

Bena Cocoa

Flavors that inspire







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.

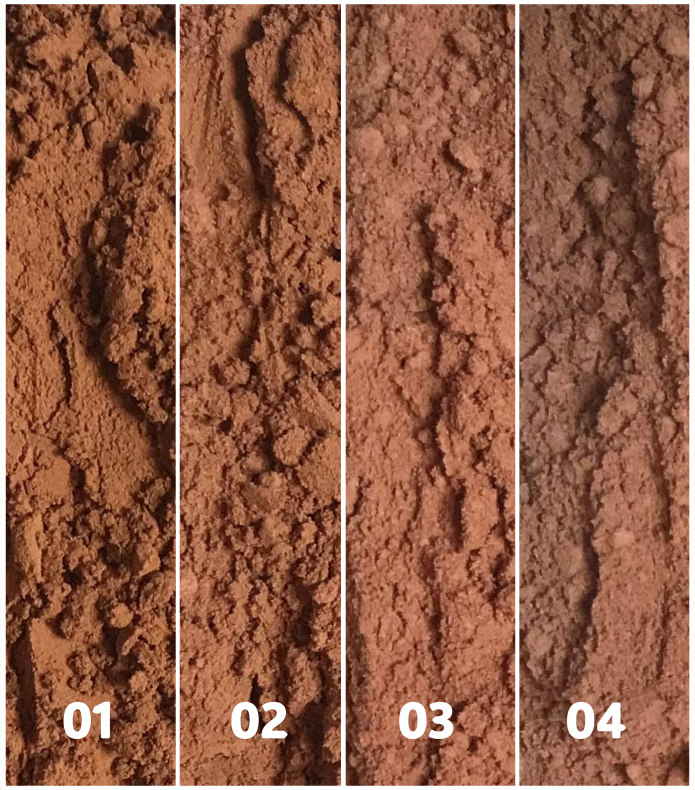
Application

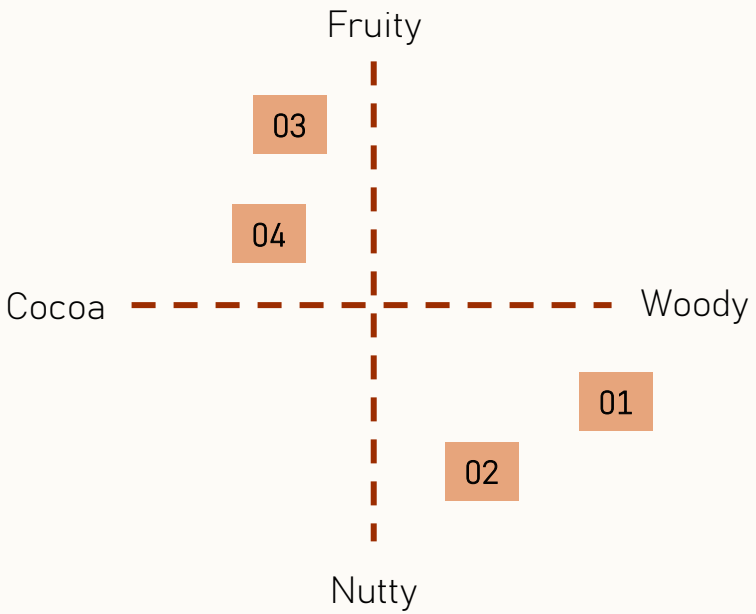


Our Offer

- Single origin quality
- Custom post-harvest processing and packaging
- Small batch order
- Traceable supply chain
- Hands-on quality control

Bena Cocoa





Signature notes of our cocoa powders

Technical Specification

Nr.	Product	Fat %	pH
01	JY-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.

Bena Cocoa

Product code: JY-P-NAT
Origin: Jayapura, 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.

