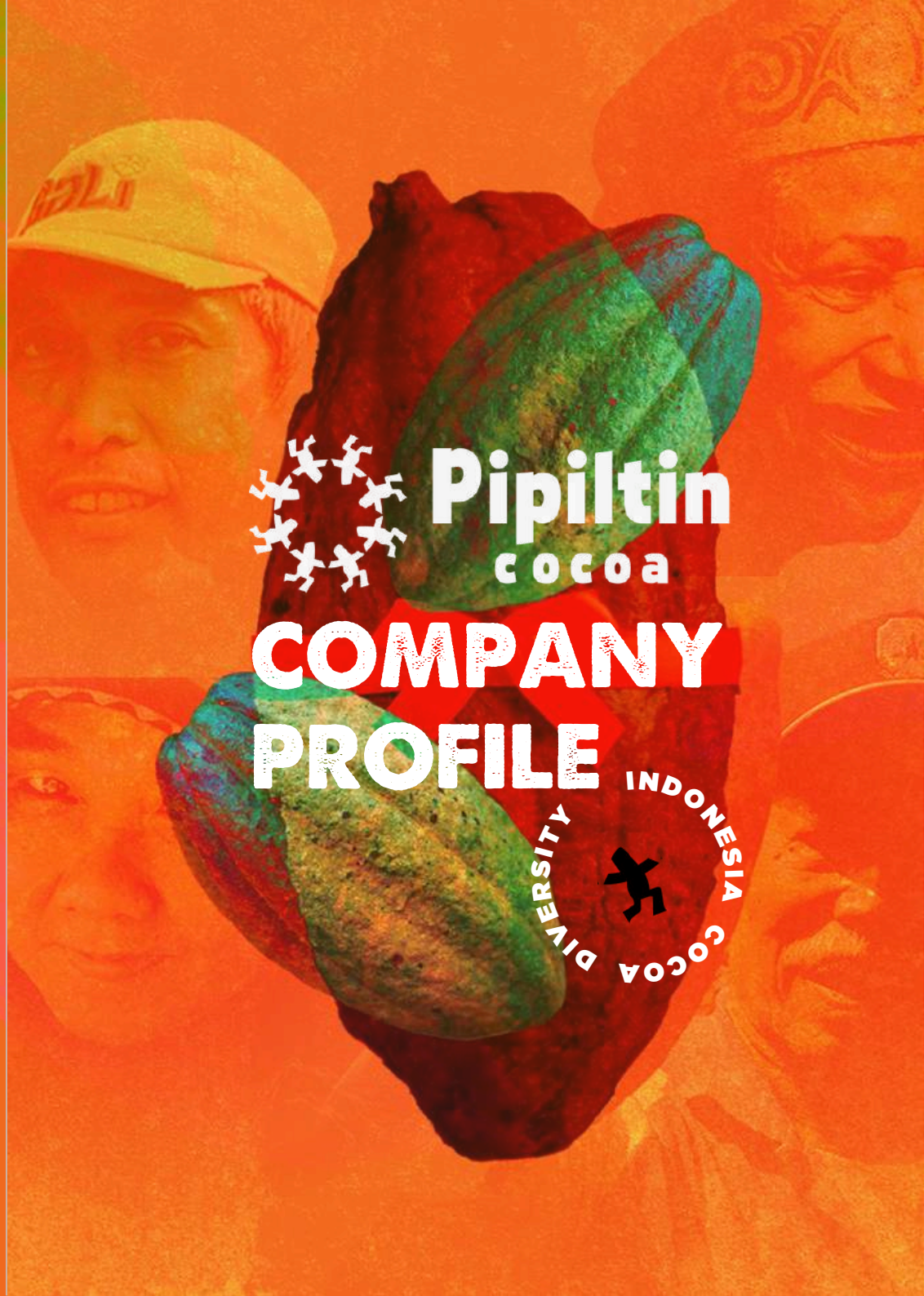
INDONESIA COCOA DIVERSITY

Support Indonesia Local Farmers

www.pipiltincocoa.com



Pipiltin
cocoa

COMPANY PROFILE

INDONESIA COCOA DIVERSITY

Bean to Bar Process



01 SORTING

We sort the cocoa beans that we received from the farmers to make sure that we only produce from the best quality beans.

02 ROASTING

We roast the cocoa beans in certain degree based on its origin. Our roasting level is different for every origin of the cocoa beans to create different flavors. The roasting process is needed to develop the flavors that were first formed during fermentation process.

03 WINNOWING

The process of removing the outer shell from the cocoa beans. With our machine, the roasted cocoa beans will be crack into pieces of cocoa nibs and shell. Without it shell, cocoa beans are ready to consume.

04 GRINDING & MIXING

We put the cocoa beans into the grinder for the grinding process. After that, the beans are put into the melanger machine to be mixed with cocoa butter, sugar, and milk. This process is called mixing, during which the three components are transformed into smooth liquid chocolate with a size of 100 micron.

05 REFINING

After getting the cocoa beans grinded and mixed with cocoa butter, milk, and sugar, it is then put into a refiner. This is what makes Pipiltin chocolate melt in your mouth, because this step of bean-to-bar process smooth out the chocolate until it reaches the size of 20 - 25 micron.

06 CONCHING

We conch the cocoa, by means of kneading the cocoa for a period of time, among others to evaporate volatile acids from the cocoa. The conching process may take to 72 hours, depend on the type of chocolate. So that only leaves a note of beautiful chocolate taste.

