

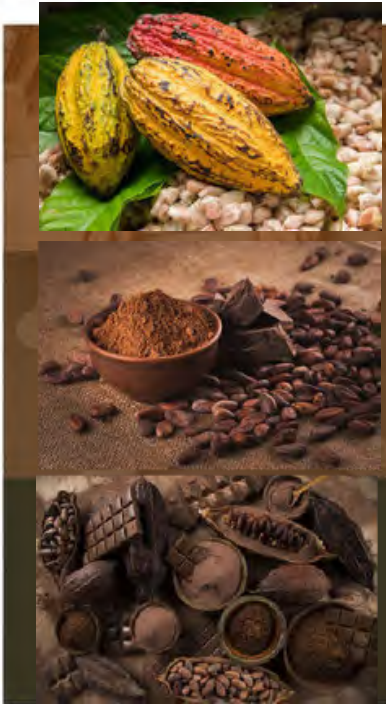


JCP INTERNATIONAL (SG) PTE LTD

JCP INTERNATIONAL (SG) PTE.LTD.

COCOA  
& CHOCOLATE PRODUCTS  
CATALOG

## Vision & Mission



JCP INTERNATIONAL (SG) PTE.LTD.

is an active exporter of cocoa products (cocoa beans, cocoa powder, and other chocolate derivative products)

We aim to be a leading, innovative, hygiene and eco-friendly FMCG producer / exporter of high quality cocoa and chocolate products

We aim to increase the empowerment of cocoa bean farmers through products created and produced JCP through a combination of passion, innovation and technology

# OUR PRODUCT



Our Brands are : DRITTO, DIVES, ARTCOCOA, REVOCO  
For Natural and Alkalized cocoa powder

Packing :

q250g, 500g, 1kg in alum foil  
q5kg, 10kgs, 25kgs in kraft paper bag with inner and  
outer PE  
q35g, 50g, 75g, 100g, 125g in plastic bag

Color :

§ Light brown,  
§ normal brown  
§ dark brown  
§ Very dark brown  
§ Blacko

Certificate :

Halal MUI certificate, BPOM (FDA Indonesia), SNI Kakao  
Bubuk and ISO 9001/2015, Free Sale Certificate form  
Chamber of Commerce could be submitted with the  
products

# Product Specification

## SPECIFICATION OF Cocoa Powder DIVES Low Fat

	LDN - Natural	LDA - Alkalized	LDAD - AlkalizedD	LDD - Dives Dark	LDB - Dives Blacko
<b>Physical</b>					
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Brown	Dark Brown	Blackish Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	4,80%	4,80%	6,30%	7,50%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.0% min	99.0% min	99.0% min	99.0% min	99.0% min
<b>Chemical</b>					
Fat Content (%)	5 - 8%	5 - 8%	5 - 8%	5 - 8%	5 - 8%
pH	5.5 – 6.0	6,8 - 7,2	6,8 - 7,2	7,0 - 7,4	7,4 - 8,0
<b>Microbioloical</b>					
Total plate count (cfu/g)	10000 max	10000 max	10000 max	10000 max	10000 max
Moulds and Yeast (cfu/g)	100	100	100	100	100
<i>Enterobacteriaceae spp.</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g

### Storage

The optimum storage conditions are at 15-20° C with RH <50%, in a clean, dry, well-ventilated area, away from strong odours. If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.



# Product Specification

## SPECIFICATION OF Cocoa Powder DIVES Standard Fat

	SDN - Natural	SDA - Alkalized	SDAD - Alkalized	SDB - Alkalized Dark
<b>Physical</b>				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Reddish Brown	Dark Brown
Odor/taste	Cocoa Smell	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	4,80%	6,30%	7,50%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min
<b>Chemical</b>				
Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.0	6,8 - 7,2	7,0 - 7,4	7,4 - 8,0
<b>Microbiological</b>				
Total plate count (cfu/g)	10000 max	10000 max	10000 max	10000 max
Moulds and Yeast (cfu/g)	100	100	100	100
<i>Enterobacteriaceae spp.</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g



### Storage

The optimum storage conditions are at 15-20° C with RH <50%, in a clean, dry, well-ventilated area, away from strong odours. If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.

# Product Specification

## SPECIFICATION OF Cocoa Powder DRITTO Medium

	M110N	M110A	M110AD	M110AAD
<b>Physical</b>				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Dark Brown	Dark Brown
Odor/taste	Cocoa	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	4,80%	5,00%	6,30%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min
<b>Chemical</b>				
Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.0	6,8 - 7,2	7,0 - 7,4	7,2 - 7,6
<b>Microbiological</b>				
Total plate count (cfu/g)	5000 max	5000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	50 max	50 max	50 max	50 max
<i>Enterobacteriaceae spp.</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g



### Storage

The optimum storage conditions are at 15-20° C with RH <50%, in a clean, dry, well-ventilated area, away from strong odours.

If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.

