

Technical Data Sheet

Name:	Cocoa Butter.
INCI Name:	Theobroma cacao Seed Butter.
CAS number:	84649-99-0.
Scientific Name:	<i>Theobroma cacao</i> .
Origin:	Brazil.
Description:	Cocoa butter is produced from pressing cocoa liquor from selected roasted and peeled cocoa beans, then passing it through filtration. This product is free of additives, genetically modified organisms and allergens.
Ingredients:	Cocoa beans.
Application:	Food industry—recommended for chocolate and its derivate, toppings, confectionery, bakery and confectionery products, ice cream, desserts and cosmetic industries.

ORGANOLEPTICAL CHARACTERISTICS*

Analysis	Specification
Color	Yellow
Appearance	Solid
Flavor/Odor	Characteristic /free of strange flavor and odors

* Natural raw materials of vegetable origin can suffer color and odor changes between different batches of product.

PHYSICAL & CHEMICAL CHARACTERISTICS

Analysis	Method	Specification
Moisture (%)	Gravimetric	Máx.0.5
Peroxide Index (mEqO ₂ /kg)	AOCS CD8 – 53	Máx.1.25
Iodine Index (Wijs)	AOCS TG2A – 64	33 – 42
Saponification Index (mg KOH/g)	AOCS CD3 – 25	188 – 198
Free fatty acids (%m/m as oleic acid)	AOCS CD3D – 63	Max. 1.75
Melting Point (°C)	AOCS CJ 1 - 94	32 – 36

MICROBIOLOGICAL CHARACTERISTICS ⁽¹⁾

Analysis	Specification
Coliforms at 45°C (CFU/g)	Max. 5 x 10 ³
Salmonella (in 25g)	Absent

(1) According to RDC: n. 12 of January 02nd 2001

Date: June 24th, 2020

Review: 01

Revised by: Quality analyst

Approved by : Area Director

REGULATORY COMPLIANCE: Product obtained according to GMP. The information contained in this data sheet represents, to the best of our knowledge and belief, an accurate and reliable representation data for this material. We suggest the users to evaluate the consistency of this information according to their own requirements and purposes.

VALIDADORES: REVISÃO/APROVAÇÃO - THAMIRES SABRINA FERREIRA E SILVA - 24/06/2020, APROVAÇÃO - FERNANDA CARVALHO STEFANI - 30/06/2020

COCOA BUTTER

Code: C-BT0637VG

MICROSCOPIC AND MACROSCOPIC CHARACTERISTICS ⁽¹⁾

Analysis	Specification
Sand or acid insoluble ash (%)	Max. 1.5
Dead mites (in Aliquot analyzed)	Max. 5.0

(1) According to RDC: n. 14 of March 28th 2014

Packing:	Cardboard boxes with nontoxic polyethylene bags with capacity 25 kg.
Shelf Life and Storage:	12 months, if maintained in the original close package at temperature at least 20°C. Keep the closed container, protected from moisture, light and heat.
Transportation:	In close trucks. Do not carry along with other materials that may contaminate the product with chemical, pests and products with strange smells.

21/07/2020 14:57:02

Date: June 24th, 2020

Review: 01

Revised by: Quality analyst

Approved by : Area Director

REGULATORY COMPLIANCE: Product obtained according to GMP. The information contained in this data sheet represents, to the best of our knowledge and belief, an accurate and reliable representation data for this material. We suggest the users to evaluate the consistency of this information according to their own requirements and purposes.

VALIDADORES: REVISÃO/APROVAÇÃO - THAMIRES SABRINA FERREIRA E SILVA - 24/06/2020, APROVAÇÃO - FERNANDA CARVALHO STEFANI - 30/06/2020