07 TEMPERING

For our production, we use automatic tempering machines to ensure consistency. We temper the chocolate to stabilize fat crystals contained in the cocoa butter for example, for dark chocolate. machine will bring up the temperature to 45 - 55°C and then the working temperature is around 30°C for dark chocolate. It takes -/+ 45 minutes for the tempering process and each time varies depending on the chocolate variant used

08 MOLDING & PACKAGING

After the tempering process, the next step is the molding process to be individually packed to different products.

About Us

Pipiltin Cocoa was founded in 2013 and is a producer of couverture chocolate and its derivatives from Indonesia. We source the cocoa beans directly from farmers, by curating local fermented cocoa beans from various regions in Indonesia, namely, Aceh, East Java, Bali, Flores, Ransiki West Papua and Kampung Merasa East Kalimantan. Each chocolate has a unique taste that is influenced by micro-climate soil, where the cocoa plant grows. Among others including community, quality, artistry, are the main highlights for Pipiltin Cocoa.

Participation on System Change





- NON PRESERVATIVE
- GMO FREE
- NON ARTIFICIAL FLAVOUR
- 100% CACAO BUTTER
- NATURAL PROCESSING
- AGROFORESTRY
- PESTICIDE FREE

DIRECT TRADE

We source the beans directly from farmers / cooperatives because:

- fair price for famers
- they work in acceptable condition
- they understand their part in the chain of production > quality improved

CAMPAIGN 1000 COCOA SEEDS FOR FARMERS

By providing 1000 cocoa seeds to local farmers, Pipiltin believes that it will help the sustainability of Indonesian Chocolate. Let's reach 47,000 products sold at Tokopedia Pipiltin and we will help supply 1,000 cocoa seeds for our local farmers. TOGETHER WE CAN!

LETTERS TO OUR FARMERS

Our Japanese partner -@pipiltinjapan has an activation " let's writing down letters for Indonesia local cocoa farmers" which has been going on for 3 years and aims to strengthen the relationship between customers and Balinese farmers. With a proven program to increase the enthusiasm of farmers in Bali to produce quality cocoa beans.

Our Stores

at Plaza Senayan Level 3



at Alun-Alun Grand Indonesia



PRODUCT PORTOFOLIO

- Over 1000 F&B chains, over 100 retails, and 5 star hotels in Indonesia
- Export to 5 countries
- Halal
- BPOM RI MD





Co-Founders

TISSA AUNILLA

is the co-founder of Pipiltin Cocoa, an inclusive business, a bean to bar, chocolate company from Indonesia. Indonesia is one of the largest cocoa bean producers in the world, yet the domestic market is flooded with imported chocolate, so she started Pipiltin Cocoa, with her brother, Irvan Helmi, to introduce single origin premium chocolates of Indonesia. She committed to source cocoa ethically from smallholder farmers in Indonesia's Bali, Aceh, Flores, East Java, and West Papua. Direct sourcing allows Pipiltin Cocoa to support the sustainability of cocoa farming by working with farmers to promote sustainable practices. In preparation to founding the company, Tissa took a Master Chocolatier Program in Schwyz, Switzerland. She is one of ASEAN Young Business Leaders Initiative members, a program managed by Asia New Zealand Foundation on behalf of the New Zealand's Ministry of Foreign Affairs and Trade. Prior to founding Pipiltin, Tissa was a corporate lawyer. Tissa took the Law and Economics Master's Program at the Utrecht University in 2004.

IRVAN HELMI

was born in Jakarta on 11th of April 1982, graduated from University of Indonesia as a Bachelor of Computer Science in 2005. Started his first career as Software Engineer at Siemens Indonesia from 2005 and resigned in 2008. He started the entrepreneurship journey by believing that agriculture is the core value of Indonesia economy and when people can bring the best of Indonesia agriculture products, it will become a multiplier effect along the supply chain. He focused and put concern on Food & Beverage business in 2007 as a Co-Founder of Anomali Coffee. In 2013, Irvan started a new business called Pipiltin Cocoa with his sister Tissa Aunilla, a company focused on Indonesia Specialty Chocolate products. Beside business, since 2015, He has been involved in Sustainable Coffee Platform of Indonesia (SCOPI) since its establishment in 2015, a non-profit organization incorporated in the form of associations for various stakeholders at coffee sector concerned about coffee sustainability in Indonesia, and has become the Chairman of SCOPI for the period of 2018 - 2021.

Indonesia Cocoa Diversity





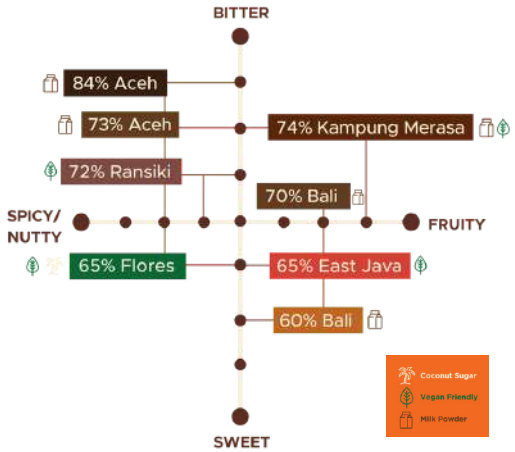



VALUE PROPOSITION

- cocoa diversity
- direct source from farmers
- cocoa beans were obtained from the farmers above the market price
- traceable origin specific product

PRODUCT CHARACTERISTIC

- Non Preservative
- GMO Free
- Pesticide Free
- 100% Cacao Butter
- Natural Processing
- Agroforestry
- Non Artificial Flavour



