



TECHNICAL DATA SHEET

PRODUCT: ORGANIC COCOA BUTTER (BLOCKS)
CODE: COB.00.068.000.0100
SCIENTIFIC NAME: *Theobroma cacao*
COMMON NAME: Cocoa
PLANT PART USED: BEANS

COMPOSITION

100 % COCOA BEANS

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
COLOR	Pale Yellow	Visual inspection
ODOR	Characteristic, free from foreign or disagreeably odours	Organoleptic
TASTE	Characteristic to cocoa butter	Organoleptic

PHYSICO-CHEMICAL FEATURES

MOISTURE	0.5 % max.	AOAC 931.04 On line 20th Ed. 2016
FREE FATTY ACID CONTENT (%) (EXPRESSED AS OLEIC ACID)	1.7 max.	ISO 12966-1:2014
CALIBER O SIZE	500 +/- 5g / unit	Visual inspection
MELTING POINT °C	30 - 34	

MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	
<i>Staphylococcus aureus</i>	< 10 cfu/g	
SALMONELA	Absence	
TOTAL AEROBIC COUNT	5 x 10 ³ cfu/g max.	
TOTAL COLIFORMS	< 10 cfu/g	

CONTAMINANTS

LEAD	< 0.5ppm	GC-MSMS; LC-MSMS
PESTICIDES	According to the organic standard	GC-MSMS; LC-MSMS

This analysis has an additional cost. If necessary for each batch, please consult in advance

NUTRITIONAL FEATURES (average values for 100g of product)

CALORIES	899.05 KJ	
PROTEIN	0 g	
TOTAL CARBOHYDRATE	0 g	
TOTAL FAT	99.89 g	
SATURATED FAT	63.07 g	
TRANS FAT	0 g	
CHOLESTEROL	0 g	
SODIUM	1.05 g	
DIETARY FIBER	0 g	
SUGARS	< 1 g	

Referential information

This analysis has an additional cost. If necessary for each batch, please consult in advance

CHARACTERISTICS GAINED IN PROCESSING

Cocoa butter is obtained from the pressing of the cocoa mass. Cocoa beans were previously roasted, crushed and shelled.

SHELF LIFE

1 year, as long as the package is stored sealed at recommended conditions.



PACKAGING

Bag x 25 Kg (net weight). Primary: High density polyethylene bags. Secondary: Corrugated carton box.

LABELING

Logo labeling indicating the weight, the name of the product, batch number, date of production and expiration date.

RECOMMENDED USES

Cocoa has high levels of antioxidant, especially rich in polyphenols. Other compounds reported as stimulant of mind are theobroine and phenethylamine.
For couvertures, bakery products, frostings, filling creams and chocolate confectionery.

STORAGE AND TRANSPORT CONDITIONS

Keep in cool and dry environment among 18-20°C, free of plagues and strong or disagreeable odors.