

ORGANIC COCOA BUTTER

Specification of	code CB/3/PB/E
[Date 03/03/2025
Physical chemical analysis	
Moisture	≤2 %
FFA (free fatty acids)	≤2 %
Peroxide value	3,0 meq/kg
Melting point	30 - 36 °C
Microbiological analysis	
Total count	≤1.000.000 cfu/g

Product description	
Description	Organic cocoa butter is a natural fat extracted from cocoa beans.
Ingredients	Cocoa butter
Colour	Pale yellow to yellow
Taste and smell	Characteristic
Appearance	Solid
Others specs	
Storage	Cool (approximetaly 15°C), dry (humidity max 65%) and dark place. Keepaway from strong disagreeable odors, heat, air and ligh exposure. Store in original containers.
GMO	The product does not contain and has not been produced from genetically modified organisms.

Product and or its components are not treated with ionizing radiation.

Total count	≤1.000.000 cfu/g
Yeast	≤10.000 cfu/g
Mould	≤10.000 cfu/g

E. coli <20 cfu/g Enterobacteriaceae ≤10.000 cfu/g Salmonella Absent

Our certificates







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Ionizing radiation

Formulated

Approved by

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