Flavor Maps & Flavor Notes

Aceh : Nutty Cashew, High Cocoa Intensity, Spices, Earthy, Tobacco, Coffee, Barley
East Java : Raisins, Honey, Medium Cocoa Intensity, Creamy, Earthy
Bali : Fruity, Berries, Creamy, Caramel, Malt, Medium Cocoa Intensity, Honey
Flores : Clove, Coffee, Earthy, High Cocoa Intensity, Tobacco
West Papua : Creamy, Nutty, Earthy, Umamy, Medium Cocoa Intensity
East Kalimantan : Citrus, Honey, Medium Cocoa Intensity

Media Coverage



Japanese consumers favor nature-friendly, healthy choices, including high-cacao chocolate. Appreciating the story of cacao cultivation, they are more inclined towards Pipiltin products. The company plans to open an experiential store in Japan, contingent on future collaborations.

Junichi Wada, Merliyani Pertiwi. "Mr. Irfan Helmi, Co-founder of Pipiltin Cocoa - Episode 451 Chocolate born from a land of diversity (Indonesia)" (11 July 2023), online (blog): <https://www.nna.jp/news/2536484.> [https://web.archive.org/web/20240325045340/https://www.nna.jp/news/2536484].



Mahulu Regency's visit to Pipiltin Cocoa plant aims to boost cocoa production, fostering industry excellence, as cocoa dominates Mahulu's agriculture.

Anonim, "Mahalulu Regency Visits Pipiltin Cocoa Chocoolate Factory" (29 August 2023), online (blog): <https://prokopim.mahakamulukab.go.id/pemkab-mahulu-kunjungi-pabrik-coklat-pipiltin-cocoa/> [https://web.archive.org/web/20240325042903/https://prokopim.mahakamulukab.go.id/pemkab-mahulu-kunjungi-pabrik-coklat-pipiltin-cocoa/].



The USAID SEGAR and Pipiltin Cocoa partnership aims to boost farmers' capabilities through promoting good agricultural practices (GAP) and establishing a sustainable business model connecting Mahulu's cocoa value chain with existing markets.

USAID Segar, "USAID SEGAR and Pipiltin Cocoa Forge Partnership to Foster Sustainable Cocoa Supply Chain in Mahakam Ulu" (24 May 2023), online (blog):<https://segar-indonesia.org/en/read/usaid-segar-and-pipiltin-cocoa-forge-partnership-to-foster-sustainable-cocoa-supply-chain-in-mahakam-ulu-58.html> [https://web.archive.org/web/20240325043828/https://segar-indonesia.org/en/read/usaid-segar-and-pipiltin-cocoa-forge-partnership-to-foster-sustainable-cocoa-supply-chain-in-mahakam-ulu-58.html].



Catalyst aims to enhance economic partnerships, engage businesses, and foster cooperation for a more integrated Australia-Indonesia market. Identifying opportunities in Indonesia's premium chocolate industry through Catalyst will drive trade, boost investment, and promote inclusive economic growth.

Adhi Dinastiar, "The Indonesian premium chocolate industry is targeting entering the Australian market" (9 May 2023), online (blog): <https://iacepa-katalis.org/id/industri-cokelat-premium-indonesia-targetkan-masuk-pasar-australia/> [https://web.archive.org/web/20240325043610/https://iacepa-katalis.org/id/industri-cokelat-premium-indonesia-targetkan-masuk-pasar-australia/].



Pipiltin offers chocolate products made from high-quality cacao beans harvested in various parts of Indonesia, including Bali, Aceh, and Papua.

(Albee, "Albie's Diary: Indonesian Chocolate Brand 'PIPILTIN'" (30 November 2020), online (blog): <https://www.indonesiasoken.com/news/arbeediary-chocolatepipiltin/> [https://web.archive.org/web/20240325041812/https://www.indonesiasoken.com/news/arbeediary-chocolatepipiltin/].

International Awards

A.



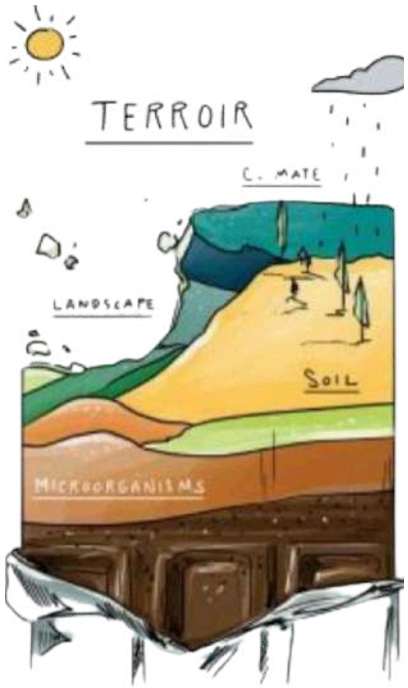
B.

