



Cacao Butter Organic - Product Specification Sheet

Product:	Organic Cacao Butter	Organic:	Yes
Product Code:	OCB 25 kg	Kosher:	Yes
Country of Origin:	Dominican Republic	Halal:	Yes
		Gluten Free	Yes
		Non-GMO Project	Yes
		Vegan	Yes

Botanical Name:	Theobroma cacao, Malvaceae family Linnaeus
Description:	Sub-product of Cacao. Cacao Butter is the fat of the cacao bean, extracted by hydraulic cold pressure from the cacao mass. It is a Pure Prime Pressure (PPP).
Packaging:	Product is packaged in food grade PE liners within corrugated boxes weight of 55 lbs.
Storage Conditions:	Product should be stored in a clean, dry, ventilated area which is free of any foreign odors. Ideal storage conditions are below 77 F (25 degrees C) with less than 50% relative humidity.
Best by Date:	24 months in original packaging.
Labeling	Organic Natural Cacao Butter

Organoleptic	Parameter	Method	Specification
	Color	Sensory	Light Yellow
	Odor	Sensory	Characteristic
	Taste	Sensory	Characteristic
Physical & Chemical	Parameter	Method	Specification
	Moisture	Ohaus MB45	0.20 % Max
	Free Fatty Acid Iodine	AOAC 940.28	1.75 % (In Oleic Acid) Max
	Value (Wijs) Peroxide	AOCS Cd 1e-01	32-38
	Value Saponification	AOAC Cd8-53	4.00 mEq/kg Max
	Value Unsaponifiable	AOAS Cd 3-25	188 - 198 mg KOH/g
	Matter Melting Point	IOCCC 102-1988	0.35% Max
	(Wiley) Refractive	USP 33/NF28	32°C - 36°C
	Index	AOCS Cc 7-25	1.456 - 1.459
Microbiological	Parameter	Method	Specification
	Aerobic Plate Count	AOAC 966.23	5,000 cfu/g Max
	Molds	FDA-BAM,7 th ed.	Max 50 cfu/g
	Yeasts	FDA-BAM,7 th ed.	Max 50 cfu/g
	Coliforms	AOAC 966.24	<3 MPN /g
	Salmonella	AOAC 2004.3	Absence/ 375g
	E. Coli	AOAC 966.24	<3 MPN /g

Additional Statements: Cocoa Family processing facilities process CACAO PRODUCTS EXCLUSIVELY.

The Cacao products we supply are 100% CACAO. It does not include any additives, preservatives, deodorizer, carriers, and/or processing aids. Our facilities are free of gluten, sulphites, and the 8 major allergens: milk, eggs, peanuts, tree nuts (almonds, cashews, etc.), fish, shellfish, soy, and wheat. All our Cacao products are also GLUTEN FREE, and SULPHITES FREE, and are produced and packaged in gluten/sulphites free facilities, no other products are produced or package in our facility which would cause the 8 major allergens, gluten or sulphites cross contamination.

Approved by: CDG/GM	Issue No. 6	Page No. 1/1, Date: 1 st December 2018
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