



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

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: 05/28/2020

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