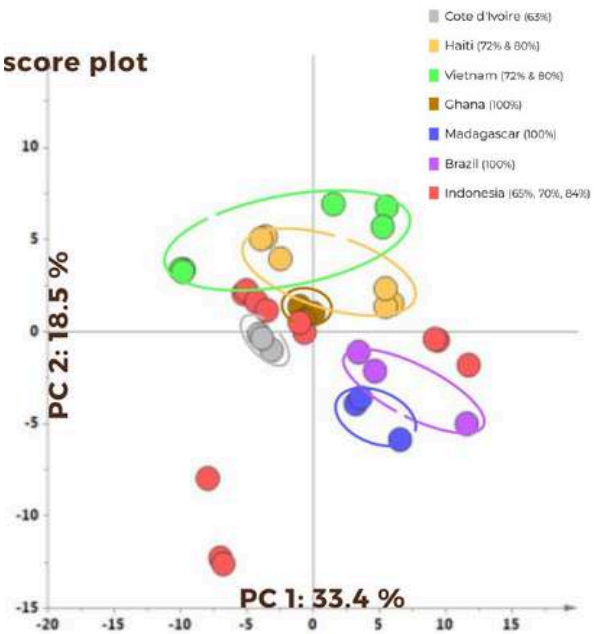


A. Our chocolate were at the World Finals of International Chocolate Awards 2021-22 award-winning and we won bronze medals for the "Milk chocolate bars with an infusion or flavouring" category with our Coffee Dark Milk Chocolate

B. We support cocoa beans from Ransiki who won gold medal for Cocoa of Excellence 2023 - awarded to PT. Eiber Suth Cokran West Papua

Pipiltin Cocoa x Osaka University





Cocoa beans affected by terroir:

- climate,
- landscape,
- soil,
- microorganisms.

Indonesia has diverse terroir, hence diverse flavor profile.

PCA of SOC from Different Country

1. Each country show different profile
2. Different SOC from the same country show different profile

Acknowledgment:
This ongoing research is a collaborative effort of Pipiltin Cocoa, Indonesia, and Laboratory of Bioresource Engineering, Osaka University.

Export Coverage



Hotel Clients

Fairmont Hotels & Resorts
The Ritz-Carlton
Raffles Hotels & Resorts
Mandarin Oriental The Hotel Group
Grand Hyatt
Park Hyatt
Kempinski Hoteliers Since 1897
Keraton at the Plaza Jakarta
COMO Hotels and Resorts
pullman Hotels and Resorts

and more.

F&B Chains (1000+ outlets)

Shell
Tomoro Coffee
Mardin Baklava Patisserie
Javara Indigenous Indonesia
Re·juve
Tuku
potato head
kopikalyan
Frank & co.
semanis artisan
Filosofi Kopi
Anomali Coffee
Katamama
Alun Alun Indonesia Inspiring Innovations
WHSmith
museumacan

Retail Supermarkets (100+ outlets)

Ranch Market it's a balanced life
Farmers Market fresh and friendly
GrandLucky Superstore
Growell Whole Foods
Kem Chicks Lifestyle Market
hypermart Low prices and more ...
Pepito Market
daily foodhall
All Fresh
KKV
The Foodhall



CHOCOLATE DRINK



CHOCOLATE BAR



LIQUID COCOA DRINK



CHOCOLATE DROPS



COCOA NIBS



SOFT SERVE ICE CREAM



CHOCOLATE CRACKS



COUVERTURE CHOCOLATE



37 PRODUCTS

BADAN POM

GIFT BOX



CHOCOLATE COOKIES



50 PRODUCTS

HALAL INDONESIA





SINGLE ORIGIN
RANSIKI



The cacao is grown in a cooperative farm in the buffer zone area of West Papua's Arfak Mountains, home to the newly discovered Vogelkop Superb Bird of Paradise. Currently there are 130 cocoa farmers families in the region. This is about more than just chocolate, it represents a way to protect endangered species, conserve precious rainforests and provide livelihoods for local people. The chocolate gives medium intense chocolate with nutty, creamy and umamy aftertaste.



Shelf Life

Chocolate Bar	14 months
Chocolate Drink	12 months

Pipiltin cocoa



Product Range

01 Single Origin Ransiki 72% Chocolate Bar
02 Single Origin Ransiki 100% Chocolate Bar with Roasted Nibs
03 Chocolate Drink Ransiki 62%
04 Couverture Chocolate
05 Cocoa Nibs
06 Chocolate Drops - Ransiki 72%
07 Liquid Cocoa Drink
08 Premix Ice Cream

Product Application

Baking, desserts, confections, beverages, sauces and topping

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

AGROFORESTRY

PESTICIDE FREE

PACKAGING OPTIONS:

PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Chocolate Bar	80 gr & 35gr paper craft	-
Chocolate Drink	180 gr paper craft	1 kg
Couverture Chocolate	240 gr	1 kg
Liquid Cocoa Drink	300 ml	1 L
Chocolate Drops	200 gr	-
Cocoa Nibs	150 gr	-
Premix Ice Cream	-	1 kg

*Available special inquiries

SINGLE ORIGIN
BALI



The complex fruity and berry-like flavor vividly exposed during first chew. Sensation of caramel-like and medium intense chocolate is revealing and slowly guides to the finish. Currently there are 677 cocoa farmers families in the region.

Shelf Life

Chocolate Bar	14 months
Chocolate Drink	12 months

Pipiltin cocoa



Product Range

01 Single Origin Bali 60% Chocolate Bar
02 Single Origin Bali 70% Chocolate Bar
03 Single Origin Bali 60% Chocolate Drink
04 Couverture Chocolate
05 Cocoa Nibs
06 Liquid Cocoa Drink

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

AGROFORESTRY

Product Application

Baking, desserts, confections, beverages, sauces and topping

PACKAGING OPTIONS:

PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Chocolate Bar	80 gr & 35gr paper craft	-
Chocolate Drink	180 gr paper craft	1 kg
Couverture Chocolate	240 gr	1 kg
Liquid Cocoa Drink	300 ml	1 L
Chocolate Drops	200 gr	-
Cocoa Nibs	150 gr	-

*Available special inquiries

SINGLE ORIGIN

ACEH



A good choice for high intense chocolaty taste with nutty flavor with hints of tobacco & spices. Currently there are 210 cocoa farmers families in the region.

