

**PRODUCT NAME**

Deodorised Cocoa Butter PRODUCT

**DESCRIPTION**

Deodorised Cocoa butter is obtained from the fruit of the cacao tree (Theobroma cacao).

Technical specifications		Description	Reference Method
<b>Sensory:</b>			
Taste		As per sample	Internal method
Odour		As per sample	Internal method
Appearance when solid		White, yellowish	Internal method
Appearance when melted		Clear	Internal method
<b>Chemical:</b>			
Free fatty Acid as oleic, at loading	%	1.75 max	ISO 660:2009
Peroxide Value, at loading	meqO2/kg	2 max	ISO 3960:2007
Iodine value	g/100g	31-40	ISO 3961
Moisture content	%	0.1 max	ISO 662:2016
Unsaponifiable matter	%	0.35 max	ISO 18609:2000
Saponification value	mg KOH/g	188-198	ISO 3567:2003
<b>Physical:</b>			
Typical Melting Point	°C	30-34	ISO 8292-1:2010
Refractive index at 40 °C	-	1.456-1.459	IUPAC 2.102
<b>Microbiology:</b>			
Total Plate Count	cfu/g	<1000	ISO 4833-1:2013
Yeast Count	cfu/g	<50	ISO 21527-2:2008
Mold Count	cfu/g	<50	ISO 21527-2:2008
Salmonella (25g)	cfu/g	Not detected	ISO 6579:2003
E.coli (1g)	cfu/g	Not detected	ISO 16649- 2:2002/P:2009

**Mycotoxins:**

<i>Aflatoxin B1</i>	µg/kg	<0,20	<i>ICO 21528-2</i>
<b>Pesticides:</b>			
HCH (α, β, γ isomers)	mg/kg	0.5 max	<i>LST EN 15662:2018</i>
DDT and metabolites	mg/kg	0.15 max	<i>LST EN 15662:2018</i>
<b>Heavy metals:</b>			
Arsenic (As)	mg/kg	1.0 max	<i>SVP 051 CHE</i>
Lead (Pb)	mg/kg	1.0 max	<i>SVP 051 CHE</i>
Cadmium (Cd)	mg/kg	0.5 max	<i>SVP 051 CHE</i>
Mercury (Hg)	mg/kg	0.1 max	<i>SVP 051 CHE</i>

**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.                      Production date: 06-05-2024                      Date of expiry: 06-05-2026

**SHELF LIFE:**

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

**STORAGE CONDITIONS:**

It is essential to store cocoa powder in a cool and dry place at temperature below 25°C and at a maximum relative humidity of 70%. Cocoa butter should be kept away from direct ultraviolet light or natural sunlight at all times and should be stored in tightly sealed bags or bulk bags to avoid contamination from other aromatic material or odors

**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
Trans Fat	<0.1 g
Total Carbohydrate:	0 g
of which sugars	0 g
Protein	0 g
Salt	0 g

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.