

Cocoa Beans Cocoa Powders

Products Catalog



Crafted by Nature. Perfected by Expertise

We specialize in natural and processed cocoa ingredients, carefully selected and prepared in India to meet the evolving standards of the global food industry.

Your Trusted Source for Premium Cocoa Ingredients

Wira Hamda Group is committed to providing top-grade cocoa products — cocoa beans, powders, and nibs — tailored for chocolatiers, bakers, and manufacturers who demand purity, consistency, and excellence.





About Our Product

Wira Hamda Group offers premium cocoa ingredients—Cocoa Beans, Cocoa Powder, and Cocoa Nibs—crafted to meet the highest standards of the food and beverage industry. Whether you're creating artisanal chocolates, baked goods, or health-forward recipes, our cocoa delivers bold flavor, consistent performance, and trusted quality every time.

**Premium Raws & Roasted
Cocoa Beans**

**Natural & Alkalized
Cocoa Powders**

**Cocoa Nibs & Roasted
Cocoa Nibs**

Why Choose Us?

Sustainable Practices - Supporting local farmers and eco-friendly agriculture

Reliable Supply Chain - Consistent monthly production capacity of 5,000 tons

Global Export Expertise - Efficient logistics and timely delivery



admin@wirahamdagroup.com



www.wirahamdagroup.com



Premium Raw & Roasted Cocoa Beans

Cocoa beans are the heart of chocolate. At Wira Hamda Group, we provide both raw and roasted cocoa beans sourced and processed with precision. Our beans undergo careful roasting to enhance their rich aroma, flavor complexity, and dark color—key qualities in gourmet chocolate production.



Raw Cocoa Beans

Raw cocoa beans are the natural, unroasted seeds of the cacao fruit—offering chocolate makers and food producers a pure, unaltered base ingredient. These beans retain their full nutritional value, natural bitterness, and earthy aroma, making them ideal for specialized applications such as bean-to-bar chocolate, artisanal processing, and wellness products. Handled with care and graded for quality, our raw cocoa beans serve as the starting point for countless chocolate innovations.



Roasted Cocoa Beans

Roasted cocoa beans are cocoa beans that have been subjected to the process of roasting. Roasting is a crucial step in the production of chocolate as it significantly impacts the flavour, aroma, and colour of the cocoa beans. The process involves applying heat to the raw cocoa beans, leading to several important changes

Product Specifications

Details

Packaging Size	25 kg jute bags with inner liners
Flavors	Bulk packaging in custom sizes available upon request
Origin	Balanced, with hints of tropical fruit and a robust chocolatey note
Certification	Indonesia
Moisture Content	Organic (Complies with International Standards)
Bean Size	≤ 7.5%
Quality available	Uniform (100-110 beans/100g)
	A+, A, B

*Customizable grade/ specification can be reserved according to customer's T&C





Natural & Alkalized Cocoa Powders

Available in Natural and Alkalized (Dutch) varieties, our cocoa powder delivers deep chocolate flavor and vibrant color—perfect for baking, beverages, and desserts. Ideal for chefs and manufacturers seeking consistent, high-quality results.



**Unsweetened
Cocoa Powder**

**Dutch/Alkalized
Cocoa Powder**

**Special Dark
Cocoa Powder**

**Black
Cocoa Powder**

Alkalized or Dutch Processed Cocoa Powder

Product Specification	
Packaging Size	25 kg HDPE Bags
Form	Powder
Flavour	Cocoa
Flavour	Pure Cocoa
Nature	Alkalised
Packaging Type	Bag
Pack Type	HDPE Bag
Usage	Baking Cakes, Cookies and Pastries
Eggless Type	Yes
Pack Size	25 Kg
State	Powder
Qualities available	Dutch cocoa powder, Dark Dutch cocoa powder

Unsweetened Natural Cocoa Powder

Product Specification	
Packaging Size	25 kg HDPE Bags
Form	Raw Powder
Flavour	Cocoa
Flavour	Pure Cocoa
Nature	Natural
Packaging Type	Bag
Pack Type	HDPE Bag
Usage	Baking Cakes, Cookies and Pastries
Eggless Type	Yes
Pack Size	25 Kg
State	Powder
Qualities available	Brown cocoa powder, Dark cocoa powder Organic cocoa powder, black cocoa powder

