

## PRODUCT STATEMENTS

<b>Product Name</b>	<b>Cocoa Butter, Unrefined (Natural)</b>
Product Code	K0143
INCI Listing	Theobroma Cacao Seed Butter
Manufacturing Method	O&3 can confirm Cocoa Butter, Unrefined (Natural) is Fermented, roasted and then mechanically pressed & filtered to create the cocoa liquid & natural butter. This leaves a butter with a strong Cocoa odour & flavour.
Product Status	Pure & Natural.
Origin	O&3 can confirm that Cocoa Butter, Unrefined (Natural) origin is Ivory Coast.
CAS Number	84649-99-0 / 8002-31-1
EINCS Number	283-480-6
Customs Tariff Code	1804 0000
The Oil Factor	Hot Chocolate..! O&3 presents Cocoa Butter, Unrefined (Natural). Our range of Cocoa Butter is impressive & we pretty much cater for every personal care & food need when it comes to achieving your chocolate scent or flavour profile. All our butters are incredibly stable so you are likely to achieve substantial shelf life benefits over many other butters in the market. All our Cocoa Butters are mechanically pressed & then further processed however you see fit to achieve your requested flavour/aroma. Widely used for its emollient benefits, it has a place in many body butters, hand creams & massage blends in the market place as it melts beautifully into the skin. Cocoa Unrefined (Natural) specifically carries a strong cocoa aroma, it is simply pressed & filtered preserving its fatty acid profile. Cocoa does not get anymore natural.
Functionality	One of the more stable butters in the market. If stored correctly, you can achieve 2-3 years shelf life. A beautiful Cocoa aroma to give you that Chocolate theme. Widely used for its melting ability when applied to the skin, hence its popularity in body, hand & massage creams. An approx. melting point of 34-39 deg C.
REACH Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) supplied is exempt as per Annex IV & V according to EU regulations 1907/2006. This product is not chemically modified, it comes under derogation pursuant to EU regulation 987/2008, Annex II, #9. Hence registration is not required for this product. We can also confirm that none of the substances on the SVHC candidate list can be verified in a concentration of >0.1% in our product.
Food Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) IS suitable for food application, only when the appropriate quantity/dilution is used. This material complies with European Food Regulations (i.e. 1881/2006). Please note, if you intend on using this product as a food ingredient we insist you email our Technical Team before doing so for our opinion on the dilution applied to your finished product.
Cosmetic Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is suitable for cosmetic application. It is not included in the list of substances prohibited in cosmetic products. Neither does it contain parabens, restricted preservatives, colorants or UV filters (Annex II - VI of EU Regulation 1223/2009).
Kosher	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is not Kosher Certified.
Halal	O&3 can confirm this product is NOT Halal certified, however it does not contain any animal derived product or ingredient.
Calif Proposition 65	O&3 can confirm to their best of their knowledge that Cocoa Butter, Unrefined (Natural) Oil does not contain any contaminants or bi-products known to the State of California that may cause cancer or reproductive toxicity as listed under proposition 65 State Drinking Water & Toxic Enforcement Act.
Animal Testing	O&3 can confirm that Cocoa Butter, Unrefined (Natural) has not been Animal Tested for cosmetic purposes by or on behalf of the company, nor has any of its component parts named in the International Cosmetic Ingredient Dictionary & Handbook (11th Edition), 31st December 1990.
Leaping Bunny	O&3 can confirm that Cocoa Butter, Unrefined (Natural) complies with the criteria of the Humane Cosmetics Standard & has not been tested or re-tested on animals for cosmetic purposes by or on behalf of O&3.
Vegan	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is suitable for Vegans.
BSE/TSE Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is not derived from Animal Origin, therefore a BSE/TSE statement is not applicable.
GMO (IP) Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is not derived/produced from a raw material that has been genetically modified.
Gluten Free	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is not derived from, neither does it contain any Gluten ingredients.
Nanomaterials Status	O&3 can confirm with reference to Cocoa Butter, Unrefined (Natural) that NO Nanomaterials were added at any stage of the manufacturing/production process, in accordance with EU Cosmetics Regulation.
Irradiation Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) has NOT been irradiated at any stage of production.
Residual Solvents	O&3 can confirm that NO solvents or preservatives have been used in the production of Cocoa Butter, Unrefined (Natural).
Microbiological & PAH Status & Heavy Metals & Pesticides	O&3 can confirm that Cocoa Butter, Unrefined (Natural) does not have a micro specification because the product was sterilized in the production process. We can confirm that there is no detectable amounts of pesticides. It is produced from natural raw material and complies within the limits of the oil-related requirements of European Regulation 1881/2006 regarding heavy metals, dioxins, dioxin-like PCBs, Benzo-a-pyrene & PAH.
CMR Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is NOT classified as carcinogenic, mutagenic or toxic according to regulation 1272/2008.
CITES Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is not endangered & therefore not applicable for CITES certification.
Animal Testing	O&3 can confirm that Cocoa Butter, Unrefined (Natural) has not harmed or inflicted any cruelty on animals or people in its production process.
HACCP & GMP Statement	O&3 can confirm that Cocoa Butter, Unrefined (Natural) has been produced under Good Manufacturing Practices (GMP) and a HACCP system.
Organic	Not applicable to this product, Organic versions are available on request.
Classification, Labelling & Packaging (CLP)	O&3 can confirm that Cocoa Butter, Unrefined (Natural) complies with Regulation (EC) No 1272/2008; classification, labelling & packaging of substances and mixtures (CLP).
Chloramphenicol Residue	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is free from Chloramphenicol residues.
Mycotoxins Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is compliant with the requirements of the Regulation (EC) N° 1881/2006. We can confirm this product is free from: Aflatoxins, Ergot alkaloids, Patulin, Alternaria toxins, Ochratoxin A, Fusarium toxins.
Palm Status	O&3 can confirm that palm oil has not been used in the process of manufacturing Cocoa Butter, Unrefined (Natural).
Parabens Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is free from Parabens.
Alcohol Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is free of Alcohol.
Pyrrrolizidine Alkaloids Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is free from any Pyrrrolizidine Alkaloids.
SVHC (Substances of Very High Concern) & Impurities Status	O&3 can confirm that Cocoa Butter, Unrefined (Natural) is free from of SVHC and any impurities.

The attached information is considered to be correct. Please be aware that detail can change and we encourage clients to update their technical records regularly via [www.oand3.com/products/](http://www.oand3.com/products/). The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. It is the ultimate responsibility of the client to pre-approve & assess the safety and suitability of the listed ingredient before use in any final formulations. We encourage carrying out additional tests if necessary. The information is not to be disclosed to others, reproduced or transmitted in whole or in part without permission from O&3.