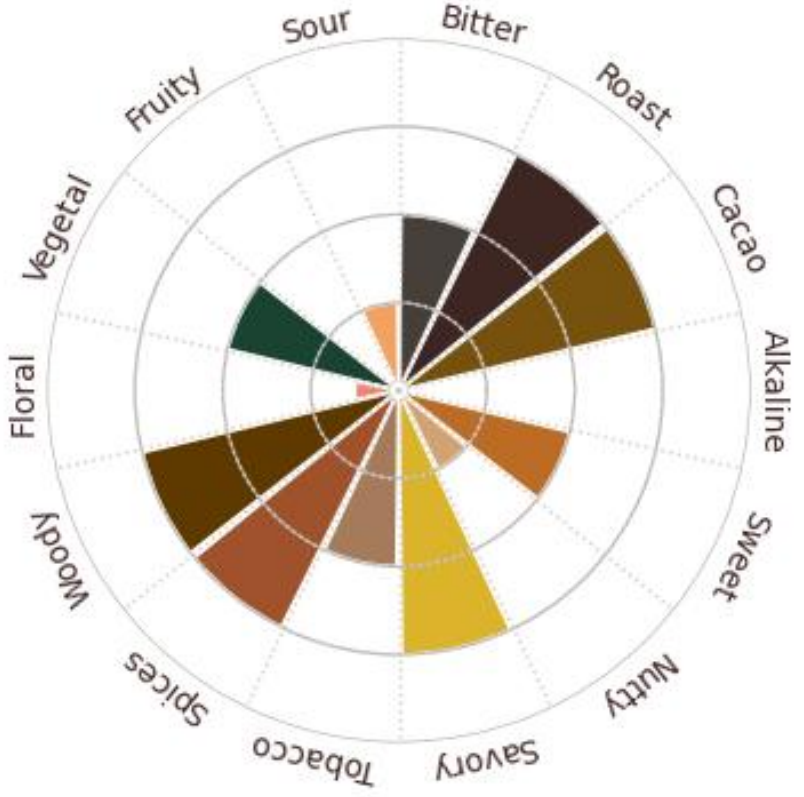
The nibs, though, offer a slightly different taste profile. Unlike the powder version, the earthy and woody notes are slightly toned down, while a sour fruit-like flavor comes through noticeably.

Available in mass, powder and butter.

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







Cocoa powder flavor profile

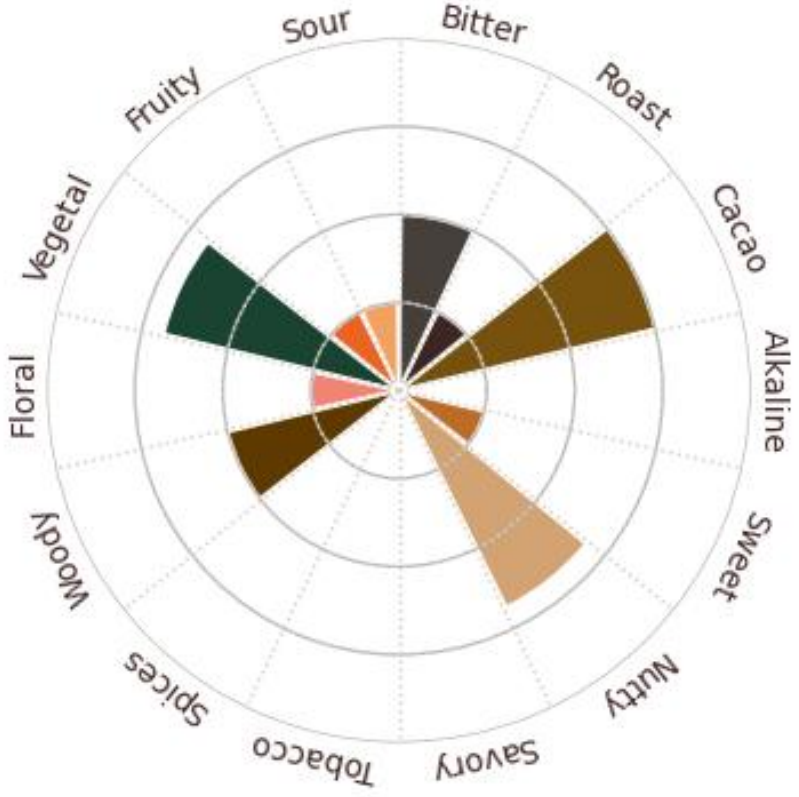
Bena Cocoa

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 mass, powder and butter.