*Customizable grade/ specification can be reserved according to customer's T&C



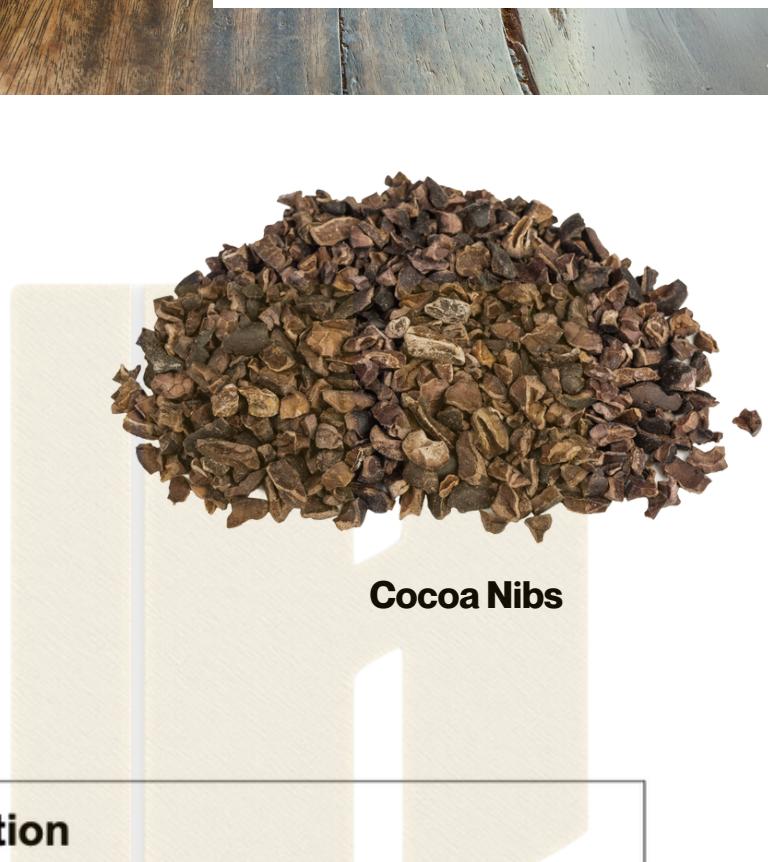


Cocoa Nibs, Roasted Cocoa Nibs

Cocoa nibs are small pieces of crushed, roasted, and husked cocoa beans. They are the purest form of chocolate and are typically used in various culinary applications, including baking, cooking, and as an ingredient in chocolate production.



Roasted Cocoa Nibs



Cocoa Nibs

Product Specification

Packaging Size	25 / 50 kg
Brand	N/D
Form	cocoa nibs
Flavour	chocolate
Colour	brown
Place Of Origin	Indonesia

*Customizable grade/ specification can be reserved according to customer's T&C



Export Terms & Payment Methods

Shipment

We are ready to ship up to 200 tons of coconut charcoal briquettes with flexible shipping options:

Ex - Works (EXW)	Goods are available at the seller's premises; the buyer handles all transportation and costs.
Free On Board (FOB)	Seller pays up to departure, buyer handles transport and fees.
Cost and Freight (CFR)	Seller pays to the agreed port; buyer covers unloading, duties, and transport at port.
Cost, Insurance, and Freight (CIF):	Seller covers insurance, freight, and all associated charges during transit to the agreed destination port.

We remain flexible in adapting our shipping method to accommodate the specific requirements of our valued customers.

Type of Payment

Experience seamless transactions with our trusted payment methods:

Telegraphic Transfer (T/T)	Fast and safe bank-to-bank transfer.
Letter of Credit (L/C)	Trusted payment security for international transactions

Choose the method that suits your needs and elevate your payment experience with us today.

Contact Us



Office Location

Jl. Raya Parang No 12, Ngariboyo
Magetan, Jawa Timur 63351
Indonesia



Contact Number

(+62) 858 8034 3889
(+62) 851 8689 1103
(+62) 878 8005 2002



Email

admin@wirahamdagroup.com

