PRODUCT SPECIFICATION DEODORIZED CACAO BUTTER

Classification: ***Theobroma cacao L***

OrganicCrops deodorized cacao butter made from hand selected roasted and husked beans, harvested from mature heirloom Criollo and Trinitario. The beans are fermented then cleaned, roasted and husked to remove the shells. Cacao liquor is then pressed to separate the butter from the cacao solids.

GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Cacao Butter, Theobroma Oil, Criollo and Trinitario
STYLE:	Homogeneous compact deodorized fat
ORIGIN:	Amazon region, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Cream colored

PRODUCT TYPES

TYPES:	Cacao Butter	
CERTIFICATION:	☑ SENASA	☑ USDA Organic
	☑ EU	☑ JAS
	☑ Fairtrade FLO	☑ Kosher
	☐ UTZ	
HS CODE(S):	1804.00.00.11/2/3	

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Light cream
TASTE:	Characteristic
ODOR	Neutral, slight cacao aroma
FOREIGN MATERIAL:	Absent
DEFECTS:	None
AVERAGE SIZE:	–
CALIBER:	–
PARTICLE SIZE:	–

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	Max. 1.75%
ASHES:	–
FAT:	–
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 0.5%
IODINE:	33-44 mEq of I^2
MELTING POINT:	31-35 °C
PEROXIDE:	Max 3 mEq of O^2
PH-LEVEL:	–
SAPONIFICATION:	188-198 mg KOH/g
SOLUBILITY:	–

Cacao Butter

Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC:	Max. 10^3 cfu/g
YEAST:	Max. 10 cfu/g
MOLD:	Max. 10 cfu/g
E. COLI:	< 3 NMP/g
SALMONELLA:	Absent
STAPHYLOC. AUREUS:	Max. 10 cfu/g
AFLATOXINS:	–
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	–

NUTRITION FACTS (100 g POR)

ENERGY:	923 kcal. / KJ 3862
PROTEIN:	0 g
TOTAL FAT:	99.90 g
SATURATED FAT:	65 g
MONOUNSAT. FAT:	22 g
POLYUNSAT. FAT:	3 g
CARBOHYDRATES:	0 g
	Sugars: 0 g
	Dietary fibers: 0 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	0.3 mg
FOLATE (B9):	0 mvg
NIACIN:	0 mg
PANTOTHENIC ACID:	0 mg
RIBOFLAVIN (B2):	0 mg
THIAMIN (B1):	0 mg
VITAMIN A:	0 IU
VITAMIN B12:	0 mcg
VITAMIN B6:	0 mg
VITAMIN C:	0 mg
VITAMIN D:	2 IU
VITAMIN E:	1.8 mg
VITAMIN K:	24.7 mcg

FATTY ACIDS:

C12-0 LAURIC:	–
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECOANOIC:	–
C14-0 MYRSTIC:	–
C15-1-7 PENTADEC.:	–
C16-1-9 PALMTOLEIC:	–
C16-0 PALMITIC:	–
C17-1-9 HEPTADEC.:	–
C17-0 HEPTADECANOIC:	–
C18-2-9-12 LINOLEIC:	–
C18-1-9 OLEIC:	–
C18-0 STERIC:	–
C19-1-11 NONADEC.:	–
C19-0 NONADECANOIC	–
C20-1-15 EISOSENOIC:	–
C22-0 BEHANIC:	–
C24-1-15 NERVONIC:	–
C-24-0 LIGNOCENIC:	–

AMINO ACIDS:	per 1 g protein:
ASPARTIC ACID:	–
GLUTAMIC ACID:	–
SERINE:	–
HISTIDINE:	–
GLYCINE:	–
THREONINE:	–
ALANINE:	–
TYROSINE:	–
PHENYLALANINE:	–
VALINE:	–
METHIONINE:	–
ISOLEUCINE:	–
LEUCINE:	–
LYSINE:	–
HO- PROLINE:	–
PROLINE:	–
SARCOSINE:	–

MINERALS

CALCIUM:	1.98 mg
COPPER:	0 mg
FLUORIDE:	–
IRON:	0.42 mg
MAGNESIUM:	0 mg
MANGANESE:	0 mg
PHOSPHOROS:	0 mg
POTASSIUM:	1.69 mg
SELENIUM:	0 mcg
SODIUM:	1.05 mg
ZINC:	0 mg

OTHER

ARSENIC (AS):	–
ASH:	0 g
CADMIUM (CD):	–
CAFFEINE:	0 mg
LEAD (PB):	–
MERCURY (HG):	–

Cacao Butter

The product is produced from Non-GMO materials, with steam sterilization and processed in accordance to Good Manufacturing Practice (GMP) & HACCP food safety control. It is edible grade and fit for human consumption.

Typical Usage

Wide-range of consumer products ranging from cosmetic and skin care application to food enhancement and food production. Deodorized cacao butter is ideal for products requiring a reduced cacao flavor profile and/or cacao odor profile.

