CLARA

Cocoa Powder

Crafting Cocoa Excellence



PT. TAN PUTRA TAMA

WWW.CLARACOCOA.CO.ID

ABOUT US

PT. Tan Putra Tama was established in 1976 as a manufacturer of baking and food ingredients in Indonesia. For nearly five decades, we have been committed to delivering consistent, high-quality products to our customers.

In 2007, we expanded into the cocoa powder business, bringing our manufacturing expertise and commitment to quality into a growing range of cocoa products.

Our factory is located in Bekasi, West Java, Indonesia, where we manufacture cocoa powder and other baking and food ingredients for food manufacturers, food-service businesses, bakeries, and home-baking markets, serving both domestic and international customers.

Our products and manufacturing operations are supported by Halal, ISO, and BPOM certifications, reflecting our commitment to quality, food safety, and consistent manufacturing standards.



01 · WHO WE ARE

Trusted by manufacturers who value consistency

We develop cocoa powders engineered for consistent colour, flavour, and functionality across a wide range of food applications.

WHY MANUFACTURERS CHOOSE CLARA

- ✓ Consistent batch-to-batch performance
- ✓ Natural & alkalized cocoa powder portfolio
- ✓ Wide range of colour and pH profiles
- ✓ Reliable supply and responsive service
- ✓ Suitable for bakery, beverages, confectionery, dairy and more

OUR COMMITMENT

Delivering dependable cocoa solutions through consistent quality, reliable supply, and long-term partnerships.

THE RANGE

We produce a wide variety of cocoa powder with different colour ranges and pH for all your needs.



FA1026	FA1058	FA2012	FA3012	FA1088	FA2088	FA3070	FA4091	FA4092
PH 5.0 - 6.0	PH 6.0 - 7.0	PH 6.0 - 7.0	PH 6.0 - 7.0	PH 7.0 - 8.0	PH 7.0 - 8.0	PH 7.0 - 8.0	PH 9.0 - 11.0	PH 9.0 - 11.0

FA1026



PHYSICAL CHARACTERISTICS

Color	Light Brown
pH	5.0 – 6.0
Flavor	Up to Standard
Fat Content	10 – 12 %
Fineness (< 75 µm)	99.5 min
Moisture	5 max
Shell Content	1.75 max

MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E.coli / g	Negative
Coliform / g	Negative

**Can be customized on request.*

FA1058



PHYSICAL CHARACTERISTICS

Color	Brown
pH	6.0 – 7.0
Flavor	Up to Standard
Fat Content	10 – 12 %
Fineness (< 75 µm)	99.5 min
Moisture	5 max
Shell Content	1.75 max

MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E.coli / g	Negative
Coliform / g	Negative

**Can be customized on request.*

FA2012



PHYSICAL CHARACTERISTICS

Color	Brown
pH	6.0 – 7.0
Flavor	Up to Standard
Fat Content	10 – 12 %
Fineness (< 75 µm)	99.5 min
Moisture	5 max
Shell Content	1.75 max

MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E.coli / g	Negative
Coliform / g	Negative

**Can be customized on request.*

FA3012



PHYSICAL CHARACTERISTICS

Color	Brown
	6.0 – 7.0
Flavor	Up to Standard
Fat Content	10 – 12 %
Fineness (< 75 µm)	99.5 min
Moisture	5 max
Shell Content	1.75 max

MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E.coli / g	Negative
Coliform / g	Negative

**Can be customized on request.*

FA1088



PHYSICAL CHARACTERISTICS

Color	Dark Brown
pH	7.0 – 8.0
Flavor	Up to Standard
Fat Content	10 – 12 %
Fineness (< 75 µm)	99.5 min
Moisture	5 max
Shell Content	1.75 max

MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E.coli / g	Negative
Coliform / g	Negative

**Can be customized on request.*

FA2088



PHYSICAL CHARACTERISTICS

Color	Dark Brown
pH	7.0 – 8.0
Flavor	Up to Standard
Fat Content	10 – 12 %
Fineness (< 75 µm)	99.5 min
Moisture	5 max
Shell Content	1.75 max

MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E.coli / g	Negative
Coliform / g	Negative

**Can be customized on request.*

FA3070



PHYSICAL CHARACTERISTICS

Color	Dark Brown
pH	7.0 – 8.0
Flavor	Up to Standard
Fat Content	10 – 12 %
Fineness (< 75 µm)	99.5 min
Moisture	5 max
Shell Content	1.75 max

MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E.coli / g	Negative
Coliform / g	Negative

**Can be customized on request.*

FA4091



PHYSICAL CHARACTERISTICS

Color	Black
pH	9.0 – 11.0
Flavor	Up to Standard
Fat Content	10 – 12 %
Fineness (< 75 µm)	99.5 min
Moisture	5 max
Shell Content	1.75 max

MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E.coli / g	Negative
Coliform / g	Negative

**Can be customized on request.*

FA4092

CLARA



PHYSICAL CHARACTERISTICS

Color	Black
pH	9.0 – 11.0
Flavor	Up to Standard
Fat Content	10 – 12 %
Fineness (< 75 µm)	99.5 min
Moisture	5 max
Shell Content	1.75 max

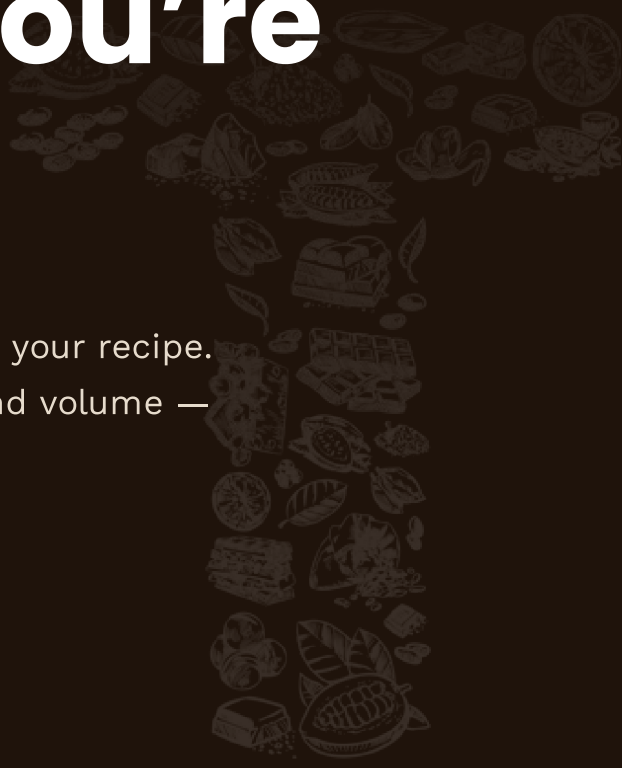
MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E.coli / g	Negative
Coliform / g	Negative

**Can be customized on request.*

LET'S TALK

Tell us what you're making.



Every order is an opportunity to tune a powder to your recipe. Reach out with your specification, application, and volume — we'll reply with a sample.

GENERAL ENQUIRIES

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CERTIFICATIONS & STANDARDS

HALAL INDONESIA · ISO 9001 : 2015 · ISO 22000 : 2018 · SNI INDONESIA