



CERTIFIED ORGANIC NATURAL COCOA BUTTER

TECHNICAL DATA SHEET

1. IDENTIFICATION OF MATERIAL AND SUPPLIER

Product Name: Deodorised Cocoa Butter
INCI Name: Theobroma Cacao (Cocoa) Seed Butter
CAS: 8002-31-1
Recommended Use: Food and Confectionery, Cosmetic, 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

S. No.	Test Details	Specifications	Unit	Test Method	
1.	Appearance	Creamy White	NA	BP Cocoa Butter	
2.	Solubility	Freely soluble	NA	BP Cocoa Butter	
3.	Moisture	0.1 max	%	BP Cocoa Butter	
4.	Free fatty acids (FFA)	1.75 max	%	BP Cocoa Butter	
5.	Peroxide value (PV)	3 max	MeqO ₂ /kg	BP Cocoa Butter	
6.	Relative Density	0.890 – 0.910	(ND 40)	BP Cocoa Butter	
7.	Refractive Index	1.456 – 1.458	(ND 40)	BP Cocoa Butter	
8.	SAP value	188-198	mg KOH/g	BP Cocoa Butter	
9.	Slip melting point (SMP)	32 - 51	°C	BP Cocoa Butter	
10.	Fatty Acid Composition (FAC)	Palmitic C16	24 - 31	%	
		Lauric C12	0.5 max	%	
		Myristic C14	0.5 max	%	
		Stearic C18	30 - 38	%	
		Oleic C18:1	31 - 38	%	BP Cocoa Butter
		Linoleic C18:2	4.5 max	%	
		Arachidic C20	1.5 max	%	



3. 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.