

SPECIFICATION

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| Version Number | 2 | Revision Date | 18/01/2021 |
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| PRODUCT IDENTIFIER | |
|------------------------------|--|
| Product Name | Cocoa Organic Deodorised Butter |
| Biological Definition | Cocoa Butter is obtained by mechanical pressing of cocoa liquor. After pressing the cocoa butter is filtered and deodorised. |
| INCI Name | Theobroma Cacao Seed Butter |
| Internal Product Code | R00135 |
| CAS Number | 84649-99-0 / 8002-31-1 |
| EINECS Number | 283-480-6 |

| ANALYTICAL DETAILS | RANGE |
|------------------------|---|
| Appearance | Pale yellow to yellow solid fat – will liquefy in warmer temperatures |
| Odour | Typical of cocoa |
| Free Fatty Acid | ≤2.0 |
| Peroxide Value | ≤10.0 |

| Fatty Acid Profile | C16:0 | Palmitic | 22.0 – 30.0 |
|--------------------|-------|-----------------|-------------|
| | C18:0 | Stearic | 30.0 – 38.0 |
| | C18:1 | Oleic | 30.0 – 37.0 |
| | C18:2 | Linoleic | 2.0 – 5.0 |
| | C18:3 | Alpha Linolenic | ≤2.0 |

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|-------------------|-----------|
| Shelf Life | 18 Months |
|-------------------|-----------|

Each batch supplied is accompanied by a Certificate of Analysis which shall include results for the parameters listed above. However when more data is available we will include on the Certificate of Analysis for your information. We cannot guarantee these results for each batch we supply. The information contained herein is believed to be true and correct at the time of our response. It is not, and should not be construed as, a guarantee or warranty, or a part of our contractual or other legal obligations. Disclosure, reproduction or transmission, in whole or in part, without prior written consent of Kerfoot, Avril Group is not permitted.

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