



COMPANY PROFILE | 2022







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OUR STORY

The name Dewacoco is inspired by the concept of “fruit of life”, combining the Sanskrit Deva (divine, God) and the English word for Coconut. Our company was founded in 2020, amidst the global Covid-19 pandemic. Simultaneous to the worldwide health crisis, our establishment also coincided with a rise in the awareness for healthy and sustainable food source.

Our company is based in Halmahera Island in North Maluku, Indonesia, where coconut crops are abundant yet still cultivated in a traditional manner. Coconut meat has mostly been processed into black copra manually, with the rest of the coconut discarded as waste. The presence of an Integrated Coconut Processing Plant like Dewacoco will allow the local produce to be transformed into a variety of value-added coconut products.





At the same time, our facility will strengthen the local economy through the employment of local workers and the purchase of raw materials from surrounding coconut farmers. To ensure high quality outputs, these personnel will be properly trained and registered with necessary certifications.

Finally, Dewacoco is a carbon-neutral company that generates renewable energy from biomass fuel of waste coconut husk. Coconut husk is usually discarded by local copra maker by setting it on fire. However, we collect and process it into pellets which are then fed into our specialized power plant and turned into green sustainable energy.



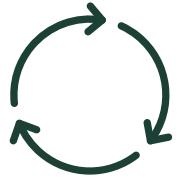
VISION

To be the world's leading supplier of 100% sustainable coconut products.

MISSION

- To bring the highest quality of organic and sustainable products to the global consumer
- To provide local communities with knowledge and opportunities, therefore improving their economy and livelihood.
- To protect the environment by ensuring that all of our operations are environmentally friendly.

CORE VALUES



Sustainability



Quality



Commitment



Integrity





SUSTAIN





ABILITY

Sustainability for Dewacoco means being able to fulfill our present needs without depleting the resources of future generations. We make sure all our processes leave as little carbon footprint as possible. Materials and workforce are sourced from local farmers and communities.

A large pile of dried coconut shells, some whole and some broken, creating a textured, organic background.

A.

GREEN ENERGY

Minimizing Global Carbon Footprint

The use of non-renewable sources of energy is extremely detrimental to the environment, and world leaders are now gradually restricting its use. In contrast, renewable energy sources such as biomass are considered eco-friendly. A biomass is any plant-based material used as fuel to produce green energy.



In our processing plant, coconut husk as waste material is a perfect source of biomass for producing clean sustainable energy. It is first disintegrated and processed into a pelletised shape. Husk pellets are then fed into specialized machineries which fuel our power generators. This enables the plant to be fully self-sufficient.

Furthermore, our plant is located right along a major river in West Halmahera. This provides an enormous opportunity to develop a micro-hydro power plant and diversify Dewacoco's renewable energy sources. Feasibility studies have been conducted with favourable results and we are now in the process of acquiring necessary permits.

ETHICAL PRACTICES

Improving the livelihood of
the people

The island of Halmahera is located in the remote region of East Indonesia. Colonized for centuries, first by the Portuguese later by the Dutch, it is a hotspot for agricultural products. Dubbed the spice islands, the Halmahera island itself has a very fertile soil. Unfortunately even today, most agricultural products are exported in crude form with little or no value added.



Dewacoco is a pioneer project which will be the first of its kind and scale in the region. We work with local farmers for coconut supply and also help them with the knowledge and certifications for ethical and organic cultivations. Coconuts will be purchased with fair prices and we will employ workers from the surrounding communities, effectively contributing to the improvement of the economy.



REPLANTATION EFFORTS

to increase local productivity

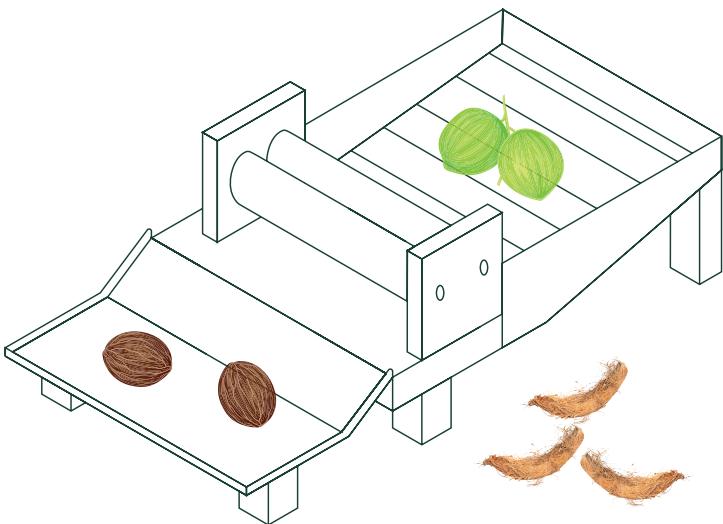
Indonesia is the biggest coconut producer in the world, with smallholders still owning the majority of plantations. However, the majority of the coconut trees were planted more than 20 years ago and are currently past their most productive years. As a result, coconut productivity in Indonesia is expected to continue to decline in the coming years.

In contrast, the demand for coconut products has been increasing steadily since the last 10 years. To avoid future material shortages, it is crucial to implement rejuvenation programs in existing coconut plantations.



Dewacoco is currently working closely with the Indonesian Palm Research Centre (Balitpalma) in Manado to secure a supply of superior-variety coconut seedlings for distribution in Halmahera. This variety bears fruits in an earlier age and produce more coconuts per tree. Furthermore, this coconut variety does not grow very tall, reducing the labour and risk of climbing tall trees during harvests.

