

PRODUCT SPECIFICATION **CACAO BUTTER**

Classification: ***Theobroma cacao L***

OrganicCrops cacao butter made from hand-selected cacao 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 |
| STYLE: | Homogeneous compacted fat |
| ORIGIN: | Amazon rainforest, Peru |
| CULTIVATION: | Organic, Conventional |
| COLOR CLASS.: | Cream colored, light yellow |
| PRESENTATION.: | Bulk block or Coins/Wafers |

PHYSICAL CHARACTERISTICS

| | |
|-------------------|----------------|
| COLOR VISUAL: | Cream |
| TASTE: | Characteristic |
| ODOR: | Characteristic |
| FOREIGN MATERIAL: | Absent |
| DEFECTS: | – |
| AVERAGE SIZE: | – |
| CALIBER: | – |
| PARTICLE SIZE: | – |

PRODUCT TYPES

| | |
|----------------|---|
| TYPES: | Cacao Butter |
| CERTIFICATION: | <input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic |
| | <input checked="" type="checkbox"/> EU <input type="checkbox"/> JAS |
| | <input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher |
| PRODUCT ID: | TCMA1804 |
| HS CODE(S): | 1804.00.00.00 |

CHEMICAL CHARACTERISTICS

| | |
|-----------------------|-----------------------------|
| ACIDITY (OLEIC ACID): | Max. 1.75% |
| ASHES: | – |
| FAT: | – |
| FERMENTATION: | – |
| HUMIDITY LEVEL: | Max. 1% |
| 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: | – |

MICROBIOLOGICAL PARAMETERS

| | |
|---------------------|-----------------|
| AEROBIC MESOPHILIC: | Max. 5000 cfu/g |
| YEAST: | Max. 10 cfu/g |
| MOLD: | Max. 10 cfu/g |
| E. COLI: | Absent |
| SALMONELLA: | Absent |
| STAPHYLOC. AUREUS: | – |
| AFLATOXINS: | < 10 ppb |
| OCHRATOXINS A: | < 5 ppb |
| N. ENTEROBACT.: | – |
| BACILLUS CEREUS: | – |

CACAO BUTTER

Conformation

- This product does not contain genetically modified material.
- This product is free of pesticides.
- 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.

NUTRITION FACTS (100 g POR)

| | |
|-----------------|---------------------|
| ENERGY: | 923 kcal. / KJ 3862 |
| PROTEIN: | 0 g |
| TOTAL FAT: | 100 g |
| SATURATED FAT: | 70 g |
| MONOUNSAT. FAT: | 27 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 mcg |
| 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: | 2.1 IU |
| VITAMIN E: | 1.8 mg |
| VITAMIN K: | 24.7 mcg |

FATTY ACIDS

| | |
|----------------------|---|
| C12-0 LAURIC: | — |
| C13-1-7 TRIDECONOIC: | — |
| C13-0 TRIDECAONOIC: | — |
| 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: | 1.78 mg |
| COPPER: | 0 mg |
| FLUORIDE: | — |
| IRON: | 0.52 mg |
| MAGNESIUM: | 0.11 mg |
| MANGANESE: | 0 mg |
| PHOSPHOROS: | 0 mg |
| POTASSIUM: | 1.71 mg |
| SELENIUM: | 0 mcg |
| SODIUM: | 0 mg |
| ZINC: | 0 mg |

OTHER

| | |
|---------------|--------------|
| ARSENIC (AS): | < 0.5 mg/ppm |
| ASH: | 0 g |
| CADMIUM (CD): | < 0.9 mg/ppm |
| CAFFEINE: | 0 mg |
| LEAD (PB): | < 0.1 mg/ppm |
| MERCURY (HG): | < 0.1 mg/ppm |

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. Cacao butter is a primary ingredient in the commercial production of white and milk chocolate.

SHELF-LIFE & STORAGE

| | |
|----------------|---|
| SHELF-LIFE: | 24 months, 36 months when refrigerated |
| STORAGE: | Store in a temperature/humidity controlled environment, away from sunlight or other heat sources. |
| STORAGE TEMP.: | 15-18 degrees Celsius |
| HUMIDITY: | 50-65% H.R. |

ORDER SPECIFICATIONS

| | |
|-------------------|--|
| PACKAGING/PRES.: | Bulk Block 1 x 25kg Primary packaging: 25 kg polyethylene bag Secondary packaging: Corrugated cardboard box, total 25 kg net, 26 kg gross Bulk Block 5 x 5kg Primary packaging: 5 x 5 kg polyethylene bag Secondary packaging: Corrugated cardboard box, total 25 kg net, 26 kg gross Bulk Block 4 x 5kg Primary packaging: 4 x 5 kg polyethylene bag Secondary packaging: Corrugated cardboard box, total 20 kg net, 21 kg gross Coins/Wafers (2.7 cm, 10-12g) Primary packaging: 4 x 5kg polyethylene bag Secondary packaging: Corrugated cardboard box, total 20 kg net, 21 kg gross |
| EXPORT LABEL | The following information is stated on the export label: <ul style="list-style-type: none">- Producer/Exporter company name and address information, tax (RUC) number- Product name, Product ID, HS code, batch/lot number, production date, expiration date, country of origin (PE)- Receiver company name and address information Note: A separate label is attached to the outside of the wrapped pallet stating: Keep Away From Sunlight. Handle With Care in various languages. |
| SHIPPING: | FOB Callao |
| MINIMUM ORDER: | Bulk Block 1 x 25kg or 5 x 5 kg: 1000 kg Coins/Wafers 2000 kg |
| DELIVERY DETAIL: | FIFO |
| LEAD TIME TO FOB: | Bulk Block 1 x 25kg or 5 x 5 kg: 12 days Coins/Wafers 16 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: **0.13 / February 2026 / SN**

INQUIRIES

Please direct all inquiries and other communication to:

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PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Cacao Butter
PREPARED BY: F. Zuniga
REVISED BY: H. Romero
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: C-PRD-mc01
VERSION: 1.5
DATE: 2-10-2025
PAGE: 1 of 1 pages