# Product Specification

## SPECIFICATION OF Cocoa Powder DRITTO High Quality

	HQ100N	HQ100A	HQ100AD	HQ100AAD
<b>Physical</b>				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Reddish Brown	Reddish Brown
Odor/taste	Cocoa	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2.3%	5,30%	4,10%	5,00%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min
<b>Chemical</b>				
Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.2	6,8 - 7,2	7,0 - 7,6	7,4 - 8,4
<b>Microbiological</b>				
Total plate count (cfu/g)	5000 max	5000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	50 max	50 max	50 max	50 max
<i>Enterobacteriaceae spp.</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g

[HQ100N] [HQ100A] [HQ100AD] [HQ100AAD]



### Storage

The optimum storage conditions are at 15-20° C with RH <50%, in a clean, dry, well-ventilated area, away from strong odours.

If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.

# Product Specification

## SPECIFICATION OF Cocoa Powder DRITTO Premium

	P100N	P100A	P100AD	P100AAD
<b>Physical</b>				
Appearance	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps	Fine powder, free from lumps
Color	Brown	Brown	Dark Brown	Dark Brown
Odor/taste	Cocoa	Cocoa Smell	Cocoa Smell	Cocoa Smell
Moisture	max 5%	max 5%	max 5%	max 5%
Ash Content	2,3%	5,30%	4,10%	5,00%
Shell Content	1.75% max	1.75% max	1.75% max	1.75% max
Fineness (wet, 200mesh)	99.5% min	99.5% min	99.5% min	99.5% min
<b>Chemical</b>				
Fat Content (%)	10-12%	10-12%	10-12%	10-12%
pH	5.5 – 6.2	6,8 - 7,2	7,0 - 7,6	7,4 - 8,4
<b>Microbioloical</b>				
Total plate count (cfu/g)	5000 max	5000 max	5000 max	5000 max
Moulds and Yeast (cfu/g)	50 max	50 max	50 max	50 max
<i>Enterobacteriaceae spp.</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Escherichia Coli</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g
<i>Salmonellae spp</i>	Absent in 1g	Absent in 1g	Absent in 1g	Absent in 1g



### Storage

The optimum storage conditions are at 15-20° C with RH <50%, in a clean, dry, well-ventilated area, away from strong odours.

If stored under the recommended conditions, the shelf life of the powder should be at least 24 months after production.

## COCOA BUTTER

Packaging : 25kgs/ carton box



## COCOA MASS

Packaging : 25kgs/ carton box

# CHOCOLATE FILLING POWDER (PREMIX)



Our Brands are :

FILMERPATI, VOLONTA, REVISA

The application is for bakery industry, the usage is very easy just add warm water or vegetable oil into the premix then mix manually before adding in dough. This product is created to help manual mass production baker.

3 brands for 3 grades of quality of chocolate taste strength

While sweetness could be adjusted as request

Packing is in 10kgs paper bag

Dimension / Loaded  
1x20ft = max 17 mts  
1x40ft = max 27 mts

# CHOCOLATE SPREAD

Certification : BPOM, HALAL



Brands : MILECOCO, COLECO, COKICO and VELSON

2 types of chocolate spread :

-Plain paste : viscosity could request -  
With crunchy

Variant :

- Chocolate Plain
- Chocolate Crunchy
- Chocolate Hazelnut
- Chocolate Hazelnut Crunchy
- Chocolate Premium
- Chocolate Crunchy Premium
- Chocolate Tiramisu
- Chocolate Taro

Packing :

- 5kgs x 4 per carton box
- 125g x 24 PETcan/ carton
- 600g x 16 PETcan/ carton

# CHOCOLATE COUVERTUR E



Variant :

- Chocolate Milk
- Dark Chocolate

# OUR PRODUCTS

- PROSPERO REALCHO—Chocolate Powder Drink
- REALCHO VARIANT, DARK CHOCOLATE 85%
- PROSPERO REALCOF—Coffee Drink
- CHOBAYOOCHOCOLATE BALL —BiscuitBall, CoffeeBall
- BELILAGIFREEZE DRIED
- FRUTTACHIPS—Vacuum Frying Fruit Chips
- CHIPSOE Snack —Potato Chips, Tempeh Chips
- MISSMAKA—Macaroni Spices and Chocolate

# Prospero Realcho

Premium Chocolate Powder Drink

The specialties of this product :

Milk free, artificial sugar free, preservative free and

Very strong chocolate taste and aroma,  
Special recipe which is good to be consumed

In hot and cold, Real friend in all situation  
Suitable for chocolate lovers

Variants : very well blend between chocolate and  
others

## Packing :

•24 box @5sachets  
25g/carton •250g x 16  
PETcan/carton

•1Kg x 10 alum foil/carton  
•200 sachets @25g/carton

Dimension / Loaded :

Max 1700 cartons in 20ft

Max 4000 cartons in 40ft HC



Certification : BPOM, HALAL,  
ISO 9001/2015, HACCP, FSSC 22000

- Chocolate
- Orange
- Chocolate
- Banana
- Chocolate Melon
- Chocolate Tea
- Chocolate Coffee
- Chocolate Mint
- Chocolate Hazelnut
- Chocolate Caramel
- Chocolate Rum
- Chocolate Cappuccino



