



PT. AGROLOKA INDO VARIAN

CENTRAL JAVA
INDONESIA

Product Catalog

Worldwide production.
Producing trustworthy of high quality starch,
flour, and powder variants.

ZON



Tapioca Starch.

Extracted from guaranteed quality cassava that dried naturally using solar power and oven. This product has passed quality control test to ensure its excellence attribute while also being supported by BPOM and MUI certificate.

CHARACTERISTIC	UNIT OF MEASURE	STANDARD	RESULT	METHODE
Appearance	-	White	White	Visual
Odor	-	Normal	Normal	Organoleptic
Whiteness	%	Min 90%	94,24	Whiteness Tester
pH	-	5-7	6,28	6,28
Moisture Content	%	Max 14%	10,75	10,75
Ash Content	%	Max 0,5%	0,06	0,06
Residu Screen 325	%	Max 0,1%	0,02	0,02
Retain Mesh 100	%	Max 1%	0,33	0,33

- ✓ 550 USD/metric ton (max 12% moisture content)
- ✓ 430 USD/metric ton (max 14% moisture content)

Minimum orders 11 tons and multiples.

*the price might be fluctuated depends on raw material yield and global demand.

Tapioca Starch

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Modified Cassava Flour.

All purpose cassava flour produced from cassava that has been fermented by lactic acid bacteria that have obtained halal certificates of the Indonesian ministry of religion. The process from cassava fermentation will produce flour that is free of gluten protein, odorless, and give white color without bleaching process. Processed by special and hygienic methods so it is often referred to as Premium Cassava Flour.

PARAMETER	UNIT	TEST RESULT	NOTES
Moisture Content	%	9.47	1. Healthy flour which Free Gluten 2. BPOM Certificated MD 229111001366 3. Halal Certificated BPJPH No. ID33310000078730420 4. ISO 22000 : 2018 Certificated No 0729F156521 5. HACCP Certificated No 29072101 6. Higher calsium content than wheat flour 7. Swellability equivalent to wheat type 2 8. Low Fat 9. No bleach and no preservatives
Fat	%	0.4	
Saturated Fat	%	0.2	
Energy from Fat	Kcal/100g	3.6	
Total Energy	Kcal/100g	356.12	
Glucose	-	Negative	
Pb	-	Negative	
SO2	-	Negative	
Sn	-	Negative	
Hg	-	Negative	
Ash Content	%	0.88	
Carbohidrate	%	78.06	
Mesh 100	%	99.02	
Salmonella sp.	-	Negative	
As	-	Negative	

✓ 1193 USD/metric ton

Minimum orders 11 tons and multiples.

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Modified Cassava Flour

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Cocoa Powder.

We produce natural and alkalized cocoa powder which is processed with high technology so that it gives a delicious texture when processed into food ingredients. Alkalized cocoa powder provides a more neutral pH, free of foreign odors, lighter colors, more soluble, and lower fat content.

PRODUCT	PARAMETER	UNIT OF MEASURE	TEST RESULT
Natural Cocoa Powder	Moisture Content	%	4.73
	pH	-	5.26
	Fat Content	%	11.08
	Finest	%	98.60
Alkalized Cocoa Powder	Moisture Content	%	4.60
	pH	-	6.39
	Fat Content	%	11.6
	Finest	%	99.80

- ✓ Natural Cocoa Powder: 960 USD/Ton
- ✓ Alkalized Cocoa Powder: 1300 USD/Ton

Minimum orders 11 tons and multiples.

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Cocoa Powder

PT. AGROLOKA INDO VARIAN



PT. Agroloka Indo Varian
Central Java, Indonesia