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Cocoa powder flavor profile





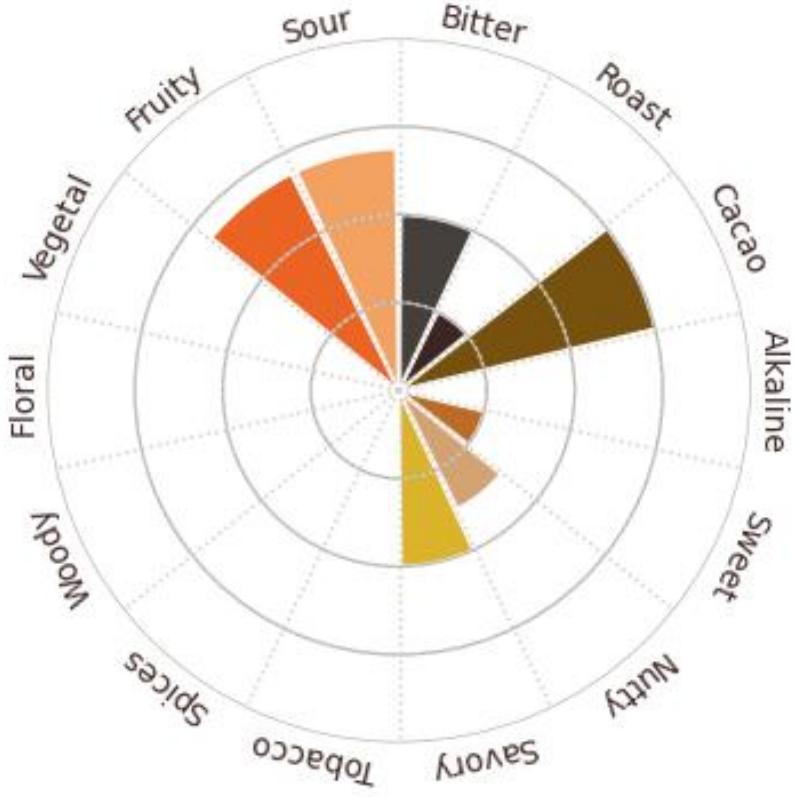
Bena Cocoa

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

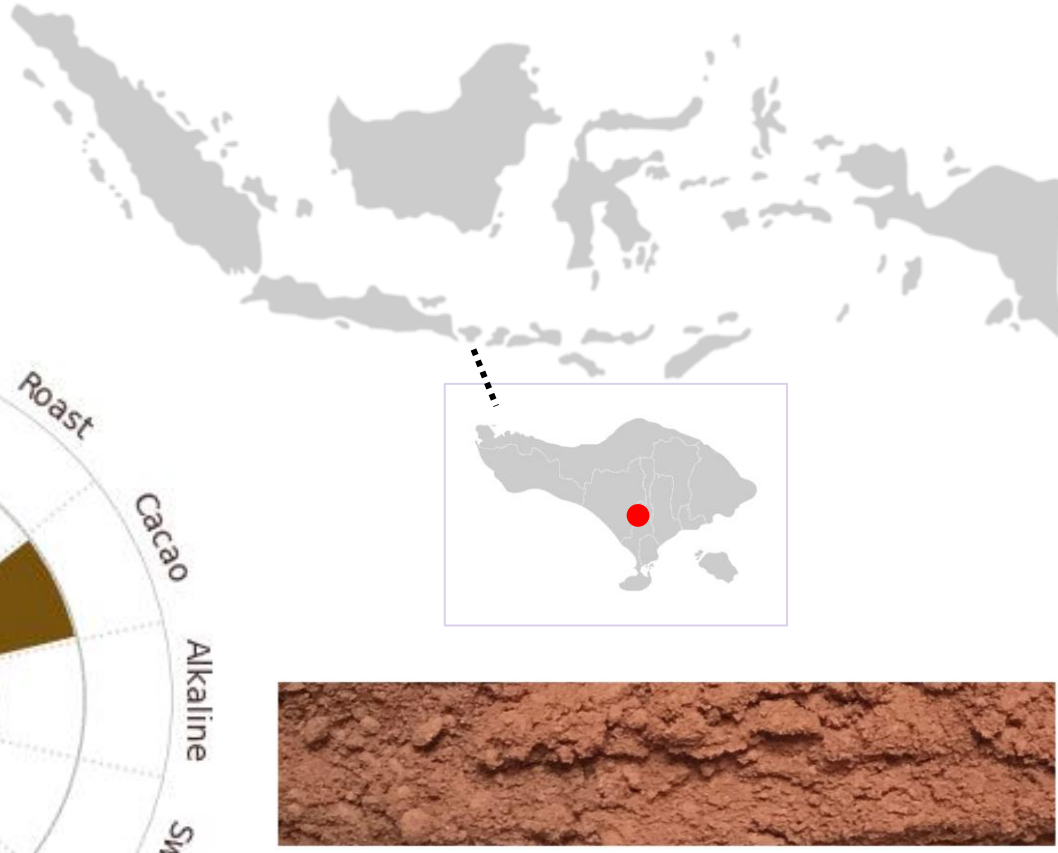
The natural version of cocoa powder from Tabanan has distinct sour and fruity notes. The finish features a balance of mild bitterness and layered undertones of savory, light roasted nuts, and slight sweetness.

