

COCOA BUTTER

Specification code CB/1/F/E

Date 03/04/2025

Product description		
Description	Cocoa butter is a pale-yellow, edible fat extracted from the cocoa bean. It is used to make chocolate, as well as some ointments, toiletries, and pharmaceuticals.	
Appearance	Solid at room temperature	
Colour	Light yellow to brown	
Smell	Neutral characteristics, reminiscent of chocolate	
Modification	Anny modification, without treatment, unrefined, without preservatives and dyes	
Minimum useful life	In unopened condition, the butter can be stored for 30 months, in an open condition for 12 months, to preserve the oil quality.	
Storage	Store in a dry, ventilated place below 20 degrees Celsius	

Physical	chemical	l analysis
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Relative density (x= 20°C)	0.91 – 0.98
Saponification value (mg KOH/g fat)	188 – 198
Peroxyde index (mEq O2/kg)	3 - 5
Acid index (mg KOH/g fat)	0.8 – 1.9
Refractive index (at 44°C)	1.455 – 1.459
Melting point (°C)	30 - 36
lodine value	34 - 38
Appearance	Pale yellow solid
Solubility	Insoluble in water, soluble in organic solvents (e.g., ethanol, acetone)
Odor	Characteristics mild cocoa aroma

Microbiological analysis

Total count	<5.000 UFC/g
Enterobacteriaceae	< 10 UFC/g
Yeasts	< 50 UFC/g
Molds	< 50 UFC/g
Salmonella	Absent on 25 kg
Staphylococcus aureus	< 10 UFC/g
E.coli	< 10 UFC/g

Fatty acids composition

Palmitic acid	C16:023.2	24 – 36 %
Stearic acid	C18:0	25 – 39 %
Oleic acid	C18:1	28 – 50 %
Linoleic acid	C18:2 52	2-7 %

Our certificates







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Approved by

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Absent (As prescribed by EC regulations n° 1829/2003 – 1830/2003)
The product and its ingredients have not been treated with ionising radiation in accordance with the provisions of EC Directive 1999/2, EC Directive 1999/3 and Legislative Decree 94/01 and subsequent amendments.
Contaminant residues in accordance with EC Reg. 1881/2006 and subsequent amendments
Generally recognized as safe (GRAS) when used in food.
Compliant with FDA, EFSA, and other relevant food safety regulations.