Shelf Life

Chocolate Bar	14 months
Chocolate Drink	12 months

Pipiltin cocoa



Product Range

01 Single Origin Aceh 73% Chocolate Bar
02 Single Origin Aceh 84% Chocolate Bar
03 Single Origin Aceh 73% Chocolate Drink
04 Couverture Chocolate
05 Cocoa Nibs
06 Liquid Cocoa Drink

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

PESTICIDE FREE

Product Application

Baking, desserts, confections, beverages, sauces and topping

PACKAGING OPTIONS:

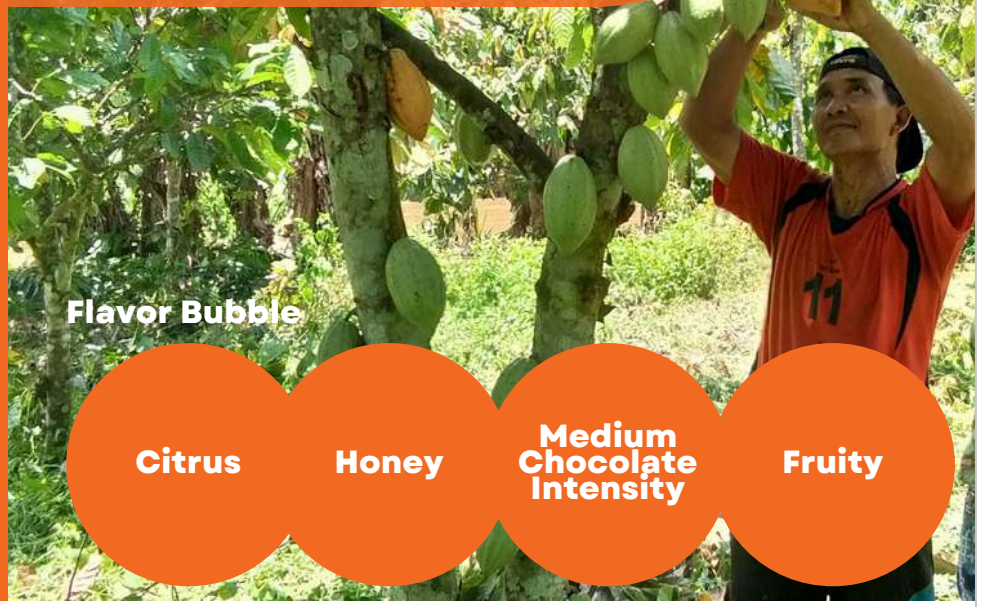
PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Chocolate Bar	80 gr & 35gr paper craft	-
Chocolate Drink	180 gr paper craft	1 kg
Couverture Chocolate	240 gr	1 kg
Liquid Cocoa Drink	300 ml	1 L
Chocolate Drops	200 gr	-
Cocoa Nibs	150 gr	-

*Available special inquiries

SINGLE ORIGIN
KALIMANTAN



Not just another chocolate, but it has a lot of dimension to the cacao cultivated there: quality, community empowerment (especially women), conservation (flora & fauna), and ecotourism. It support biodiversity conservation, with Dayak culture, ecotourism, protect orangutan habitat and create farmers native to Kampung Merasa. Currently there are approximately 100 cocoa farmers families in the region. The chocolate gives medium intense chocolate with citrus and honey aftertaste.



Flavor Bubble

Citrus | Honey | Medium Chocolate Intensity | Fruity

Shelf Life	Chocolate Bar	14 months

Pipiltin cocoa



Product Range

01 Single Origin East Kalimantan 74% Chocolate Bar

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

AGROFORESTRY

PESTICIDE FREE

Product Application

Baking, desserts, confections, beverages, sauces and topping

PACKAGING OPTIONS:

PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Chocolate Bar	80 gr & 35gr paper craft	-

*Available special inquiries

SINGLE ORIGIN
FLORES



Currently there are approximately 1.000 cocoa farmers families in the region. It is a community owned, small holder plantation and multi crop farm. The combination of multi-crop and dry soil with blend of sand and limestone gives its own unique character to the taste. The chocolate gives medium intense chocolate with clove flavor, and coffee aftertaste.

Shelf Life

Chocolate Bar	14 months
Chocolate Drink	12 months

Pipiltin cocoa



Product Range

01 Single Origin Flores 65% Chocolate Bar
02 Single Origin Flores 65% Chocolate Drink

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

Product Application

Baking, desserts, confections, beverages, sauces and topping

PACKAGING OPTIONS:

PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Chocolate Bar	80 gr & 35gr paper craft	-
Chocolate Drink	180 gr paper craft	1 kg
Couverture Chocolate	-	1 kg

*Available special inquiries

SINGLE ORIGIN
EAST JAVA



Heritage plantation since the Dutch colonial era, its famous name world wide is “Cacao Java”. Currently there are 8.468 cocoa farmers families in the region. Raisins notes is vibrant while has a slightly honey note at the aftertaste.



