

## Product Specifications

### Undeodorized Cocoa Butter

Product Category	Cocoa Butter
<i>Physical and chemical characteristics:</i>	
Free Fatty Acid (%)	Max. 1.75
Melting Point	30 – 34°C
Iodine Value	32 – 38
Peroxide Value	Max. 14
Saponification Value	188 – 198
Unsaponification Matter (%)	Max. 0.9
Refract Index (40°)	Max. 1.454 – 1.458
Total Plate Count (cfu/g)	Max. 1000
Flavor	Normal
Odor	Odorless
<i>Microbiological Characteristics:</i>	
Total Plate Count / g	Max. 5,000
Yeast / Mold	Max. 50
Enterobacteriaceae / g	Negative
Coliforms / g	Negative
E.coli / g	Negative
Salmonellae / 25g	Negative

#### **OPTIMUM STORAGE CONDITIONS:**

Stored in a dark indoor area within the recommended temperature below 30°C, away from direct rain and sunlight.

#### **SHELF LIFE:**

24 Months, starting from date of manufacture, stored in original packaging and under optimal storage conditions.

#### **PACKAGING:**

Net weight 25 kg, packaged in a 3-layer paper bag with inner and outer HD plastic bags. The bag will be labeled with product type, product code, net weight and expiration date.

This specification applies to a sample average that includes items when they are left at the factory.