

GENERAL  
COMPANY  
INFORMATION



# ABOUT GCB COCOA

## WHO WE ARE

Guan Chong Berhad (GCB) was incorporated in Malaysia as a public company on 22nd March 2004 and listed on Main Market of Bursa Malaysia on 8th April 2005.

The Group's history started from the early 1980s when we were principally involved in the trading of cocoa beans.

In 1983, we started processing cocoa beans by setting up a factory in Parit Jawa, Muar, Johor, and moved to Pasir Gudang in 1990.

Today, GCB COCOA is Asia's largest cocoa processor and principally involved in the manufacturing of cocoa-derived food ingredients, namely cocoa mass, cocoa butter, cocoa cake and cocoa powder.

## OUR VISION

To be the world's most preferred and leading cocoa partner.

## OUR MISSION

We at GCB COCOA are committed to deliver quality cocoa and chocolates while offering utmost flexibility and attention. Through forming strong alliances with local partners, we are dedicated to serving our customers worldwide and growing together with them in a long-term partnership.

## OUR BRANDS



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# OUR PROMISES

## WHAT WE STAND FOR

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### FULL PRODUCT RANGE

Providing an extensive product range from cocoa powder, mass, cake and butter to liquid and solid chocolates in various shapes, sizes and packaging options.



### PRODUCT QUALITY & SAFETY

Ensuring excellence throughout our production facilities and compliance with all safety standards.



### COMPETITIVE PRICES

Offering fair market prices by sourcing competitively as one of the biggest players in the market.



### FLEXIBILITY & EXCELLENCE IN CUSTOMER SERVICE

Fulfilling customer orders as our top priority, seeking to establish long-term meaningful relationships.



### TECHNICAL SUPPORT & INNOVATION

Crafting tailor-made recipes and developing new products with our experienced R&D team.



### ETHICAL OPERATION

Upholding strict operations standards and treating people with dignity and respect. Our suppliers are expected and required to have the strictest environmental and social awareness.

# ORIGIN

## WHERE OUR COCOA COMES FROM

### TOP COCOA PRODUCING COUNTRIES

Country
Côte d'Ivoire
Ghana
Ecuador
Cameroon
Nigeria
Indonesia
Brazil
Peru
Dominican Republic
Colombia
Uganda/ Papua New Guinea

Cocoa production flourishes at 10 degrees North and South of the equator, where parts of West Africa, South America and Southeast Asia house the top producers of cocoa beans.



# LOCATIONS

## WHERE WE ARE

The strategic location of SCHOKINAG, a leading industrial chocolate producer in Germany, grants the Group access to the largest chocolate consuming region in the world. Concurrently, the establishment of GCB Cocoa UK Limited, enables GCB Cocoa to tap into the third largest cocoa consuming country in Europe, and serve clients within the UK and regionally.

Through years of upgrading and continuous improvement, we have since expanded our bean grinding capacity to 330,000 MT and exported our products to over 80 countries. Since 2018, we have stepped foot into Côte d'Ivoire, then Europe, by acquiring SCHOKINAG-Schokolade-Industrie GmbH, and establishing GCB Cocoa UK Limited.