Flavor Profile

- Raisin
- Earthy
- Medium Cocoa Intensity
- Honey
- Fruity
- Creamy

Shelf Life

Chocolate Bar	14 months
Chocolate Drink	12 months

Pipiltin cocoa



Product Range

01 Single Origin East Java 65% Chocolate Bar
02 Single Origin East Java 65% Chocolate Drink
03 Cocoa Nibs

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

Product Application

Baking, desserts, confections, beverages, sauces and topping

PACKAGING OPTIONS:		
PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Chocolate Bar	80 gr & 35gr paper craft	-
Chocolate Drink	180 gr paper craft	1 kg
Cocoa Nibs	150 gr	-

*Available special inquiries

CHOCOLATE BAR SWEET FILLING



Pipiltin cocoa



Product Range

01 Chocolate Bar Macadamia
02 Chocolate Bar Potato Chips
03 Chocolate Bar Coffee
04 Chocolate Bar Sea Salt Almond
05 Chocolate Bar Caramel Crunch

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

Product Application

Baking, desserts, confections, beverages, sauces and topping

PACKAGING OPTIONS:		
PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Chocolate Bar	80 gr & 35gr paper craft	-

Shelf Life Chocolate Bar 12 months

*Available special inquiries

CHOCOLATE SNACKS







Product Range

01 Dots Caramel Crunch
02 Caramelized Cocoa Nibs and Cashew

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

Product Application

Baking, Granola and Trail Mixes, Smoothies and Shakes, Ice Cream and Frozen Dessert, Energy Bar

PACKAGING OPTIONS:		
PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Chocolate Dots	50 gr paper craft	1 kg
Caramelized Cocoa Nibs & Cashew	50 gr & 150gr paper craft	-

Shelf Life		
	Chocolate Dots	14 months
	CNC	20 months

*Available special inquiries

CHOCOLATE CRACKS





Product Range

01 Almond Caramel Crunch (Milk Crunch)
02 Milk Marshmallow (with Fruit Loops)
03 Strawberry Yoghurt
04 White Orange
05 Cookie and Cream
06 Milk Hazelnut
07 Dark Seasalt & Almond
08 Macadamia, Almond, Hazelnut (Trio Nuts)
09 Milk Macadamia Nut

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

Product Application

Snack, Ice Cream Topping

PACKAGING OPTIONS:	
PRODUCTS	RETAIL PACKAGING
Chocolate Crack	100 gr paper craft

Shelf Life All Chocolate Crack 3 months

*Available special inquiries

CHOCOLATE COOKIES









Product Range

01 Double Chocolate Chip Cookie
02 Birthday Cookie
03 Matcha White Chocolate Cookie
04 Signature Molten Cookie
05 Triple Chocolate Cookie
06 Biscoff Cookie Dough

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

Product Application

Desserts, confections, topping

PACKAGING OPTIONS:	
PRODUCTS	RETAIL PACKAGING
Cookies	OPP Plastic

Shelf Life	**All Cookies**	**1 month**

*Available special inquiries

CHOCOLATE DRINKS













Shelf Life

All Choco Drink	12 months
All Liquid Drink	3 months

Pipiltin cocoa









Product Range Powder Drink

01 Cafe Blend
02 Choco Drink Aceh 73%
03 Choco Drink East Java 65%
04 Choco Drink Flores 65%
05 Choco Drink Bali 60%
06 Choco Drink House Blend 49%
07 Choco Drink Ransiki
08 White Chocolate Matcha
09 Cocoa Orange
10 Cocoa Banana Bread
11 Sweet Comfort

Product Range Liquid Drink

01 Choco Drink Aceh 73%
02 Choco Drink Bali 60%
03 Salted Caramel
04 Milky Moo
05 Choco Drink Ransiki 62%

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

Product Application

Beverages,
sauces,
and topping

PACKAGING OPTIONS:

PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Choco Powder Drink	180 gr (only for single origin and house blend)	1 kg
Choco Liquid Drink	300 ml & 1 L	-

*Available special inquiries

CHOCOLATE DROPS & COUVERTURE



Shelf Life

Chocolate drops - Ransiki 72%	12 months
Chocolate drops - Dark Milk 60%	12 months
Chocolate drops - Milk 38%	12 months
White Chocolate drops	6 months
Chocolate drops - Roasted Milk	6 months
Chocolate Couverture Pidie Jaya Aceh 73%	12 months
Chocolate Couverture Glenmore Banyuwangi 65%	12 months
Chocolate Couverture Tanazozo Flores 65%	12 months
Chocolate Couverture Ransiki 72%	12 months
Chocolate Couverture Tabanan Bali 60%	12 months

Pipiltin cocoa



Product Range

01 Chocolate drops - Ransiki 72%
02 Chocolate Pidie Jaya Aceh 73%
03 Chocolate drops - Dark Milk 60%
04 Chocolate Glenmore Banyuwangi 65%
05 Chocolate drops - Milk 38%
06 Chocolate Tanazozo Flores 65%
07 White Chocolate drops
08 Chocolate Ransiki 72%
09 Chocolate drops - Roasted Milk
10 Chocolate Tabanan Bali 60%

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

Product Application

Baking, desserts, confections, beverages, sauces and topping

PACKAGING OPTIONS:

PRODUCTS	RETAIL PACKAGING	FOOD SERVICE & BULK PACKAGING
Chocolate Drops	200 gr	1 kg
Chocolate Couverture	240 gr	-

*Available special inquiries

CHOCOLATE GIFTS/ HAMPERS



Pipiltin cocoa







Product Range

01 Diversity Chocolate Gift Box
02 Indonesia Chocolate Gift Box
03 Chocolate Cracks Gift Box
04 Joy Box Hampers
05 Festive Box Hampers
06 Silver Cube Hampers
07 Gold Cube Hampers