Available in mass, powder and butter.

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Cocoa powder flavor profile



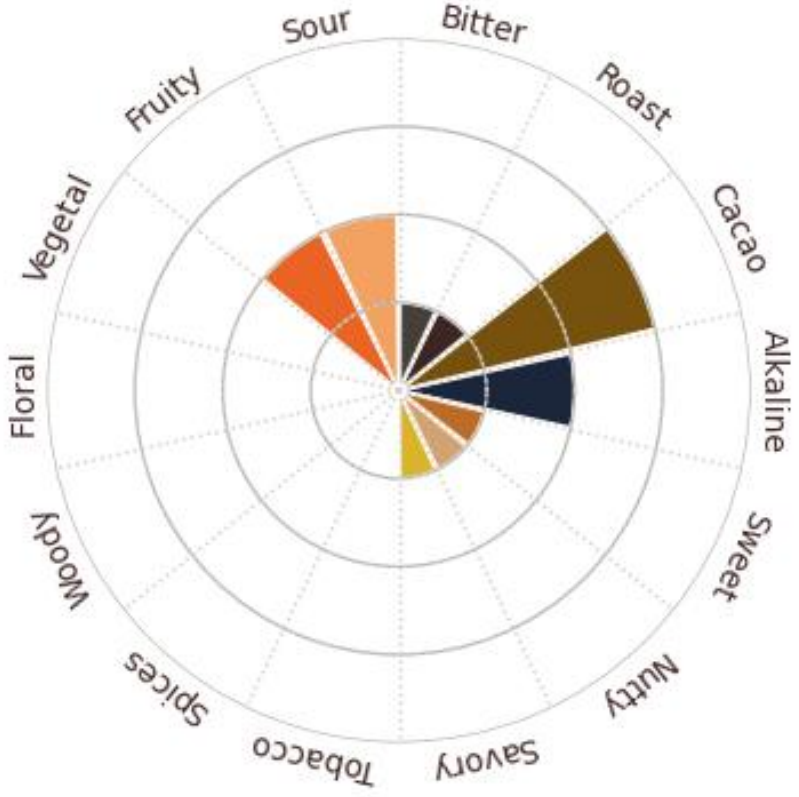
Bena Cocoa

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.

Available only in powder.

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Cocoa powder flavor profile





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Packaging Details

	Cocoa Powder	Cocoa Mass & Butter
Pack format	1kg; 25 kg	500g; 1kg
Packaging	Kraft bag with inner PE liner	Food-grade vacuum bags, packed in cartons
MOQ	25 kg	15kg

Looking for something custom? Additional specifications, product variants, and **microbatch custom orders** are available upon request.

Bena Cocoa

E: bena@bernectar.com
W: www.bernectar.com
P: +6285806236995

bernectar