### Legend

- Sales/Trading Office
- Factory
- Under Construction

### EUROPE



2020 SCHOKINAG



2021 GCB Cocoa Europe (GCBCE)



2022 GCB Cocoa UK (GCBCEUK)

### ASIA



1985 Guan Chong Cocoa Manufacturing (GCCM)



2018 GCB Cocoa Malaysia (GCBCM)



2015 SMC Food 21 (20% Shares)



2006 GCB Foods (Sbn Bhd)



2010 PT Asia Cocoa Indonesia (ACI)



2010 GCB Cocoa Indonesia (GCBICI)



2010 GCB Cocoa Singapore (GCBCSI)

### NORTH AMERICA



2017 Cocoa Service East



2005 Carlyle Cocoa

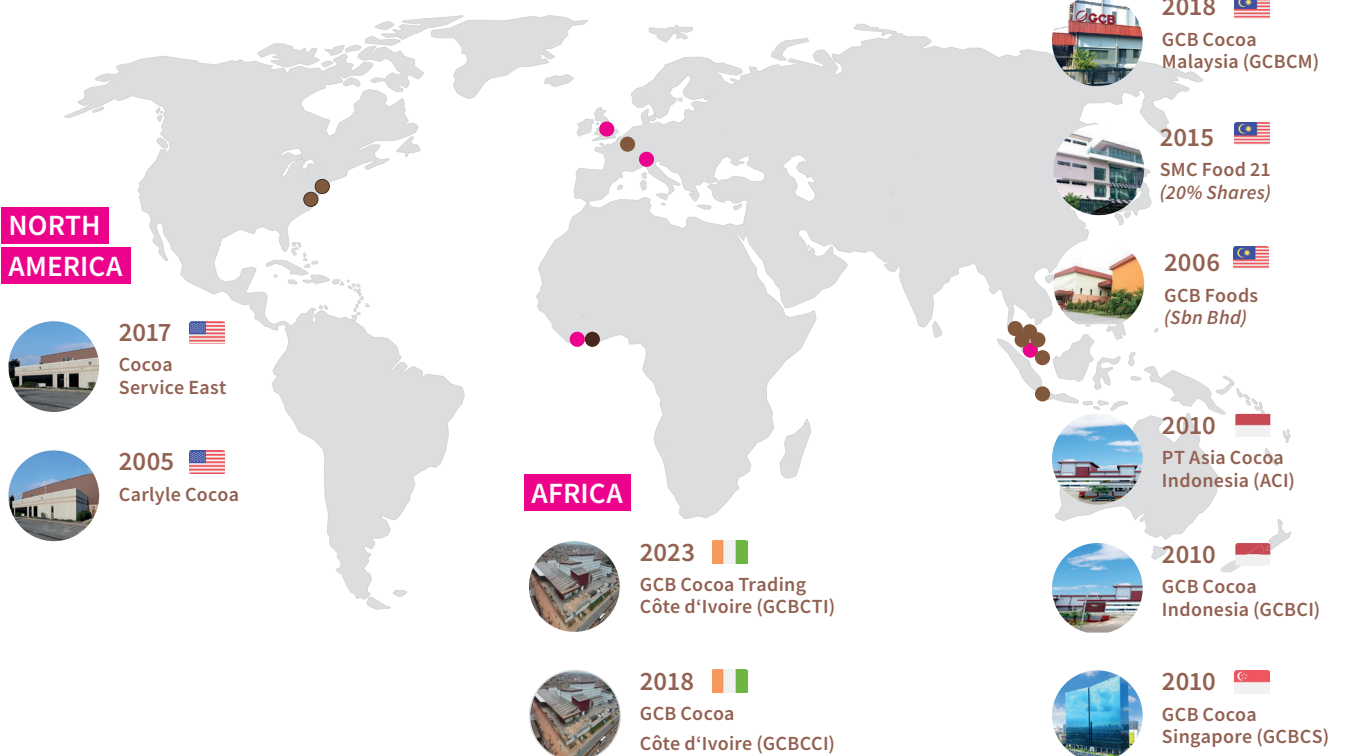
### AFRICA



2023 GCB Cocoa Trading Côte d'Ivoire (GCBCTI)



2018 GCB Cocoa Côte d'Ivoire (GCBCCI)



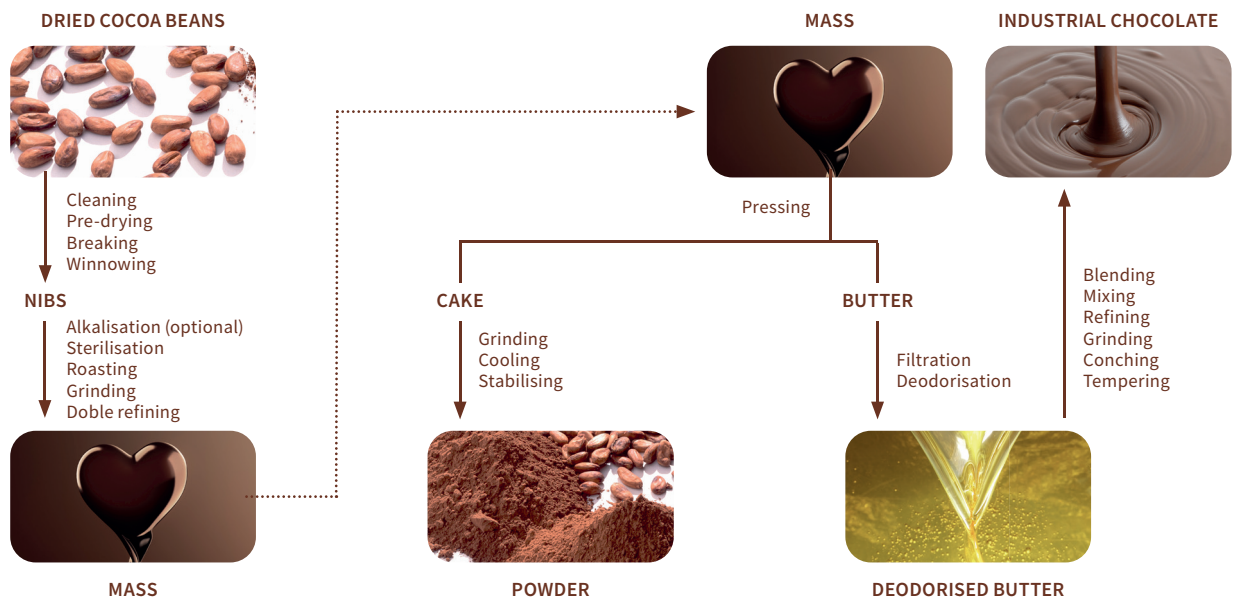
# PRODUCTION

## COCOA PRODUCTS AND CHOCOLATE

### HOW WE MAKE COCOA PRODUCTS AND CHOCOLATE

All our manufacturing facilities adopt cutting edge machinery from Germany, The Netherlands, Switzerland and Italy coupled with computerized control processes to produce a wide range of cocoa products which includes cocoa butter, cocoa mass, cocoa powder and cocoa cake, to suit our customers' needs.

The acquisition of SCHOKINAG and our GCB Cocoa UK Factory has also provided us with the capacity to manufacture a full range of chocolates and chocolate couvertures, from liquid to solid, in various sizes, as well as liquid compounds.



