



ALARA

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PRODUCT CATALOGUE

OTHER COCONUT PRODUCTS

PT ALARA GLOBAL EXPORT

LOCALLY IMPACTING
GLOBALLY

Product Categories

PT Alara Global Export is a commodity manufacturing and products exporting company that deals with foodstuffs which focuses on the confectioneries, cosmetics, and other manufacturing industries

Dealing mainly in the vegetable oil and fats, as well as other product that covers Coconut derivatives, the company has been supplying Indonesian specialties to many countries mainly located in Asia, Oceania, Middle East, and the European market.

As per the first quarter in 2021, the company has been succeeded in establishing a partnership with an affiliate partner in Rotterdam, The Netherlands. The company wishes to keep on growing its reach as well as maintaining good relations with both of our new and existing clients.

OTHER COCONUT PRODUCTS

- Dessicated Coconut
- Coconut Cream
- Coconut Milk
- Coconut Water
- Frozen Coconut Water and Concentrated

HIGH FAT Dessicated Coconut

Style : Unsweetened Desiccated Coconut Fine High Fat
Packaging : 3 Ply Kraft Paper Bag and Inner Polyethylene in 20kg
Shelf life : 1(one) Year
Origin : Indonesia

Chemical :

Moisture : 1,5% Max
Total Fat : 63 to 68,0%
Free Fatty Acid (FFA) : 0,10% as Oleic Acid, Max (FFA)
pH : 6,1 to 6,7
SO2 : Free

GRANULATION :

DC CUT USA SIEVE MESH :

10 : 2% MAX
14 : 4 - 10% MAX
16,20 : 40 - 73% MAX
30 : 20 - 33% MAX
Pan : 12% MAX

HIGH FAT Dessicated Coconut

Chemical :

Moisture	3% Max
Total Fat	63 to 68,0%
Free Fatty Acid (FFA)	0,10% as Oleic Acid, Max (FFA)
pH	6,1 to 6,7
SO2	Free

Granulation :

DC CUT USA SIEVE MESH :

6	: 0% MAX
10	: 2 - 3% MAX
12,14	: 43 - 71% MAX
16,20	: 20 - 46% MAX
PAN	: 1 - 6% MAX

Chemical :

Moisture	3% Max
Total Fat	63 to 68,0%
Free Fatty Acid (FFA)	0,10% as Oleic Acid, Max (FFA)
pH	6,1 to 6,7
SO2	Free

Granulation :

DC CUT USA SIEVE MESH :

12	: 0% MAX
16	: 2 - 14% MAX
30	: 21 - 65% MAX
PAN	: 31 - 67% MAX

REDUCED FAT Dessicated Coconut

Chemical :

Moisture	3% Max
Total Fat	52 to 58,0%
Free Fatty Acid (FFA)	0,10% as Oleic Acid, Max (FFA)
pH	6,1 to 6,7
SO2	Free

Granulation :

DC CUT USA SIEVE MESH :

10	: 2% MAX
14	: 4-10% MAX
16,20	: 40-73% MAX
30	: 20-33% MAX
PAN	: 12% MAX

Chemical :

Moisture	3% Max
Total Fat	52 to 58,0%
Free Fatty Acid (FFA)	0,10% as Oleic Acid, Max (FFA)
pH	6,1 to 6,7
SO2	Free

Granulation :

DC CUT USA SIEVE MESH :

6	: 1-5% MAX
10,12	: 60 - 76% MAX
14	: 10 - 21% MAX
16,20	: 4-15% MAX
PAN	: 0-3% MAX

Certifications: Halal, USDA Organic, ISO 14001, OHSAS 18001, and BRC Food Certified

COCONUT CREAM & MILK



FROZEN COCONUT CREAM 28%

Physical and Chemical :

pH : $\geq 5,80$
Fat : $\geq 28\%$
Protein : $\geq 3\%$

Packing : 5kg Per Plastic Bag x 4 per Carton

Storage : -18°C

Color and luster : Natural, uniform in color and luster

Odor and taste : Unique natural taste and aroma of fresh coconut milk,
No corruption, rotten or deteriorated smell

