

PRODUCT SPECIFICATION
COCOA BUTTER

Product Description

Fat products obtained from Cocoa Mass through the pressing process. This is a high-quality, natural cocoa butter produced from premium cocoa beans, suitable for food, cosmetic, and pharmaceutical applications.

Technical Specifications

Parameter	Specification
Odor	Pure Cocoa Butter
Flavor	Pure Cocoa Butter
Color	Yellow
Moisture Content	Max. 0.20 %
Free Fatty Acid (as Oleic Acid)	Max. 1.90 %
Iodine Value	33 – 42 g I2/100g
Peroxide Value	Max. 4.0 meq peroxide/kg
Saponification Value	188 – 198 mg KOH/g
Unsaponifiable Matter	Max. 0.35 %
Melting Point	31 – 35 °C
Refractive Index (nD 40°C)	1.456 – 1.459
Total Plate Count	Max. 5,000 cfu/g
Salmonella (per 25 g)	Negative
Mould and Yeast	Max. 50 cfu/g
Enterobacteriaceae	Max. 10 cfu/g

Allergen Information

No allergen ingredients used

Shelf Life

18 Months

Packaging

Transparent PE plastic with size 74 × 90 × 0.08 mm and carton as outer with size 391 × 289 × 244 mm (@25 kg).

Storage

Store in ambient temperature (max 35°C) and dry room (max RH 70%). Keep away from direct sunlight and strong odors.

This specification applies to an average sample covering the goods when they leave the production plant. Slight variations may occur due to natural raw material characteristics. Millennium Global Trade ensures consistent quality through rigorous quality control processes.