





At Krakakoa, we believe that some of the best quality products in the world can be produced right here in Indonesia. We believe that farmers need to make a good living from the hard work that they do. We believe that the environment needs to be protected while we pursue economic development. And we believe manufacturing and processing is an important contributor to economic growth. Our mission is to put our beliefs into action and change the way food production systems impact people and the planet, starting with cocoa.

Our cacao beans are organically-grown and sourced from small farms that practice sustainable farming methods, and our partner farmers are paid more than the Fairtrade Minimum price for their harvest.

Indulge in the unique flavours and seductive aromas of Indonesia with our organically grown, farmer-to-bar chocolate products, made with passion and purpose.

FARMER TO BAR PROCESS

TRAINING



HARVESTING



FERMENTING



DRYING



SORTING



ROASTING



WINNOWING



GRINDING / REFINING

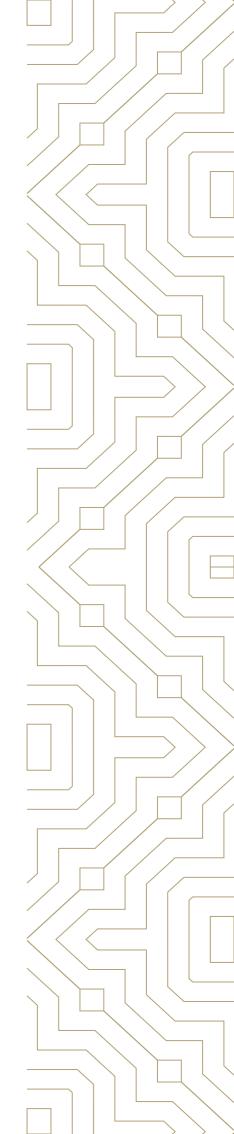


TEMPERING / MOLDING



WRAPPING













AWARD-WINNING CHOCOLATE

Krakakoa is the first and only Indonesian chocolate maker to win at the prestigious UK Academy of Chocolate Awards. We are dedicated to our mission of maintaining the tastiest high-quality products in a sustainable and mindful manner.



FLAVOURS OF THE ARCHIPELAGO

At Krakakoa, we celebrate the diverse flavours and natural heritage of Indonesia by sourcing all of our cacao and spices directly from local communities and from socially and environmentally active partners across our island nation.



DARK CHOCOLATE [60% COCOA] CHILLI

A zesty delight with hints of sweet caramel and a gradual, intensifying kick of bird's eye chilli and red chilli peppers.



DARK CHOCOLATE [59% COCOA]

SEA SALT & PEPPER

The potent punch of pepper meets the subtle, saltiness of sea salt. A complex flavour combination that starts strong and eases into the lingering bitterness of dark chocolate.



DARK MILK CHOCOLATE [53% COCOA]

CINNAMON

Part sweet, part spicy, and all indulgence. The warmth of fragrant cinnamon meets the creamy sweetness of dark milk chocolate.



DARK MILK CHOCOLATE [52% COCOA]

GINGER

A dark milk chocolate that starts with a warm, earthy aroma and builds into the honeyed spiciness of ginger.



MILK CHOCOLATE (42% COCOA) CREAMY COFFEE

A creamy, velvety aromatic blend of Robusta and Arabica beans that makes for an addictive latte in every bite.



ARENGA CLASSICS

These wildlife conservation-conscious bars incorporate a rich blend of Arenga palm sugar, harvested from the lush rainforests of Sulawesi, with sustainably grown cocoa.



DARK CHOCOLATE 100% COCOA

Purely 100% Sumatran cocoa. A complex bar with the robust natural acidity of fermented cocoa and complex earthy aromas.

Enjoy the maximum antioxidant and nutritional benefits of cocoa with zero adulteration.



DARK CHOCOLATE 85% COCOA



DARK CHOCOLATE
70% COCOA



DARK MILK CHOCOLATE
60% COCOA

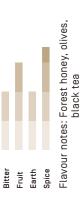


MILK CHOCOLATE
45% COCOA



SINGLE ORIGIN COLLECTION

The Single Origin collection is the crowned jewel of Krakakoa: a limited-edition range of luxurious dark chocolates each crafted from directly sourced, single-estate cacao of the Indonesian archipelago.

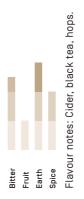




SEDAYU SUMATRA (70%)

Bright, honeyed, warm.

Sedayu village sits below the edge of Bukit Barisan Selatan National Park in south Sumatra, where the endangered forest elephants still roam and the cacao beans offer spicy and fruity notes.

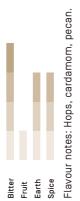




SALUDENGEN SULAWESI (75%)

Clean, timbered, robust.

Saludengen village in west Sulawesi is nestled among verdant hills that spring to life after the monsoon rains, providing habitat to the tiny tarsier and sustaining cacao with earthy and bitter notes.





PULUKAN BALI (85%)

Assertive, earthy, spicy.

A short hike from the coast of Bali's Jembrana Regency, where the Bali Mynah may fly again and where cacao farmers perfect their craft of harvesting beans with fine, bitter and spicy notes.





DARK CHOCOLATE WITH FOCACCIA

A fruity 70% cacao chocolate with an aromatic blend of rosemary, olive oil and rock salt



DARK MILK CHOCOLATE WITH SEED & GRAIN

A rich, nutty milk chocolate fused with the crackle-and-crunch healthy of seeds and grains.



Crunchy bread crumbs thoughtfully paired with chocolate creates snackable chocolate bark - a truly addictive, anytime treat.



MILK CHOCOLATE WITH BAGUETTE

A clean and well-balanced 60% cacao milk chocolate complimented with malty aromas and the satisfying textures of nuttiness and crunch.





COCONUT AND CASHEW

Delight you taste buds with the perfect blend of salted caramel, roasted coconut chips, and Balinese cashews. These sweet and salty nibbles are too good to resist!



70% DARK CHOCOLATE

Indulge in the full robust flavour of these earthy cacao nibs, coated in our signature 70% dark chocolate and complimented with a citrusy aroma and notes of mangosteen and nuts.





DRINKING CHOCOLATE SALTED CARAMEL.

Enjoy a spectrum of flavours with the rich earthiness of Sumatran cacao and the contrasting, subtle tang of salted caramel. Decadence has never tasted this good.



DRINKING CHOCOLATE MOCHA

Mix productivity with delicious pleasure in this luscious blend of aromatic coffee and earthy Sumatran cacao. Your taste buds will thank you for delighting them to the exotic flavours of Indonesian mocha.





DRINKING CHOCOLATE 75% SINGLE ORIGIN COCOA

Calling all chocolate connoisseurs! Experience the savory blend of single origin Sumatran cacao beans, paired with the smooth extravagance of banana notes.



BLINKIES



CERTIFIED COMPANY







₩ Krakakoa

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