



Escentials of Australia

Certificate of Analysis Cocoa Butter Virgin Organic

**Country of Origin Peru
Method of Extraction Expeller pressed**

Cas 8002-31-1

Appearance: Brown/ yellow blocks/chips with definite cocoa odour/taste.

Analytical Details

Melting Point:	32.4 deg C
RI	1.450
Saponification value	196
Free Fatty Acid:	0.90

Batch No 13.....Shelf Life 2 years
Retest every 6 months
Compiled Jul 2020
Not tested on animals

Analytical Details

Melting Point: 32.3 deg C
RI 1.457
Saponification value 196
Free Fatty Acid: 0.93

Batch No 12.....Shelf Life 2 years
Retest every 6 months
Compiled Nov 2019
Not tested on animals



Analytical Details

Melting Point: approx. 32.1 deg C
RI 1.458
Saponification value 193
Acid Value: 1.5
Peroxide Value: complies
Iodine Value: 35
Saponification value 193

Batch No 1102.....
Shelf Life 2 years
Retest every 6 months
Compiled Feb 2018
Not tested on animals