OUR PROCESSES



De-husking

After screening and removing faulty nuts, coconut husk is separated. The de-husking process is done using an automatic husk separator that grinds and pulls the husk off the coconut shell.

Deshelling

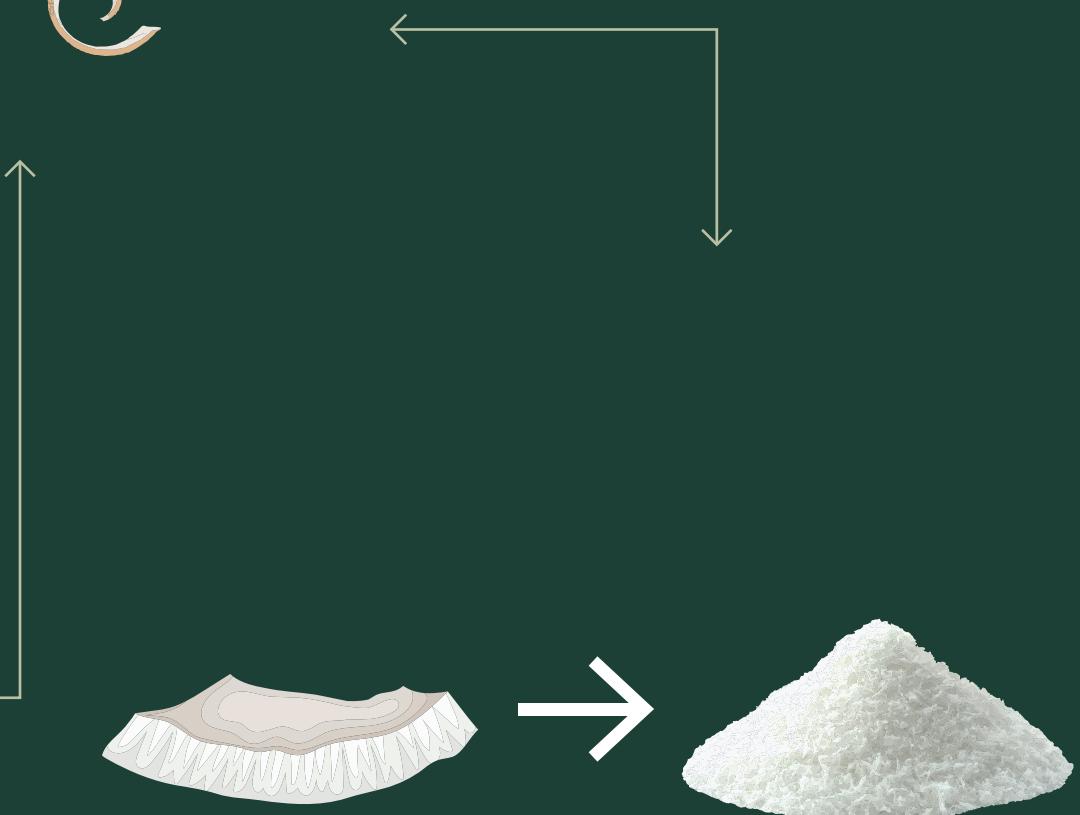
Shells are then separated in a semi-automatic line where workers push de-husked nuts into the deshelling machine. This enables the shells to be cracked in smaller pieces and separated from the meat (kernel).





Paring

Trained workers manually remove the brown skin off the meat (kernel) piece by piece using a specialized knife. This process produces clean white coconut meat.



Drying

Coconut meat is first cut into desired sizes, then it goes into our oven dryer to remove its moisture where the temperature is strictly controlled.

OUR PRODUCTS



COCONUT CHARCOAL BRIQUETTES

Charcoal made from coconut shells has low ash content and high carbon content. It is perfect for burning shisha (hookah) or for barbecue cooking. The coconut shells in Halmahera Island are relatively denser and thicker than those from other areas, thus producing high quality charcoal.

Our processing plant can also produce various briquette sizes and shapes as per customers' demand.



DESICCATED COCONUT

It is a widely consumed commodity, used in both home-cooking and as a crucial material in industries such as bakery, confectionery and other food products.

Before cutting the coconut meat, the brown skin of the kernel is peeled off in a process called paring. Our production line includes strict quality control procedures which sort out defective coconuts. This enables us to produce consistent high quality Desiccated Coconut which has white color and fragrant coconut aroma.

OUR PRODUCTS



VIRGIN COCONUT OIL

Studies have found that the consumption of Virgin Coconut Oil (VCO) can have many health benefits including improved levels of good cholesterol and weight loss. In addition to being consumed as an edible oil, VCO is also used as an ingredient in skin and hair care products.

Dewacoco's plant processes fresh coconuts into VCO in less than 2 hours, keeping it fresh and its nutrition intact. We employ a cold-press extraction method with a water-cooling system built into the equipment. This allows the oil to be extracted without using any heat, which is the most important criteria for a high-quality Virgin Coconut Oil.



COCONUT FLOUR

Coconut Flour is gluten-free, low in saturated fats, and excellent for baking and cooking. It is white in color and has a soft coconut aroma. Our Coconut Flour is manufactured by milling expeller coconut cakes into a fine powdered form.

OUR PRODUCTS



COCONUT PARING OIL

Dewacoco aims to utilize every component of the coconut fruit, including the brown skin of the kernel. The peeled skin still contains considerable amount of white meat which can be further processed. The brown skin firstly goes through an oven dryer to remove its moisture, then the oil content is extracted using an expeller machine.



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