



NATURAL COCOA BUTTER

Product specification 02/ Version 04

Sensory description - Solid form on room temperature, oily touch, pale yellow colour and pronounced cacao smell and taste.

Physical-chemical characteristics		Microbiological characteristics	
Moisture %	max. 1	Total plate count cfu/g	max. 5000
Free fatty acids (like oleic) %	max. 1.75	Yeasts cfu/g	max. 50
Acid number %	max. 4.0	Moulds cfu/g	max. 50
Iodine number g I ₂ /100g	35-40	Salmonella cfu/25g	neg.
Saponification number mgKOH/g	188-198	Total coliforms	neg.
Unsaponifiable matter %	max. 0.35	E.Coli cfu/g	neg.
Refractive index (D40°C)	1.456-1.459	Enterobacteriaceae cfu/g	neg.
Softening / melting point °C	32-35	Lipolytic organisms cfu/g	neg.

Nutritional information 100 g			
Energy value KJ/Kcal	3670.4/892.8	Carbohydrates %	<0.1
Fat content %	99.2	Sugars content %	<0.1
Saturated fatty acids %	63.8	Fiber %	0
Monounsaturated fatty acids %	33.1	Protein %	<0.1
Polyunsaturated fatty acids %	3.1	NaCL %	<0.01
Trans fatty acids %	<0.1	Cholesterol %	0

Contaminants:

In accordance with applicable laws.

The product is produced from non-GMO materials.

The product is not treated with ionizing rays.

The product does not have the allergens listed in the allergen list of the current Regulation.

Product compliant with Kosher standard. The product complies with the requirements of the Halal standard.

The product complies with the requirements of Rainforest Alliance.

Packaging: 25kg carton boxes with high PE density, wrapped with foil/europallets. The product is duly declared with: product name, producer name, net weight, date of production, shelf life and lot number.

Storage/Transport conditions: Storage must be cool and dry, free from odours, temperature max 25°C, relative humidity max. 65%

Product shelf life 24 months from date of manufacture under the recommended storage conditions

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