



INGREDIOR
TIME TO MOVE FORWARD

PRODUCT SPECIFICATION

PRODUCT NAME: COCOA BUTTER SUBSTITUTE (CBS)

PRODUCT DESCRIPTION:

Cocoa butter substitute is of lauric origin, refined, fractionated and hydrogenated vegetable fat with great melting properties.

INGREDIENT DECLARATION:

Refined, bleached, deodorized palm kernel stearin, Sorbitan tristearate 1-2% (STS). On request soy or sunflower lecithin can be added.

ORIGIN:

Processing origin: India, Indonesia, Malaysia, Philippines, Netherlands, Germany, Spain, Poland
Raw material origin: India, Indonesia, Philippines, Ivory Coast, Papua New Guinea and other

Technical specifications		Description	Reference Method
Sensory:			
Taste		Bland	<i>Internal method</i>
Odour		Bland	<i>Internal method</i>
Appearance when solid		White	<i>Internal method</i>
Appearance when melted		Clear	<i>Internal method</i>
Chemical:		Max	
Free fatty Acid, as oleic	%	0.1	<i>EN-ISO 660:2009</i>
Trans fatty acids	%	1	<i>LST EN ISO 12966-1:2015</i>
Peroxide Value, at loading	meq O ₂ /kg	1	<i>ISO 3960:2007</i>
Iodine value	g/100g	3	<i>LST EN ISO 3961:2013</i>
Moisture content	%	0.1	<i>ISO 662:2016</i>
Colour (Lovibond) 5.25“	Red	1	<i>ISO 15305:1998</i>

Physical:		Min	Max	
Typical Melting Point	°C	33	35	
Solid fat content at 20°C	%	93	98	<i>ISO 8292-1</i>
Solid fat content at 25°C	%	88	96	<i>ISO 8292-1</i>
Solid fat content at 30°C	%	40	50	<i>ISO 8292-1</i>
Solid fat content at 35°C	%	1	5	<i>ISO 8292-1</i>

UAB Ingredior

Company No: 305125459 / VAT No: LT100012341419

Address: Sumsko st. 144, 02196 Vilnius

IBAN: LT887290099075669332

SWIFT: INDULT2X

ALLERGENES:

Use of raw materials, food additives or processing aids of allergenic potential according to EU regulations

GMO:

The product is NOT made of ingredients from Genetically Modified Organisms (GMO). Consequently, it can be labelled as non-GMO under the European regulations EC 1829/2003 and EC 1830/2003 on GMO.

LABELLING EXAMPLE:

Batch No. XXXXX	Production date: 2020-01-01	Date of expiry: 2021-06-30
-----------------	-----------------------------	----------------------------

SHELF LIFE:

12 months from production date, when kept under correct storage conditions and in original packaging.

PACKAGING:

- Bag-In-Box (Gross 25,25kg/Nett 25kg or Gross 20,20kg/Nett 20kg)

STORAGE CONDITIONS:

It is essential to store the product in a cool and dry place at temperature below 28°C and at a maximum relative humidity of 75%. Keep it in an odorless environment and away from direct sunlight.

PRODUCTION ADDITIVES:

This product may contain traces of citric acid since this is used up to 20 ppm in the final production stage to prevent deterioration. According EU directive EC 1169/2011 this does not need to be labelled as an additive in final products.

Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin, including all amendments Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs, including all amendments Regulation (EC) No 1333/2008 on food additives, including all amendments.

Last review 2021-05-28