



NATURAL SOURCING™

Specialists in Cosmeceutical Ingredients

Cocoa Butter

Pure, Prime Pressed, Philippines

INCI: Theobroma cacao (Cocoa) Seed Butter

Specifications

Physical & Chemical Characteristics:

Free Fatty Acid (% as oleic)	1.75 Max
Moisture (%):	0.5 Max
Melting Point – Slip Point:	30.0-35.0°C
Melting Point – Clear:	31.0-36.0°C
Saponification Value:	188-200

Storage Recommendation:

Keep cocoa butter in a cool, dry storage location (preferably below 20°C and 60% relative humidity) and free from foreign odors. Avoid direct sunlight and do not stack more than 20 layers of carton height.

Packaging:

Packed in 25 kg cartons

Date: 05/12/08

Disclaimer: All information, appearing herein on our products is based upon data that are believed to be reliable. However, it is the user's responsibility to determine the suitability of the product before use. Since the actual use of the product is beyond our control, no guarantee, express or implied, is made by Natural Sourcing of the product nor does Natural Sourcing assume any liability arising out of use, by others, of the product referred to herein.

Natural Sourcing, LLC • 341 Christian Street, Oxford, CT 06478

Phone: (203) 267-6061 • Toll Free: (800) 340-0080 • Fax: (203) 267-6065 • info@naturalsourcing.com

www.naturalsourcing.com