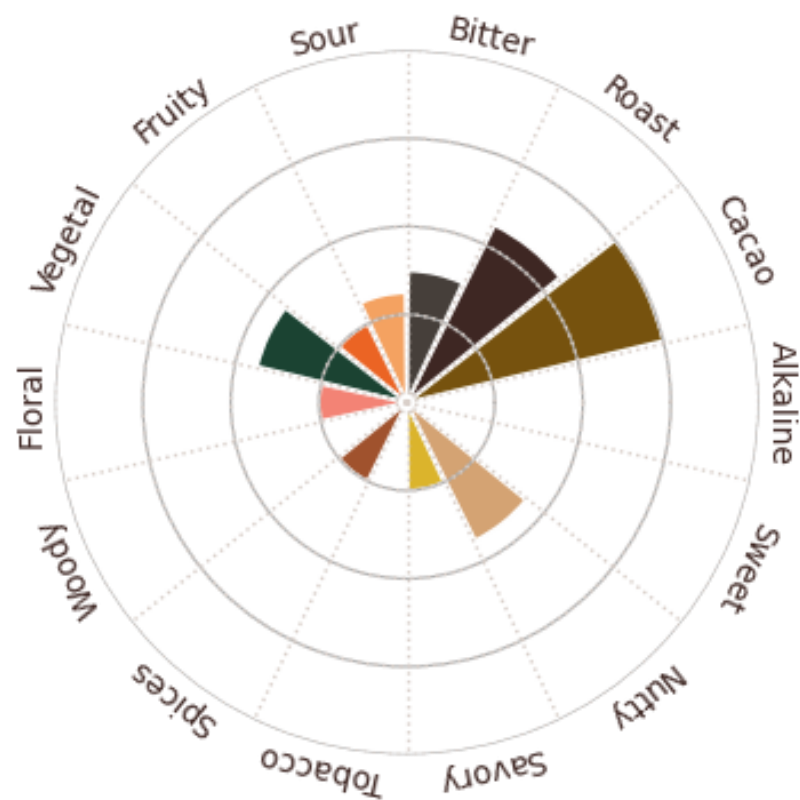
Product code: JM-P-NAT

Origin: Jembrana, Bali

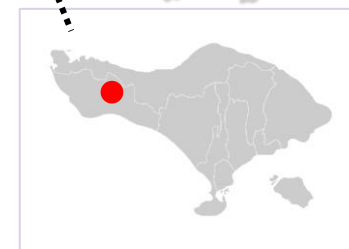
The cocoa drink from this region offers a premium feel from the strong cacao and nutty base. Woody and vegetal notes are mild with a subtle trace of Bali's characteristic fragrance. Compared to Grime cocoa, this powder gives off bold finish.

Available in both single-origin and mixed-origin formats: cacao mass, powder, and butter.