NON PRESERVATIVE

GMO FREE

NON ARTIFICIAL FLAVOUR

100% CACAO BUTTER

NATURAL PROCESSING

PRODUCTS APPLICATION

Gift/Hampers

Pipiltin Cocoa Products for Supermarket

CHOCOLATE BAR 80 GR

- Choco Bar Pidie Jaya Aceh 73%
- Choco Bar Pidie Jaya Aceh 84%
- Choco Bar Tabanan Bali 60%
- Choco Bar Tabanan Bali 70%
- Choco Bar Glenmore 65%
- Choco Bar Potato Chips
- Choco Bar Coffee
- Choco Bar Seasalt Almond
- Choco Bar Caramel Crunch
- Choco Bar Kampung Merasa 74%
- Choco Bar Macadamia
- Choco Bar Flores 65%
- Choco Bar Ransiki 72%
- Choco Bar Ransiki 100% with roasted nibs

CHOCOLATE BAR 35 GR

- Choco Bar Pidie Jaya Aceh 73%
- Choco Bar Pidie Jaya Aceh 84%
- Choco Bar Tabanan Bali 60%
- Choco Bar Tabanan Bali 70%
- Choco Bar Glenmore 65%
- Choco Bar Potato Chips
- Choco Bar Coffee
- Choco Bar Seasalt Almond
- Choco Bar Caramel Crunch
- Choco Bar Macadamia
- Choco Bar Flores 65%
- Choco Bar Ransiki 72%
- Choco Bar Ransiki 100% with roasted nibs

SNACK CHOCOLATE

- Dots Honeycomb
- Caramelized Cocoa Nibs & Cashew
- Caramelized Cocoa Nibs

CHOCOLATE DRINK 180 GR

- Choco Drink Aceh 73%
- Choco Drink East Java 65%
- Choco Drink Flores 65%
- Choco Drink Bali 60%
- Choco Drink House Blend 49%
- Choco Drink Ransiki

CHOCOLATE DRINK SINGLE PORTION 3X25GR.

Pipiltin Cocoa Products for Supermarket



products:
1/ chocolate drinks 180gr.
2/ chocolate bar 80gr.
3/ chocolate bar 35gr.
4/ snack chocolate - Caramelized Cocoa Nibs
5/ snack chocolate - Dots Honeycomb



supermarkets:
1/ foodhall grand indonesia
2/ foodhall senayan city
3/ grand lucky scbd
4/ ranch market pasarinah

Pipiltin Cocoa Products for Hotel, Restaurant, and Cafe

COUVERTURE CHOCOLATE 1 KG

- Chocolate Pidie Jaya Aceh 73%
- Chocolate Glenmore Banyuwangi 65%
- Chocolate Tanazozo Flores 65%
- Chocolate Ransiki 72%

COUVERTURE CHOCOLATE 240 GR

- Chocolate Pidie Jaya Aceh 73%
- Chocolate Tabanan Bali 60%
- Chocolate Ransiki 72%

CHOCOLATE DROPS 200 GR

- Chocolate drops - Ransiki 72%
- Chocolate drops - Dark Milk 60%
- Chocolate drops - Milk 38%
- White Chocolate drops
- Chocolate drops - Roasted Milk

ORIGINAL COCOA NIBS 150 GR

- Bali
- Aceh
- East Java
- Ransiki West Papua

CHOCOLATE DRINK 1 KG

- Cafe Blend
- Choco Drink Aceh 73%
- Choco Drink East Java 65%
- Choco Drink Flores 65%
- Choco Drink Bali 60%
- Choco Drink House Blend 49%
- Choco Drink Ransiki
- White Chocolate Matcha
- Cocoa Orange
- Cocoa Banana Bread
- Cocoa Hazelnut
- Cocoa Aren
- Sweet Comfort

Pipiltin Cocoa Products for Hotel, Restaurant, and Cafe

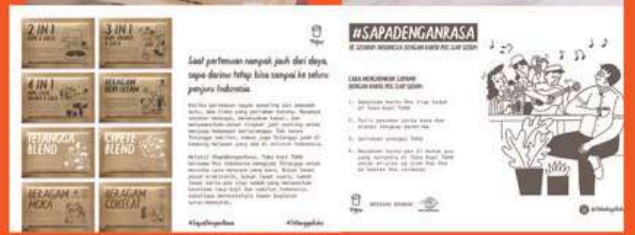


products:
1/ couverture chocolate 1kg.
2/ chocolate drink 1kg.
3/ cocoa nibs 150gr.
4/ chocolate blend supplied for cafe 1kg.
5/ couverture chocolate 240gr.
6/ chocolate drops





cafes:
1/ tuku
2/ kopi kenangan



Product Catalogue

PRODUCT CATALOGUE FOR OUTLET

Pipiltin Cocoa Products for Outlets

RANSIKI CHOCOLATE SOFT ICE CREAM

CHOCOLATE CRACKS (/100GR.)

