



PRIMO CHOCOLAB.

Pure chocolate. Pure pleasure.

ABOUT US

Indonesia is the 3rd largest exporter of cacao in the world. With only 3% of the total output being fermented and of high international standards. Our mission is to share the beauty of Indonesian cacao, while communicating the excellence of the products grown by the local farmers to instill a sense of pride within them, and at the same time compensating them with fair wages and above market prices that reflect their hard work and dedication in the field.

Primo Chocoblab was started with the salience of sustainability, fair trade, and a no-compromise approach to quality in mind. Over the years Primo Chocoblab has developed and nurtured numerous relationships with cacao farmers in Bali and around the archipelago of Indonesia, building trust and a mutual respect between grower and producer. All the while ensuring organic farming methods and proper fermentation protocols are followed, as well as guaranteeing a fair share is distributed to everyone involved in the direct supply chain, especially the farmers Primo Chocoblab works with directly.



OUR CHOCOLATE

We are a small manufacturer of high-quality single origin chocolate based in Bali, Indonesia. Founded in 2008, we pride ourselves on our ability to oversee every aspect of production from cocoa bean sourcing to final products, ensuring the highest quality is received by you!

Our chocolate is processed by slow roasting and slow stone grinding methods (85+ hours), resulting in the purest extracted taste and aroma of Indonesia's Single Origin Cocoa. This gives you a unique and unforgettable flavour for each batch and origin.



OUR CREATIONS



80% DARK COUVERTURE

Region: **Tabanan, Bali**
 Farm: **Saraswathi**
 Variety: **Forastero / Trinitario**
 80% Single origin artisan dark chocolate produced by hand in Bali.
 No preservatives. No additives. Pure chocolate.



65% DARK COUVERTURE

Region: **Tabanan, Bali**
 Farm: **Saraswathi**
 Variety: **Forastero / Trinitario**
 65% Single origin artisan dark chocolate produced by hand in Bali.
 No preservatives. No additives. Pure chocolate.



DARK & WHITE

Region: **Beras, Kalimantan**
 Farm: **Nyaya Indah, Gunung Tabur**
 Variety: **Forastero**

For the sweet toothies among us, The Dark & White chocolate bar is a must try. A perfect combination of dark chocolate and white chocolate have a gentler and creamier flavor than a pure dark chocolate bar, but with all the complexity Plus, extra sweetness!



DARK & MILK

Region: **Beras, Kalimantan**
 Farm: **Nyaya Indah, Gunung Tabur**
 Variety: **Forastero**

For the sweet toothies among us, The Dark & Milk chocolate bar is a must try. A perfect combination of dark chocolate and milk chocolate have a gentler and creamier flavor than a pure dark chocolate bar, but with all the complexity Plus, extra sweetness!



DARK & ENGLISH PEPPERMINT

Apesana Sinar Bada! Flavor

Region: **Beras, Kalimantan**
 Farm: **Nyaya Indah, Gunung Tabur**
 Variety: **Forastero**

Dark chocolate's slightly bitter earthy tones pair beautifully with a crisp, invigorating almost spicy English peppermint taste. You will love the mix of our chocolate's richness coupled with the peppermint's refreshing crisp sensation. It's a natural flavor combination.



DARK & SESAME

Apesana Bawa! Meda! Flavor

Region: **Beras, Kalimantan**
 Farm: **Nyaya Indah, Gunung Tabur**
 Variety: **Forastero**

Low fat, low oil Air Fried sesame seeds enhances the nuttiness and crunchiness of the seeds incorporated into the dark chocolate, giving it a delicious, additive flavor and texture.



DARK, MILK & CASHEW

Region: **Beras, Kalimantan**
 Farm: **Nyaya Indah, Gunung Tabur**
 Variety: **Forastero**

Local cashews packed in milk chocolate for an extra creamy, soft, crunchy dark chocolate indulgence! Truly a classic champion!



DARK & PUMPKIN

Apesana Bawa! Meda! Flavor

Region: **Beras, Kalimantan**
 Farm: **Nyaya Indah, Gunung Tabur**
 Variety: **Forastero**

Low fat, low oil Air Fried pumpkin seeds provide a truly unique combination with dark chocolate's strong flavor and a better character that contrasts wonderfully with pumpkin seed's savory flavor.



DARK & ROSEMARY

Region: **Beras, Kalimantan**
 Farm: **Nyaya Indah, Gunung Tabur**
 Variety: **Forastero**

Rosemary and dark chocolate are an unlikely match made in heaven. You must try it to believe it. Finely chopped rosemary is blended with delicious dark chocolate to produce a wonderfully pleasant experience.



DARK & ORANGE

Apesana Bawa! Meda! Flavor

Region: **Beras, Kalimantan**
 Farm: **Nyaya Indah, Gunung Tabur**
 Variety: **Forastero**

Drop of orange peel infused in a sugar syrup, with soft and chewy with additional orange oil extract, then carefully blended with dark chocolate and solidly sweet, creamy dark chocolate.



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