COCONUT CREAM 27% UHT

Physical and Chemical :

pH : Min. 5,90 (incubated 35 Degree Celcius)
Min. 5,80 (incubated 35 Degree Celcius)
Fat : $27 \pm 1\%$ (Gerber method)

Packing : Aseptically packed in intasept 20kg bags in carton

Storage :

-Coconut cream transported in clean container. Before opening, the product can be stored inn ambient temperature for optimum shelf life. Handle with care store in a dry well ventilated area, away from direct sunlight. Refrigeration is recommended once the pack is opened, do not freeze to avoid irreversible damage to the product

COCONUT CREAM 25%



Physical and Chemical :

pH : 6,00 – 6,40 (pH Meter)
Fat : 25 ±1% (Gerber method)
Dry Matter : 28,00 – 32,00% (Oven)

Packing : Aseptically packed in intasept 20kg bags in carton

Storage :

- Preferably dry and clean ventilated area with no direct sunlight.
 - Can be stored in ambient temperature (25 – 30 Degree c) before opening.
 - Product must be refrigerated and consumed within 3 days after opening.
- Do not freeze below 4 Degree Celcius which will cause damage to the product.

Appearance & Colour : Creamy white

Flavour & Odour : Sweet natural coconut flavor, free from foreign flavor and odours

COCONUT MILK 17%

Physical and Chemical :

pH : 6,00 – 6,40 (pH Meter)
Fat : 17 ±1% (Gerber method)
Dry Matter : 18,00 – 24,00% (Oven)

Packing : Aseptically packed in intasept 20kg bags in carton

Storage :

- Preferably dry and clean ventilated area with no direct sunlight.
 - Can be stored in ambient temperature (25 – 30 Degreec) before opening.
 - Product must be refrigerated and consumed within 3 days after opening.
- Do not freeze below 4 Degree Celcius which will cause damage to the product.

Certifications: Halal, USDA Organic, ISO 14001, OHSAS 18001, and BRC Food Certified

COCONUT WATER

Product Name : Coconut Water
Origin : Indonesia
Composition : 100% Coconut water

Physical and Chemical (CW 30)

pH : 5,0 - 6,0 (pH Meter)
Brix* : 3,8 - 5,0%
Dry Matter : 3,8 - 5,0%
total Acidity : 0,035-0,070%

Packing : The product is aseptically packed in Intasept 20kg and 200kg bags in carton. Intasept 1000kg bags in drum.

Certifications: Halal, USDA Organic, ISO 14001, OHSAS 18001, and BRC Food Certified



FROZEN COCONUT WATER CONCENTRATE

Product Name : Coconut Water Concentrate
Origin : Indonesia
Composition : 100% Coconut water

Physical and Chemical (CW 30)

pH : 4,90 - 5,50
Brix* : 30 ± 2 °Brix
Acidity : 0,2 - 1,0 %
Colour : Yellow to light brown translucent liquid
Odour : Typical Of Natural Coconut Water
Specific Gravity : 1,12 g/mL minimum

Packing : Packed in 20kg non aseptic PE bag in a carton box

Physical and Chemical (CW 60)

pH : 4,70 - 5,40
Brix* : 60 ± 2 °Brix
Acidity : 0,4 - 1,2 %
Colour : Yellow to light brown translucent liquid
Odour : Typical Of Natural Coconut Water
Specific Gravity : 1,28 g/mL minimum

Packing : Packed in 20kg non aseptic PE bag in a carton box

Certifications: Halal, USDA Organic, ISO 14001, OHSAS 18001, and BRC Food Certified

COCONUT SUGAR



Product Name : Granulated Coconut Sugar
Origin : Indonesia
Application : Candy and Confectioneries, baking, and Natural Sweetener

Physical and Chemical

Color : Light Brown
Taste Profile : Caramel with butterscotch flavor
Size : Granules, MESH 16
Shelf life : 18 Months
Moisture content : 1,5% - 2,5%
Total Sugar : 82 - 92%
pH Level : 6-7

Packaging : Carton Box 20kg

GALLERIES



Let's Get Connected!

PT. ALARA GLOBAL EXPORT

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