- Almond Caramel Crunch (Milk Crunch)
- Milk Marshmallow (with Fruit Loops)
- Strawberry Yoghurt
- White Orange
- Cookie and Cream
- Milk Hazelnut
- Dark Seasalt & Almond
- Macadamia, Almond, Hazelnut (Trio Nuts)
- Dark Pistachio
- Milk Macadamia Nut

CHOCOLATE COOKIES

- Double Chocolate Chip
- Birthday Cookie
- Matcha White Chocolate
- Signature Molten Cookie
- Tripple Chocolate
- Biscoff Cookie Dough

LIQUID COCOA DRINK 1 LT

- Choco Drink Aceh 73%
- Choco Drink Bali 60%
- Salted Caramel
- Milky Moo
- Choco Drink Ransiki 62%

LIQUID COCOA DRINK 300 MLT

- Choco Drink Aceh 73%
- Choco Drink Bali 60%
- Salted Caramel
- Milky Moo
- Choco Drink Ransiki 62%

Pipiltin Cocoa Products for Gifts/ Hampers

DIVERSITY CHOCOLATE GIFT BOX

INDONESIA CHOCOLATE GIFT BOX

CHOCOLATE CRACKS GIFT BOX

JOY BOX HAMPERS

FESTIVE BOX HAMPERS

SILVER CUBE HAMPERS

GOLD CUBE HAMPERS

Pipiltin Cocoa Products for Outlets



products:
1/ chocolate cookies :
Signature Molten Cookie
Tripple Chocolate
matcha White Chocolate

2/ liquid cocoa drink 300mlt.
3/ ransiki chocolate soft ice cream

4/ chocolate cracks :
Almond Caramel Crunch (Milk Crunch)
dark orange jelly
dark macadamia



products:
1/ eid mubarak 2023
gifts/ hampers collection
2/ festive box hampers
3/ gold cube hampers
4/ chocolate cracks gift box
5/ diversity chocolate gift box
6/ indonesia chocolate gift box

Our Chocolate Shop

CHOCOLATE DINE-IN AND GIFT SHOP AT PLAZA SENAYAN LEVEL 3







AT PONDOK INDAH MALL GROUND FLOOR



AT LOTTE AVENUE LOWER GROUND FLOOR



AT MARGOCITY MALL LOWER GROUND FLOOR



Our Chocolate Shop

OUR CHOCOLATE SHOP

AT WEST MALL INDONESIA LEVEL 3

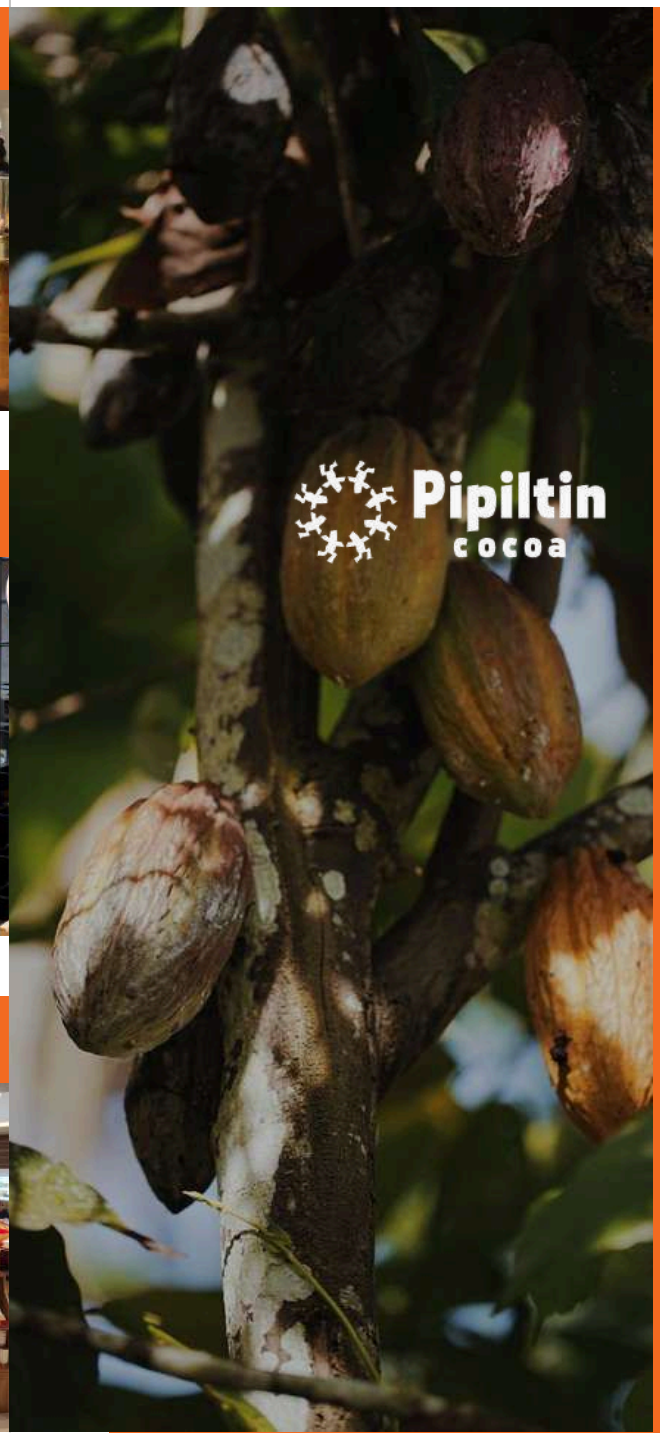


AT BARITO, JAKARTA SELATAN



AT KEM CHICK PACIFIC PLACE LG FLOOR





WE BELIEVE IN SUPPORTING AND EMPOWERING LOCAL COMMUNITY,

REFINING AND SERVING PREMIUM QUALITY,

AND CELEBRATING UNIQUE ARTISTRY.

0812 2285 0032

order@pipiltincocoa.com

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