



CERTIFIED ORGANIC NATURAL COCOA BUTTER SPECIFICATION SHEET

1. IDENTIFICATION OF MATERIAL AND SUPPLIER

Product Name: Organic Natural Cocoa Butter
Other Names: Theobroma Cacao (Cocoa) Seed Butter
Recommended Use: Cosmetic, Confectionery, Pharmaceuticals and Aromatherapy Ingredient.

Supplier: Deluxe Shea Butter (Aust) Pty Ltd
ABN: 47 145 297 409
Address: PO Box 206, NORTH ADELAIDE SA 5006
Phone Number: +61 8 7200 3811
Facsimile: +61 8 7200 7712

2. CHEMICAL AND PHYSICAL PROPERTIES

Criteria	Unit	Specifications/ Limits
INCI Name		Theobroma Cacao (Cocoa) Seed Butter
CAS		8002-31-1
Odour		Chocolate-like aroma
Colour		Pale Yellowish
Moisture	%	<0.1%
Free Fatty Acid (as Oleic)	%	<1.75%
Peroxide Value	meq O ₂ /kg	<3.0%
Iodine Value	gI ₂ /100g	30-40
Saponification value	mg KOH/g	188-197 mgKOH/g
Melting Point	°C	32-51

3. MICROBIOLOGICAL PROPERTIES

Criteria	Unit	Specifications/ Limits
Total Plate Count	Cfu/g	5000 Max
Yeast	Cfu/g	50 Max
Moulds	Cfu/g	50 Max
Enterobacteriaceae	Abs/g	Negative
E. coli	Abs/g	Negative
Salmonella	Abs/375g	Negative



4. PACKAGING AND STORAGE INFORMATION

Packaging:

- Corrugated Kraft paper cartons with high density poly ethylene square bottom inner liner of 25kg net weight.
- Container stuffing: 800 cartons of 20 metric tonnes net in a 20FT container packed loose or shrink wrapped on pallets on demand.

Optimum Storage Conditions:

- Store in a cool dry place away from strong odours, protected against water and heat.
- Store in areas of low relative humidity, best under 60%.
- Store at relatively cool temperatures, preferably maximum 25°C.
- Keep free from foreign chemicals etc.
- Transport temperatures should be ambient, recommended below 25°C.

Shelf Life:

- Two years under recommended storage conditions.