

<b>TECHNICAL DATASHEET COCOA BUTTER 1 KG</b>	CODE: PBOG-DD-FT-366 EDITION: 2 DATE: April 2021	
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## PRODUCT IDENTIFICATION

**Name:** Natural cocoa butter  
**Brand:** Luker.  
**Description:** 100% pure cocoa butter.  
**Ingredients list:** 100% cocoa butter.  
**Presentation:** 1kg.  
**Country of Origin:** Colombia

## PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Typical for cocoa butter, without foreign tastes or odors.	Sensory analysis
Color	Yellow.	Sensory analysis
Appearance and pureness	Free of adulteration with fats different than cocoa butter. 100 % pure. Centrifuged and filtered to remove cocoa solids residues.	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Acidity in oleic acid	%	1.5 max	A.O.A.C 940.28
Peroxide value	Meq/kg	1.0 max.	A.O.A.C 965.33
Refractive index at 40 °C	--	1.4570 – 1.4590	AOAC 920.78 - AOAC 921.08 - Digital refractometry
Iodine value	--	35 –38	A.O.A.C 993.20
Melting point	°C	31 – 35	AOAC 920.77 - AOAC 920.157
Unsaponifiable matter	%	0.5 max.	AOAC 933.08

MICROBIOLOGICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Mesophilic aerobic bacteria count	CFU/g	10.000	AOAC 966.23 - Depth plate count / AOAC 2015.13 - Petrifilm™ Count Plate
Yeasts and molds count	CFU/g	<100	ISO 21527-2 - Depth plate count / Soleris® Direct Yeast and Mold Test. AOAC® Performance Tested <sup>SM</sup> - Certificate No. 051301 / AOAC 2014.05 - Petrifilm™ Count Plate
Enterobacteriaceae count	CFU/g	<10	ISO 21528-2 - Depth plate count / AOAC 2003.01 - Petrifilm™ Count Plate
Total coliform organisms count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Escherichia coli count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Staphylococcus aureus (+) count	CFU/g	<10	ISO 6888 - Surface plate count

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Bacillus Cereus count	CFU/g	<10	ISO 7932 - Surface plate count
A/P Salmonella sp	A/P	ABSENT	ANSR for Salmonella. AOAC® Performance Tested <sup>SM</sup> - Certificate No. 061203

### NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	900 kcal	Poly-unsaturated fat	6 g
Energy	3765,6 kJ	Trans fatty acids	0 g
Total protein	0 g	Cholesterol	0 mg
Total carbohydrates	0 g	Potassium	0 mg
Sugars	0 g	Sodium	0 mg
Including added sugars	0 g	Calcium	0 mg
Dietary fiber	0 g	Iron	0 mg
Total fat	100 g	Vitamin A	0 IU (0 mcg)
Saturated fat	62 g	Vitamin C	0 mg
Mono-unsaturated fat	32 g	Vitamin D	0 mcg

### FOOD SAFETY STATEMENTS

ALLERGEN	AS INGREDIENT (Y/N)	PRESENT IN PRODUCT MANUFACTURED ON THE SAME LINE (Y/N)	PRESENT IN THE PRODUCTION PLANT (Y/N)
Cereals containing Gluten and products thereof	N	N	N
Peanuts and products thereof	N	N	N
Crustaceans and products thereof	N	N	N
Fish and products thereof	N	N	N
Eggs and products thereof	N	N	N
Nuts and Products thereof	N	N	N
Milk and products thereof	N	Y	Y
Soybeans and products thereof	N	Y	Y
Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO <sub>2</sub> (0)	N	N	N
Celery and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	N
Molluscs and products thereof	N	N	N

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CHARACTERISTICS		UNIT	SPECIFICATION	METHOD
Heavy Metals	Arsenic	ppm	1.0 max.	AOAC 968,15
	Mercury	ppm	0.1 max.	AOAC 999.11
	Lead	ppm	1.0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	10 max.	AOAC 994.08 - LC-MSMS
Foreign Material		--	Absent	AOAC 965.38
Pesticides		--	According to European Union Legislation	GC-MSMS / LC-MSMS

**Non-GMO Statement:** Product manufactured with Non-GMO raw materials. Complies with the established in EC regulations 1829 and 1830 of 2003.

### INSTRUCTIONS FOR PREPARATION

Product for use an industrial level in cosmetics, pharmaceutical products and food.

### USES

**INTENDED USE:** In food and as a raw material in the confectionery and pastry industries.

**NON-INTENDED USE:** Consumption after expiration date, use following storage in inappropriate conditions that can alter the sensory, physicochemical and microbiological properties.

SUITABLE FOR DIETS	(Y/N)
Kosher	Y
Vegetarian	Y
Vegan	Y

### PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTATION 1KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE with EVOH	295mm x 190mm x 80mm	1,021Kg
Secondary	Box C 790K	398mm x 288mm x 226mm	10,65kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	50 boxes		557,5Kg
Layers per pallet	5 layers – Maximum 12 layers		
Units per layer	10 boxes per layer		
Total pallet height	1,280 m		

### STORAGE AND TRANSPORTATION REQUIREMENTS

**SHELF LIFE:** 2 years from manufacture date in recommended storage.

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**STORAGE CONDITIONS BEFORE AND AFTER OPENING:** Store in a cool, dry place at temperature between 18 – 20 °C (64.4 – 68 °F) and relative humidity below 65%.  
 Away from the wall and floor to avoid humidity transfer.  
 Keep away from heat, light and strong odors.

**SEALS AND CERTIFICATIONS**

**PRODUCT:** OU Kosher.

**MANAGEMENTS SYSTEMS:** FSSC 22000, ISO 9001, BASC

<b>EDITED BY</b>	<b>REVIEWED BY</b>	<b>APPROVED BY</b>
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