

### Certificate of Analysis

**Name of Product:** Cocoa Butter, Deodorised  
**Batch Number:** BBB2432  
**INCI Name:** Theobroma Cacao Seed Butter

Test	Standards/Methods	Results
Description	Solid butter	-
Colour	Off white – yellow	-
Odour	Odourless	-
Melting Point (°C)	30 – 34	32.0
Iodine Value (grI2/100gr)	30.0 – 45.0	37.5
Peroxide Value (mEq O2/kg)	<5.0	0.374
Free Fatty Acid (% as Oleic)	<1.8	1.5

Fatty Acid Profile		Range %	Results
C-Chain	Acid Name		
C16:0	Palmitic	23.0 – 30.0	26.0
C18:0	Stearic	30.0 – 37.0	36.1
C18:1	Oleic	31.0 – 39.0	33.2
C18:2	Linoleic	1.5 – 4.5	2.0