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As part of COCO plan to expand and diversify COCO products, COCO would love to have WELCO to become COCO family.

We both have mostly different products and most of WELCO products are what COCO looking for to complete COCO products diversification plan.

One thing that we both know for sure that we have the same target customer and it will be a very fruitful combination if we come together as a family...

## Introduction







Nama Perseroan/Company Name PT. Wahana Interfood Nusantara Tbk.

Tanggal pendirian/ Establishment Date 15 Februari 2006 / February 15th, 200

#### Kantor Pusat/Head Office

Jl. Dadali No 16 /Dadali St. 16 Garuda, Andir, Bandung Jawa Barat/West Java Indonesia 40184

#### Alamat Produksi/Production Address

Sadang Rahayu Industrial Complex 39 Blok C No. 3E, Rahayu, Margaasih, Bandung, West Java Indonesia 40218

#### Telepon/Phone (+62 22) 6011375

Alamat Surel/E-mail Address corsec@wahana-interfood.com

#### Laman Web/Web Page www.wahana-interfood.com

Kode Saham/Stock Code

#### Bidang Usaha/Line of Business

Industri kakao, industri makanan dari cokelat dan kembang gula, perdagangan besar gula, cokelat dan kembang gula, industri sirop, industri penggilingan aneka kacang (termasuk leguminous), industri pelumatan buah-buahan dan sayuran

Cocoa industry, chocolate and confectionery food industry, sugar, chocolate and confectionery wholesale trade, syrup industry, various nuts (including leguninous) milling industry, fruit and vegetable crushing industry.

# **Brief Profile**





PT. WAHANA INTERFOOD NUSANTARA, Tbk. adalah salah satu perusahaan kakao dan cokelat premium yang paling kompetitif di Indonesia, kami memproduksi kakao terbaik dan cokelat berkualitas tinggi dari biji kakao terbaik hingga produk yang siap dipasarkan kepada konsumen.

PT. WAHANA INTERFOOD NUSANTARA, Tbk. didirikan pada tahun 2006. Kami adalah perusahaan terintegrasi yang mampu menciptakan dan memproduksi produk kakao terbaik yaitu cokelat berkualitas tinggi dan premium. Kami membawa pendekatan baru, visi baru, misi baru dan inovasi baru ke nilainilai inti kami, kami terus berusaha untuk menciptakan ide-ide baru dan inovatif bagi pelanggan kami dan memberikan pelayanan terbaik untuk pelanggan kami. Pada tahun 2019 kami resmi menjadi perusahaan publik di Bursa Efek Indonesia.

PT. WAHANA INTERFOOD NUSANTARA, Tbk. is one of the most competitive premium cocoa and chocolate companies in Indonesia, manufacturing high-quality cocoa and chocolate from the cocoa beans to the finished product on the shelf.

PT. WAHANA INTERFOOD NUSANTARA, Tbk. was established in 2006. We are a fully integrated company that is able to create and produce high-quality and premium cocoa and chocolate products. We bring a fresh approach, new vision, and innovation to our core values, we continuously strive to create new and innovative ideas for our customers. In 2019 we officially became a public listed company on the Indonesia Stock Exchange.

## About Us





#### **VISI /** VISION

Menjadi Perseroan Dengan Produk Cocoa dan Cokelat yang berkelas Dunia.

Become a Company with World-class Cocoa and Chocolate Products.

#### MISI / MISSION

Memproduksi Semua Jenis Produk Cocoa dan Cokelat Premium dan Memasarkannya ke Seluruh Dunia.

Producing All Kinds of Premium Cocoa and Chocolate Products and Market it Worldwide.

# Vision & Mission





#### **NILAI / VALUES**

- Kejujuran dan komunikasi yang ke segala arah didasari keterbukaan untuk mendapatkan solusi yang terbaik
- Menghargai kebenaran didasari pribadi yang baik
- Berani mengambil resiko didasari kreatifitas
- Kerja keras didasari mewujudkan perusahaan cokelat yang berkualitas
- Honesty and communication in every direction based on openness to get the best solution
- Respecting the truth based on good personal
- Dare to take risks based on good creativity
- Hard work based on realizing a quality chocolate company

## Value



Perseroan pertama kali didirikan dengan kegiatan usaha mengemas kembali (Repacking) produk cocoa yang dibeli dari luar negeri.

The Company was first established by repacking cocoa products purchased from overseas.

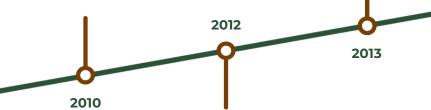
2006

Perseroan menerapkan HACCP (Hazard Analysis and Critical Control Point).

The Company applies
HACCP (Hazard Analysis
and Critical Control Point).

Perseroan bekerja sama dengan beberapa jaringan bakery berskala nasional dan internasional.

The Company cooperates with several national and international bakery networks.



Perseroan mulai

menggunakan mesin cocoa dan cokelat dari Eropa yang berteknologi tinggi.

The Company starts using high-tech cocoa and chocolate machines from Europe.

Perseroan membuat laboratorium analisa internal sendiri.

2014

The Company creates its own internal analysis laboratory.

Perseroan memiliki 1 (satu) line mesin.

