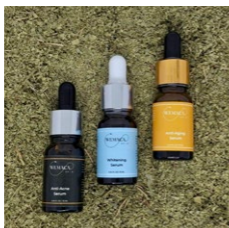


Which one would you like to know more about?

Click the photo for further information! :)





Single Origin Long Keluh Chocolate by Kulanta: From Forest Community to Proud Local Brand

Kulanta is more than chocolate; it is a community-led story of forest stewardship, women's empowerment, and local enterprise in Labanan Makarti Village, Berau District, East Kalimantan.

This journey began in 2020 through the SIGAP (Community Inspiring Actions for Change) Program, a collaboration among YKAN, the Berau Government, and private partners, which distributed 11,000 cacao seedlings to farmer groups. Grown through agroforestry, the cacao strengthens livelihoods while supporting the protection of more than 15,000 hectares of natural forest.

Training in cacao processing enabled local women—many of whom previously had no

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independent income—to form the Kulanta Women Farmers Group (KWT Kulanta). With support from the government, the private sector, and development partners, Kulanta has grown into a certified village enterprise under the village-owned business entity.

Today, Kulanta is the only brand fully processing Berau-grown cacao at origin, turning local beans into chocolate for local and national markets.

Kulanta also helps elevate Berau cacao, whose distinctive character is shaped by careful fermentation, strong post-harvest practices, and healthy forest ecosystems.





Its flagship product, Single Origin Long Keluh Chocolate, is crafted from selected beans grown in forest-rich landscapes. Each bar offers fruity, earthy, aromatic notes while carrying the story of farmers who protect the land that sustains them.

Kulanta shows how sustainable agriculture, women-led enterprise, and forest conservation can create value from bean to bar.

Kulanta – Chocolate from Berau, by Berau, for Indonesia and beyond.

For more information or to explore opportunities for support, please contact: Fuad Hakim, fuad.hakim@ykan.or.id

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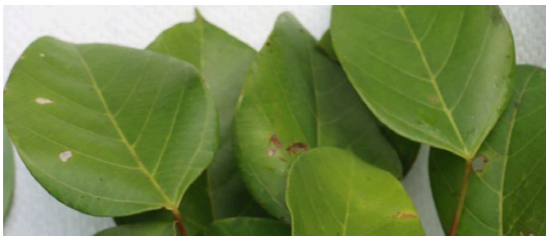
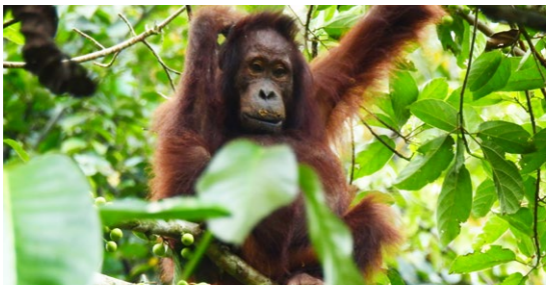
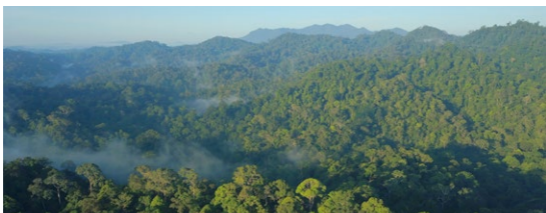


Wemeca: Skincare Inspired by the Forest

Wemeca is a prototype skincare innovation inspired by an unexpected source: the natural diet of orangutans.

Developed through research by YKAN and the Mulawarman University, Wemeca explores plants eaten by wild orangutans in Borneo's forests. These leaves, fruits, and bark may contain natural compounds with healing and protective potential. This research opens a pathway to turn forest biodiversity into sustainable, high-value products while reinforcing the case for conservation.

Wemeca translates this forest knowledge into skincare concepts that connect science, biodiversity, and the value of healthy ecosystems. Its message is simple: protecting forests also protects future knowledge, innovation, and opportunities for human well-being.



As a prototype, Wemeca shows how science-based innovation can support conservation and create future opportunities for communities.

Wemeca – Skincare inspired by wildlife, grounded in research, and rooted in forest conservation.

For more information or to explore opportunities for support, please contact: M. Arif Rifki, mohamad.rifqi@ykan.or.id



Merasa: Premium Cacao from the Heart of Borneo

Grown in Merasa Village along the Kelay River in Berau District, this single-origin cacao expresses the character of its place—forest, river, soil, and craft in every bar.

A Flavor Shaped by the Rainforest

Merasa cacao grows in an agroforestry landscape near the Sungai Lesan Protected Forest. Rich soil, humid forest cover, and natural pollinators help create a distinctive flavor profile that cannot be replicated elsewhere.

Organic and Pesticide-Free

Families cultivate one to two hectares each using fully organic, pesticide-free methods. This protects the rainforest and supports the quality expected in premium chocolate markets.

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Five Days of Fermentation, Deeper Flavor

Unlike many cacao producers, Merasa ferments its beans for five days in wooden boxes covered with banana leaves. This careful process develops the aromas and complexity that set the cacao apart.

Recognized for Excellence

In 2020, Merasa cacao was named among Indonesia's top eight candidates for the Cocoa of Excellence awards in Paris—recognition of its distinctive origin and quality.

Signature Tasting Notes

Flavor tests highlight two standout notes: forest honey and fresh citrus. The result is a bold yet balanced chocolate that tastes unmistakably of Borneo.

For more information or to explore opportunities for support, please contact: Dina Riska, dina.riska@ykan.or.id



A Collection Made to Be Shared

Merasa mini chocolate bars offer different ways to experience this forest-grown cacao:

Original Pure Merasa cacao, led by honey and citrus notes.

Milky A softer, creamier option for new chocolate lovers.

Nut warm, toasty notes paired with Kalimantan cacao.

Raisin Sweet dried fruit layered over the bean's citrus edge.

Salt A pinch of sea salt that sharpens the cacao's natural sweetness.

Chili Gentle heat with a wild finish.

One bite, and you feel the forest.

For more information or to explore opportunities for support, please contact: Dina Riska, dina.riska@ykan.or.id





Batik Mangrove: Nature Crafted into Cloth

From Teluk Semanting Village in Berau District, local artisans turn natural materials into distinctive textile art. Using natural dyes from plants, roots, and leaves, along with eco-print techniques, each piece reflects the richness of local ecosystems and traditional knowledge.



Produced by community groups, Batik Mangrove helps preserve cultural skills while creating sustainable livelihood opportunities through environmentally friendly production. Each motif is unique, expressing the village's identity through nature-inspired design.

For more information or to explore opportunities for support, please contact: Arsy Husnanda, arsy.husnanda@ykan.or.id

