

SOURCING & TRACEABILITY OVERVIEW

Responsibly Sourced, Sustainably Made.

How Cocoa Merchant buys, processes, and ships Indonesian cocoa — direct farmer partnerships, full traceability from farm to export container, and responsible processing practices across our Sulawesi and Sumatra supply chain.

OUR APPROACH

Built Into How We Operate, Container by Container.

How We Buy

Direct relationships with growers across Sulawesi and Sumatra – no anonymous intermediaries, no short-term spot trades, just long-term partnerships with communities we know by name.

How We Process

Responsible fermentation, drying, and milling at our own facility, with lab-verified results on every batch – so what leaves our lines matches what's on the documentation.

How We Ship

Full traceability from farm to export container, with region, fermentation, and lab data attached to every shipment your quality and compliance teams need to verify.

THREE COMMITMENTS

What Sustainability Means, In Practice.

Farmer Partnerships

We buy directly from growers across Sulawesi and Sumatra rather than through anonymous intermediaries – knowing our growing communities by name and supporting long-term livelihoods, not short-term spot trades.

Traceability

Every batch carries documentation back to its origin – region, fermentation, drying, and lab results – so your quality and compliance teams can verify what's actually in the sack, not just what's on the label.

Environmental Practices

Across our sourcing regions and our own processing facility, we apply responsible land use and processing practices – from fermentation and drying at origin to how our milling and packing lines run day to day.

COCOA MERCHANT is making significant strides toward fostering a sustainable environment in cocoa farms and supporting farmers.

CHAIN OF CUSTODY

Documented at Every Stage, Farm to Port.

STAGE 1

Farm & Community

Direct buying relationships with growers across Sulawesi and Sumatra.

STAGE 2

Fermentation & Drying

Controlled at origin, with documentation kept from the first stage onward.

STAGE 3

Milling & QC

Lab testing for fat content, pH, fineness, and microbiological safety.

STAGE 4

Export & Documentation

COA, spec sheets, and certification records shipped with every container.

CERTIFIED QUALITY

Documentation Behind Every Claim.

Halal Indonesia

Halal-certified production and handling

FSSC 22000

GFSSI-recognized food safety management

Kosher

Kosher-certified cocoa powder

Talk to Our Compliance & CSR Team

We're glad to walk your compliance or CSR team through our traceability documentation – COA, spec sheets, and certification records provided on request.

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