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Cocoa drink flavor profile



Bena Cocoa

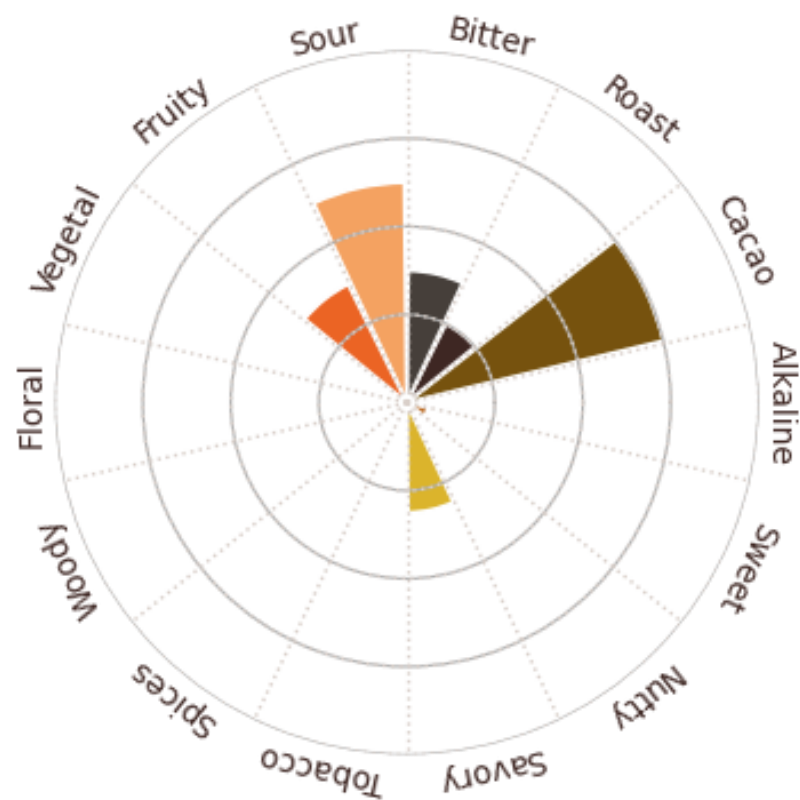
Product code: TB-P-NAT

Origin: Tabanan, Bali

The natural version of cocoa powder from Tabanan has distinct sour and fruity notes. The finish features a balance of mild bitterness and layered undertones of savory, light roasted nuts, and slight sweetness.

Available in both single-origin and mixed-origin formats: cacao mass, powder, and butter.

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Cocoa drink flavor profile



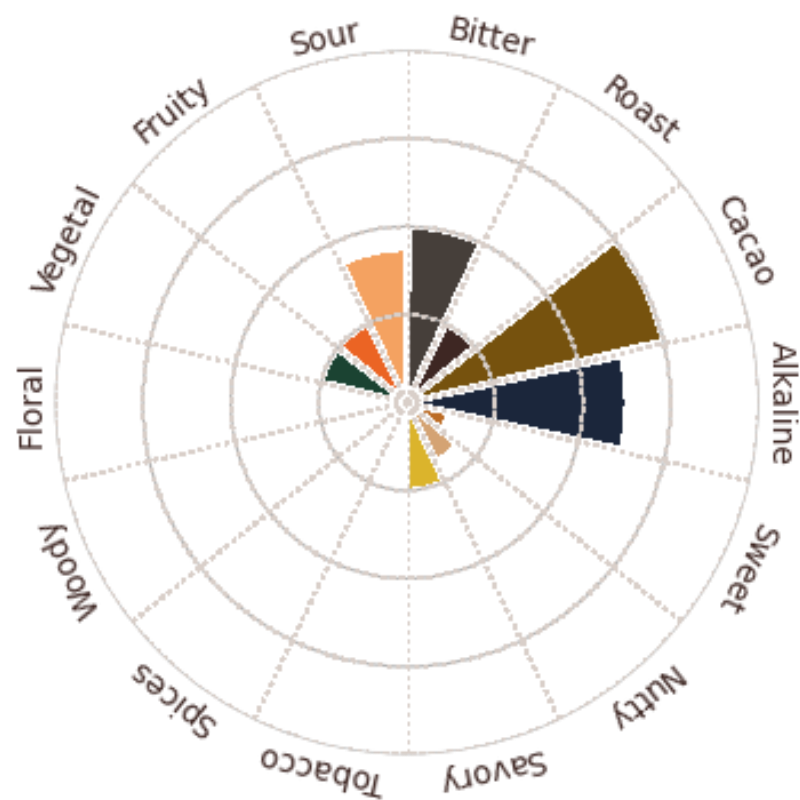
Bena Cocoa

Product code: TB-P-ALK Origin: Tabanan, Bali

Compared to the natural one, the alkalized version of Tabanan cocoa powder offers a smoother, less acidic profile with intensified cocoa notes, rounded off by a low mix of roasted and sweet, and nutty tones.

Single-origin and mixed-origin available. Powder format only.

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Cocoa drink flavor profile



Bena Cocoa

Product types



Cocoa powder



Unrefined
cocoa butter



Cocoa mass

Looking for other product types? Our sales team will be happy to assist you. Please reach out.

Packaging Details

	Cocoa Powder	Cocoa Mass & Butter
Pack format	1 kg, 5 kg, 25 kg	1 kg, 5 kg (alt. size by request)
Packaging	Kraft bag + PE liner	Food-grade vacuum bags, packed in cartons

Custom packaging and pricing available for large volumes.



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