



NATURAL COCOA BUTTER TECHNICAL DATA SHEET

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1.- DESCRIPTION AND INGREDIENTS

Solid fat composed of the mixture of fatty acids, tempered in the shape of a rectangular block of pale yellow color. Obtained from the pressing of the cocoa mass.

Ingredients	100% Cocoa beans selection
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2.- PHYSICAL AND CHEMICAL CHARACTERISTICS

Parameters	Method	Maximum Value	Unit
Free Fatty Acids	As oleic acid	Max. 1,50	%
Humidity	-	Max. 0,2	%
Melting Point	-	30 - 35	°C
Unsaponifiable matter	-	Max. 0,35	%
Saponification value	-	188 - 198	mg KOH/g Fat
Index of iodine	Wijs method	33 - 44	g I ₂ /100 g
Acidity index	-	Max. 4	mg KOH/g
Peroxide value	-	Max. 3	meqO ₂ /kg
Refractive Index	Expressed as ND40	1,456 – 1,459	-

3.- MICROBIOLOGIC CHARACTERISTICS

Parameters	Method	Maximum Value	Unit
Total recount of aerobic plates	AOAC 990.12	5000	u.f.c./g.
Yeasts	AOAC 997.02	100	u.f.c./g.
Mould	AOAC 997.02	100	u.f.c./g.
Total coliforms	AOAC 991.14	<10	u.f.c./g.
E-Coli	AOAC 991.14	Absence	u.f.c./g.
Enterobacteriae (*)	-	Absence	u.f.c./g.
Salmonella (*)	-	Absence	u.f.c./g.

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4.- ORGANOLEPTIC CHARACTERISTICS

Color	Sensorial	Yellow
Flavor	Sensorial	Typycal cocoa flavour, strange flavours-free
Odour	Sensorial	Typycal cocoa smell, strange odour-free

5.- HEAVY METALS (*)

Parameters	Maximum Value	Unit
Lead	0,10	mg/kg
Arsenic	0,10	mg/kg
Cadmium	0,05	mg/kg
Mercury	0,03	mg/kg
Iron	5,00	mg/kg
Cooper	0,40	ppm

6.- PESTICIDES (*)

Parameters	Maximum Value	Unit
Hexaclorociclohexano (α - β - γ isómeros)	0,20	mg/kg
Dicloro difenil tricloroetano (DDT) y sus metabolitos	0,20	mg/kg

7.- MICOTOXINS (*)

Parameters	Maximum Value	Unit
Aflatoxins B1	0,005	mg/kg
Ocratoxins	0,005	mg/kg

(*)These parameters are annually analyzed by an external certified lab, or by mutual agreement with the client.

8.- NUTRITION FACTS (Average range for 100g of product)

Total fat (g)	99,89
Saturated (g)	63,07
Trans (g)	0
Cholesterol (mg)	0
Sodium (mg)	1,05
Total Carbohydrates (g)	0
Fiber (g)	0
Sugar (g)	<1
Protein (g)	0,01
Calories (Kcal)	899,05

9.- USAGE:

Used in food industry as semi-finished product to make chocolates, couvertures, patisserie, etc.

10.- PACKAGING, STORAGE Y AND LIFE CYCLE:

	Descripción
Packaging: Bags, 25 Kg. (Net weight)	Outside: Multilayer kraft paper bag. Interno: High Density Polyethylene
Storage	Stock up on pallets in a pest-free, fresh and dry place, away from light.
Usefull Lifetime	24 months since the manufacture date, in right storage conditions.

11.- TRANSPORTATION REQUIREMENTS

Products should be carried under appropriate conditions, in a pest-free, odour-free, fresh and dry place.

12.- DECLARATION

Allergens	Not used in the production of the product
GMO	Not used in the production of the product