Certification : BPOM, HALAL, ISO 9001/2015, HACCP, FSSC 22000



Packing : •250g x 16  
PETcan/carton  
•1Kg x 10 alum foil/carton  
Dimension / Loaded :  
Max 1700 cartons in 20ft  
Max 4000 cartons in 40ft HC

## Dark Chocolate 85%

Dark Chocolate 85% is a healthy product in powder form. With a very strong aroma and chocolate flavor Very good for maintaining heart health and blood pressure

COFFEE DRINK FOR FAMILY

- Ø Prospero Realcof 3in1
- Ø Prospero Realcof Hazelnut Coffee
- Ø Prospero Realcof Caramel Coffee
- Ø Prospero Realcof Durian Coffee
- Ø Prospero Realcof Cappuccino with Choco Granule

PROSPERO  
REALCOF



# CHOBAYOO Chocolate Balls



## BiscuitBall :

- Ø 24 pouch @60g / carton
- Ø 20 jar @100g / carton
- Ø 10 alum foil @1Kg / carton



## CoffeeBall :

- Ø 24 pouch @60g / carton
- Ø 24 PETcan@100g / carton
- Ø 60 minibox @20g / carton
- Ø 10 alum foil @1Kg / carton



BiscuitBallis dedicated for children and adult who need something delicious for snacking time or accompany during activity

CoffeeBallis the other way to enjoy consuming coffee. With the special treatment, certain species of Indonesia coffee beans, is roasted to be as crunchy as nuts and has perfect combination taste with chocolate coating. The sweet of chocolate could cover the bitter taste of coffee beans. This is the innovation and the knowledge that there is other ways to consume coffee besides being brewed and drunk



## BELILAGIFreeze Dried Products



The variant :

- Sweet corn (15g and 45g)
- Sweet potato (15g and 45g)
- Mix fruit (10g and 30g)
- Durian (10g and 30g)

Packaging :

- Ø 20 pouch @30g or 45g / carton
- Ø 35 sachet @10g or 15g / carton

## FRUTTACHIPS

### Vacuum Frying Products



### Indonesian Crops

Freeze dried process is the best drying process for fruit. Using low temperature until -40C makes vitamins and minerals content still exist in the chips.

This products could be consumed by children 6 months and above.

Another process for drying is using vacuum frying process, using heat. This products could be consumed by children 2 years and above. The price is more economic than freeze dried products, another way to keep the fruit's shelf life longer and another types of fruits form to be consumed (crunchy chips)

- Packaging :
- 16 PETcan@ 100gMx fruit chips / carton
  - 20 box @50g Snake fruit chips / carton
  - 20 box @40g Jack fruit chips / carton
  - 20 box @60g Banana chips / carton
  - 20 box @50g Apple chips / carton

# SNACK PRODUCTS



## MissMaka

Fried macaroni with non flavor enhancer seasoning  
 - Chocolate  
 - Hot and Spicy

MissMakaMacaroni Chips  
 -35 sachet @30g / carton  
 -16 PETcan@140g / carton  
 -12 PETcan@260g / carton

## Chipsoe Snack

Snacks make from Indonesian harvest such as potato, tempeh (soya beans)

The variant :

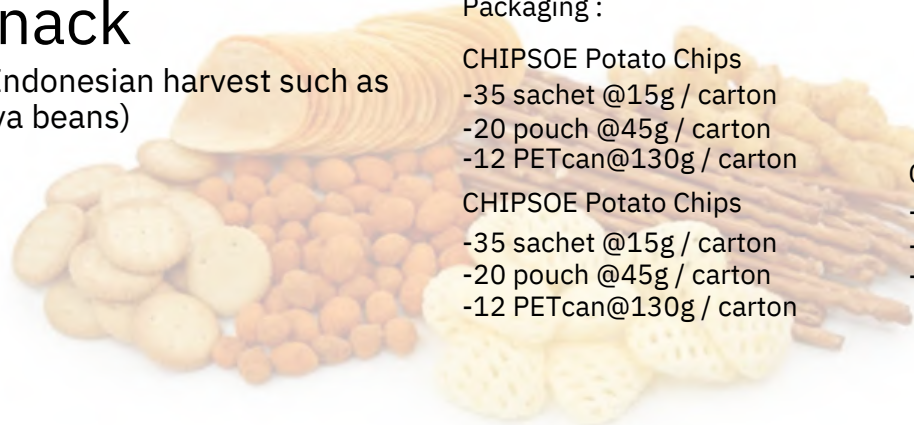
-Tempeh Chips

Packaging :

CHIPSOE Potato Chips  
 -35 sachet @15g / carton  
 -20 pouch @45g / carton  
 -12 PETcan@130g / carton

CHIPSOE Potato Chips  
 -35 sachet @15g / carton  
 -20 pouch @45g / carton  
 -12 PETcan@130g / carton

CHIPSOE Tempeh Chips  
 -35 sachet @15g / carton  
 -20 pouch @45g / carton  
 -12 PETcan@140g / carton





## CERTIFICATION

We have the following certifications (copies available on request)

BPOM, HALAL

HACCP, ISO 9001/2015

FSSC 22000

US FDA,

FREE SALE CERTIFICATE

**JCP INTERNATIONAL (SG) PTE.LTD.**

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