



Cocoa Butter, Deodorized
INCI: Theobroma Cacao (Cocoa) Seed Butter
BUTCOCOADEODUS397

Specifications

Analytical Details

<u>Analytical Details</u>	<u>Specifications</u>	<u>Method</u>
Odor:	Characteristic of Cocoa	Organoleptic
Color:	Light Yellow	Organoleptic
Taste:	Characteristic of Cocoa	Organoleptic
Moisture:	≤ 0.20%	Ohaus MB45
Free Fatty Acid (As Oleic):	≤ 1.75%	AOAC 940.28
Iodine Value (Wijs):	32 - 38	AOCS Cd 1e-01
Peroxide Value:	≤ 4.00 meq/kg	AOCS Cd 8-53
Saponification Value:	188 - 198 mg KOH/g	AOAS Cd 3-25
Unsaponifiable Matter	≤ 0.35%	IOCCC 102-1988
Melting Point (Wiley):	32°C - 36°C.	USP 33/NF28
Refractive Index:	1.456 - 1.459	AOCS Ce 7-25
Softening Point:	30°C - 34°C	AOCS Ce 3-25

Microbial Analysis

Aerobic Plate Count:	≤ 5,000 cfu/g	AOAC 966.23
Yeast:	≤ 50 cfu/g	FDA-BAM, 7th Ed.
Mold:	≤ 50 cfu/g	FDA-BAM, 7th Ed.
Coliform:	≤ 3 MPN/g	AOAC 966.24
E. Coli:	≤ 0.3 MPN/g	AOAC 966.24
Salmonella:	Negative/375g	AOAC 2004.03

Shelf Life: 36 Months with Proper Storage
Storage: Store in a clean, dry, ventilated area free of foreign odors, below 77°F with less than 50% humidity.

Date: 03/28/2017

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