



Organic Cocoa Butter

INCI: Theobroma Cacao (Cocoa) Seed Butter

Product ID: ORGBUTCOCPPPDR1051_100

Specifications

Analytical Details

Color:

Odor:

Moisture Content:

Free Fatty Acid (as Oleic):

***Iodine Value:**

Peroxide Value:

***Saponification Value:**

***Unsaponifiables:**

***Melting Point:**

***Refractive Index (Wiley):**

Methods

Visual

Organoleptic

Ohaus MB45

AOAC 940.28

AOCS Cd 1e-01

AOAC Cd 8-53

AOAS Cd 3-25

IOCCC 102-1988

USP 33/NF28

AOCS Cc 7-25

Specifications

Light Yellow

Characteristic, Cocoa

≤ 0.20%

≤ 1.75%

32 - 38 Wijs

≤ 4.0 meq/kg

188 - 198 mg KOH/g

≤ 0.35%

32 - 36 °C

1.456 - 1.459

Microbiological

Aerobic Plate Count:

Mold:

Yeast:

Coliform:

E. Coli:

Salmonella:

AOAC 966.23

FDA BAM 7th ed.

FDA BAM 7th ed.

AOAC 966.24

AOAC 966.24

AOAC 2004.03

≤ 5,000 cfu/g

≤ 50 cfu/g

≤ 50 cfu/g

< 3 MPN/g

< 3 MPN/g

Negative / 375g

***These parameters are not tested on each batch.**

Shelf Life:

2 - 4 Years

Storage:

Store in a cool, dry area free of any foreign odors. Ideal storage conditions are below 77 °F, with less than 50% relative humidity.

Date: 05/07/2024

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