### WHAT OUR PRODUCTS ARE

#### COCOA MASS

Cocoa mass is the term used for cocoa beans that are grounded into paste. Cocoa mass is the main ingredient that imparts flavor, colour and personality of a chocolate.

#### COCOA BUTTER

Cocoa butter is the naturally occurring fat in cocoa beans. It is extracted from cocoa mass by means of mechanical (hydraulic) pressing.

#### COCOA CAKE

The by-product of cocoa liquor after cocoa butter had been extracted. It is further processed into powder for other usage.

#### COCOA POWDER

The unsweetened chocolate product when cocoa butter is reduced from the cocoa beans during processing.

#### INDUSTRIAL CHOCOLATE (SCHOKINAG & GCB UK)

The final product is liquid chocolate, typically delivered in tankers to the customer or solidified into chips/ chunks.



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**Carlyle Cocoa Co, LLC**

23 Harbor View Dr  
New Castle  
DE 19720 United States  
T: +1 (302) 428-3800  
E: Ryan.Doyle@carlyle-cocoa.com

**GCB Cocoa UK Ltd**

Lower Rd Glemsford Sudbury  
CO10 7QR  
United Kingdom  
T: +44 1787 703 740  
E: enquiries@euk.favorich.com  
W: www.gcbcocoa.co.uk

**SCHOKINAG-Schokolade-Industrie GmbH**

Neckarvorlandstrasse 21-25  
DE-68159 Mannheim  
T: +49 (0) 621 10782-0  
E: info@schokinag.com  
W: www.schokinag.com

**For inquiries in other parts of the world, contact:**

**GCB Cocoa HQ**

Plo 273, Jalan Timah Dua  
81700 Pasir Gudang  
Johor, West Malaysia  
T: +607-251 1588  
E: info@gcbcocoa.com  
W: www.gcbcocoa.com