

DELEYA CHOCOLATE TEMPE

Established in 2017, Delaya is one of the brands that focuses on developing culinary processed tempe and soybeans. As local commodities, tempe and soybeans can be processed in to products that have a lot of interest Chocolate tempe is one of Delaya's superior products which are currently being marketed to various regions in Indonesia, It does not rule out the possibility to expand over seas markets because tempeh by other countries, because ofit's nutritional value.

PRODUCT

Deleya Chocolate Tempe

PRODUCTION CAPACITY

2500 pcs box pernah month

Delivery Time

12 days after received payment

Office Cirebon, West Java, Indonesian

DELEYA TEAM

Director Mrs. Linda Wati

Exclusive Marketing Mrs. Indriasih Karesa (Echa)

ion, west java, muc

echakare@email.com +62-81324-3205-535 Indriash Karesa (Echa)