



INGREDIOR
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PRODUCT SPECIFICATION

PRODUCT NAME: DEODORIZED COCOA BUTTER

PRODUCT DESCRIPTION:

Cocoa butter is fat acquired from fruit of the cacao tree. It is further processed in natural means by physical deodorizing to remove part of strong odor and flavor for easier use in recipes.

ORIGIN:

Processing origin: Indonesia, Malaysia, Ivory Coast, Netherlands, Germany, Spain, Lithuania

Raw material origin: West Africa, South America

Technical specifications		Description		Reference Method
Sensory:				
Taste		Mild cocoa flavor		<i>Internal method</i>
Odour		Mild cocoa smell		<i>Internal method</i>
Appearance when solid		Yellow		<i>Internal method</i>
Appearance when melted		Clear		<i>Internal method</i>
Chemical:		Max		
Free fatty Acid, as oleic	%	1.75		<i>EN-ISO 660:2009</i>
Peroxide Value, at loading	meq O ₂ /kg	4		<i>ISO 3960:2007</i>
Iodine value	g/100g	33-42		<i>LST EN ISO 3961:2013</i>
Moisture content	%	0.1		<i>ISO 662:2016</i>
Saponification value	Mg KOH/g	188-198		<i>ISO 15305:1998</i>
Typical Fatty Acid composition:		Typical		
C14:0	%	0.1		<i>LST EN ISO 12966-4:2015</i>
C16:0	%	26		<i>LST EN ISO 12966-4:2015</i>
C18:0	%	36		<i>LST EN ISO 12966-4:2015</i>
C18:1	%	33		<i>LST EN ISO 12966-4:2015</i>
C18:2	%	2		<i>LST EN ISO 12966-4:2015</i>
C20:0	%	1		<i>LST EN ISO 12966-4:2015</i>
Physical:		Min	Max	
Typical Melting Point	°C	30	35	<i>ISO 8292-1:2010</i>
Refractive index at 40° C	g/cm ³	1.456	1.459	<i>IUPAC 2.101</i>



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NUTRITIONAL VALUE:

Typical nutritional values per 100 g of the product:

Energy	3696kJ/899 kcal
Total Fat:	99,9 g
Saturated Fat	63,8 g
Monounsaturated Fat	33,6 g
Polyunsaturated Fat	2,5 g
Total Carbohydrate:	0 g
of which sugars	0 g
Protein	0 g
Salt	0 g

LABELLING EXAMPLE:

Batch No. XXXXXX	Production date: DD-MM-YYYY	Date of expiry: DD-MM-YYYY
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PRODUCTION ADDITIVES:

This product may contain traces of citric acid since this is used up to 10 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.

PACKAGING:

- Bag in box (Bruto 20,5/25,5kg/Neto 20/25kg)
- IBC container (Bruto 1008kg/Neto 950kg)
- Bulk

SHELF LIFE:

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

STORAGE CONDITIONS:

Product must be stored in a cool and dry place at temperature below 25°C and at a maximum relative humidity of 75%. Keep it in an odorless environment and away from direct sunlight.

Last review 2021-04-28