

Product name:

Product code:

Batch:

Best before date:

Deodorized cocoa butter, pellets

BUT504

BB202604055

11/2027

General identification data	
Parameter	Value
Grade	Cosmetic Grade, Food Grade
Processing method	Deodorization
Origin of product	Vegetable
Storage conditions	Protect from moisture, Store at 5-30 °C, Store in a dry and clean environment
Odour	Characteristic
Appearance	Granules / Flakes / Pearls

Analytical parameters		
Parameter	Value	Range
Water activity (a_w)	0.13	< 0.5
Total acids (%)	1.45	< 1.75
Total monounsaturated fatty acids (%)	35	
Total saturated fatty acids (%)	61,5	
Total polyunsaturated fatty acids (%)	3	
Acid value (mg KOH/g)	188 - 198	
Iodine value (g I2/100 g)	33 - 40	
Cadmium, Cd (ppm)	0.010	< 0.8
Unsaponifiable matter (%)	< 0,35	
Nickel, Ni (ppm)	0.050	< 15
Pesticides (ppm)	< 0.01	< 0.01
Melting point (°C)	33 - 36	

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Microbiological parameters		
Parameter	Value	Range
Aerobic microorganisms (CFU/g)	< 100	< 5000
Total aerobic mesophilic microorganisms (CFU/g)	< 5000	
Total coliform count (CFU/g)	< 10	< 10
E. coli (CFU/g)	Complies	< 10
Enterobacteria (CFU/g)	Complies	< 10
Yeasts and moulds (CFU/g)	< 10	< 300
Moulds (CFU/g)	< 50	
Salmonella (CFU/g)	Complies	Absent in 25 g

All data and facts above are taken from the certificate provided by the manufacturer. This certificate confirms that the product meets all specified quality parameters and regulatory requirements.

Document is signed with a qualified electronic signature, which has the same legal effect as a handwritten signature.