

PRODUCT SPECIFICATION SHEET

Product Specification : Natural Cocoa Butter

Type : Natural, pure prime pressed

Origin : As agreed per contract

Physicochemical and Sensory Analysis

Criteria	Unit	Specification
Color	-	Light golden to yellow
Smell	-	Characteristic, typical for cocoa
Flavor	-	Typical cocoa, no off taste
Moisture	%	0.2 max
Free Fatty Acid (FFA)	%	<1.75
Clear melting Point	°C	32-35
Iodine Value	gI2/100gr	30-34
Peroxyde value	meq/kg	4.0 max
Refractive Index	Nd40°C	1.456-1.459
Saponification Value	mg KOH/gr	188-197
Unsaponifiable matter	%	0.35 max

Microbiology

Criteria	Unit	Specification
Total Plate Count	cfu/g	<5000
Yeast	/gr	<50
Mould	/gr	<50
Coliform	/gr	<10
Escherichia coli	cfu/g	Absent
Salmonella in 25 gram	Present or Absent / 25g	Absent
Enterobacteriaceae	cfu/g	<10

Packaging and Storage conditions

25kg net in carton box with plastic lining

To be stored at 25°C max and relative moisture <60%, no exposure to sun or foreign odors

Shelf life

2 years after production date

Allergen and Gluten-Free Declaration

We guarantee that our product is a single ingredient product and does not contain any allergens or their derivatives and is free of gluten and gluten products.

GMO- Free Declaration

Industry SA confirms that this product supplied by our company is produced from Non-GMO materials.

This document is confidential. It may not be reproduced or distributed without express authority.