2007

The Company has 1 (one) machine line.

## Milestone



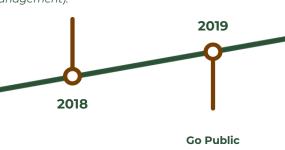
#### Perseroan memperoleh sertifikat ISO9001:2008 (Sistem Manajemen Mutu).

The Company obtained the ISO 9001: 2008 (Quality Management System).

2015

#### Memperoleh sertifikat ISO22000:2005 (Manajemen Keamanan Pangan).

Obtain ISO 22000:2005 certificate (Food Safety Management).



#### Right Issue pertama sejumlah 100 miliar Rupiah.

1st Right Issue for 100 billion Rupiah.

2021

Perseroan memulai pembangunan pabrik ke-3 di Kabupaten Sumedang dengan konsep "Green

Energy".

2022

The company has started the 3rd factory construction in Kabupaten Sumedang with a Green Energy Concept.

### Perseroan berhasil memiliki gudang transit di Jakarta.

2016

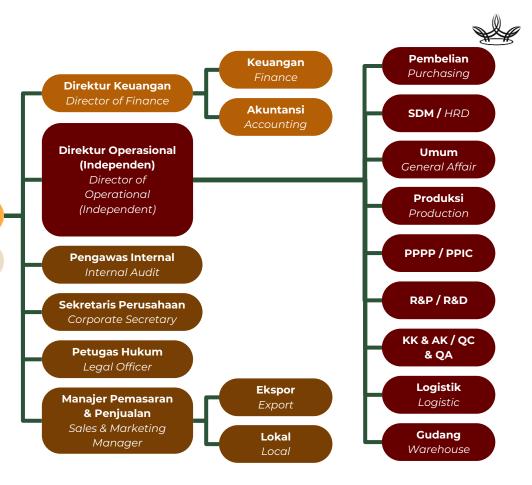
The Company has a transit warehouse in North Jakarta.

## Milestone

# **Board of**Directors







**Rapat Umum Pemegang** Saham (RUPS)

**DEWAN KOMISARIS:** 

Komisaris Utama /

Komisaris Independen /

**Direktur Utama** President Director

**Komite Audit** 

**Audit Committee** 

SDM: Sumber Daya Manusia

HRD: Human Resource Development

PPPP: Perencanaan Produksi dan Pengendalian Persediaan

PPIC: Planning Production Inventory Control

R&P: Riset dan Pengembangan R&D: Research & Development

KK: Kontrol Kualitas OC: Ouality Control

AK: Analysis Kualitas QA: Quality Analysis

Organizational Structure

# **Company** Products





Compound

Highest variety, based on demand



**Cacao Powder** 

100% Real cacao powder with Ducth-Processed



Couverture

High quality with the most valuable price in the market

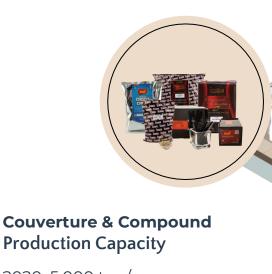


Filling and Spread

Instant, easy-to-use, highest variety

**Production**Capacity





2020: 5.000 ton/year 2021: 10.000 ton/year **2022: 24.000 ton/year**  Cocoa Powder
Production Capacity

2020: 1.000 ton/year 2021: 1.000 ton/year **2022: 1.000 ton/year** 

## Clients











































## Inbound Distribution



## Certifications









SNI Certificate



Halal Certificate



## COCO has 3 core values to Propose WELCO

FOUNDER (bikin icon)
CAPITAL MARKET (bikin icon)
ECOSYSTEM (bikin icon)





COCO Founder, Reinald Siswanto, has years of experience in this business field when he started the COCO business from zero in 2003. He started business in 2003 as a cocoa powder repacker at his old parents house and established PT. Wahana Interfood Nusantara in 2006.

There were up and down in his business until he decided to do a big thing with his company which was to become a public company. The decision was made on June 2018 and he did all the IPO process without any consultants by building his own internal team. 20th March 2019, PT. Wahana Interfood Nusantara listed at Indonesia Stock Exchange with Stock code: COCO

By having all these experience (products, finance, production and market), COCO Managing Director, Reinald Siswanto, is managing COCO and has a major involvement in the expansion plan.

## **Founder**





With COCO at capital market (Indonesia Stock Exchange), it is not only WELCO has a strong support in Finance and Public Exposure but it will level up the WELCO brand as a Reliable and Credible Brand together with SCHOKO (product brand of COCO).

Being part of Public Listed Company, COCO always stands with GCG (Good Corporate Governance) and by being GCG, the companies in COCO will have the same responsibility as COCO to give its best performance for the shareholders professionally.

## **Capital Market**





With the current ecosystem that COCO has, it will increase the WELCO brand awareness and sales volume.

- Product Distribution
  - Through existing WELCO's distributors & Kijang Mas Store (Jakarta, Bandung, Surabaya by 2022)
  - Through COCO's channel distributors for food service & Industrial market
- Product Development
  - More varieties for retail market
  - More varieties for food service market
  - More varieties for Industrial market
- Product Technical Support
  - Through COCO's technical chefs and collaborative chefs

## **Ecosystem**



# Thank You

