



# PRODUCT SPECIFICATION



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## PRODUCT

## CACAO BUTTER BLOCK ORGANIC

OCB25I

<b>Product Description</b>	Cacao Butter Block Organic
<b>Primary Country of Origin</b>	Peru
<b>Ingredients</b>	Cacao butter
<b>Allergens Present</b>	None
<b>GMO</b>	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
<b>Certifications</b>	Halal, Kosher, Organic
<b>Production Statement</b>	Organic Deodorized Cocoa butter is obtained from organic cocoa beans roasted shelled, grinded and refined which has been pressed for the extraction of organic cocoa butter and this is filtered and deodorized.

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input checked="" type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

## NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	3765 kJ
Protein, total	0 g
Fat Total	99.9 g
- Saturated	61 g
- Transfat	0 g
- Unsaturated fat	
Cholesterol	0 mg
Carbohydrates	0 g
- Sugars	0 g
Dietary fibre, total	0 g
Sodium	1 mg
Potassium	0 mg
Gluten	#ND

<b>Vitamins</b>	vitamin D	2.0 ug	<b>Minerals</b>	iron	0.4 mg
				calcium	2.0 mg

## ANALYTICAL SPECIFICATIONS

<b>Organoleptic</b>	Colour	Pale yellow
	Flavour	Characteristic, with slight aroma of cocoa, free of disagreeable taste

<b>Physical</b>	Foreign matter	Absent	<b>Chemical</b>	Moisture (%)	0.5 max
				Fat content (oleic acid, %)	1.75 max
				Melting point	30 - 35
				Saponification value	188 - 200

<b>Microbiological</b>	Total Plate Count (CFU/g)	1 000 max
	Coliforms (CFU/g)	10 max
	E. coli (CFU/g)	10 max
	Salmonella (/25 g)	absent
	S. aureus (CFU/g)	10 max
	Enterobacteria	absent

<b>Sulphates</b>	None		
<b>Quarantine Treatments</b>	None		

## STORAGE / SHIPPING

<b>Shelf Life</b>	18 months from time of manufacture
<b>Storage</b>	Recommended to be stored at temperatures below 30°C and max humidity 60%. Store in a cool, dry place, out of direct sunlight, free from toxic chemicals, odours, vermin and insect infestations.
<b>Packaging</b>	25 kg bag
<b>Units Per Pallet</b>	40
<b>Pallet Weight</b>	1000 kg

Approved by

Y. Ryan – Version 2. 01/2024