SHELF-LIFE & STORAGE

SHELF-LIFE:	18 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-20 degrees Celsius
HUMIDITY:	50-65% H.R.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	30 x 500g blocks packed in PE plastic, packed into a corrugated cardboard box. Total 15 kg net 10-12 g wafers/coins per 15.88 PE bag, packed into a corrugated cardboard box. Total 15.88 kg net
SHIPPING:	FOB Callao
MINIMUM ORDER:	3000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	28 days

DISCLAIMER

All product, product specifications and data are subject to change without notice. OrganicCrops., its affiliates, agents, and employees, and all persons acting on its or their behalf (collectively, “OrganicCrops”), disclaim any and all liability for any errors, inaccuracies or incompleteness contained in any Product Specification or in any other disclosure relating to any product.

These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in IOCCC and AOAC.

Version: **0.2** / **August 2019** / SN

INQUIRIES

Please direct all inquiries and other communication to:

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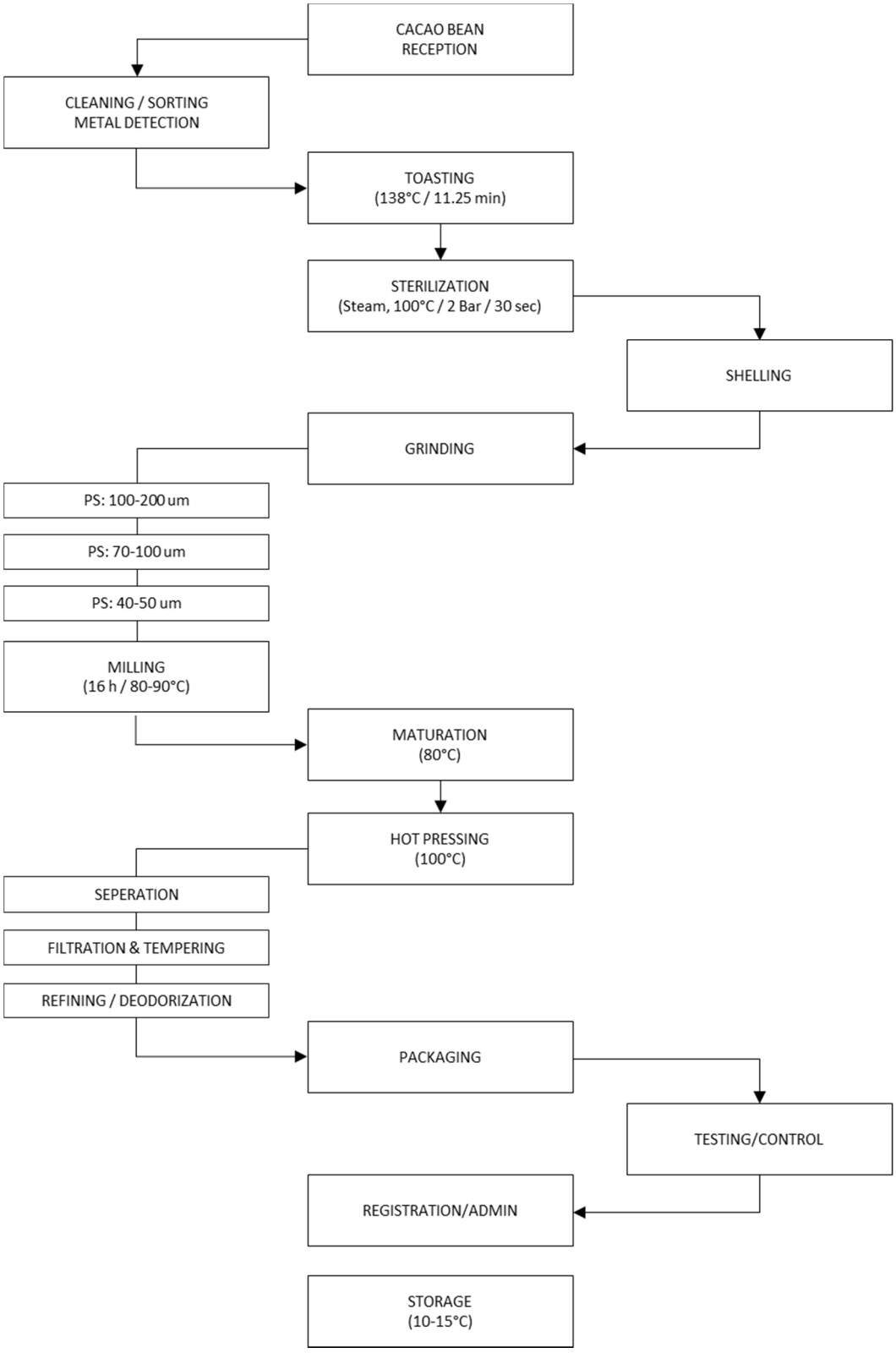
PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS:	Cacao Butter Deodorized	PROCESS CODE:	C-PRD-mc02
PREPARED BY:	F. Zuniga	VERSION:	1.0
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APPROVED BY:	M. Zuniga Cueva	PAGE	1 of 1 pages