

PRODUCT SPECIFICATION **DEODORIZED CACAOBUTTER**

Classification: *Theobroma cacao L*

OrganicCrops deodorized 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 cacao butter from the cacao solids. The cacao butter is deodorized using steam and pressure.



GENERAL CHARACTERISTICS

| | |
|------------------------|---|
| PRODUCT CLASS.: | Deodorized Cacao Butter, Refined Cacao Butter |
| STYLE: | Homogeneous compact deodorized fat |
| ORIGIN: | Huanuco region, San Martin region, Ucayali region, Peru |
| CULTIVATION: | Organic, Conventional |
| COLOR CLASS.: | Cream colored |

PHYSICAL CHARACTERISTICS

| | |
|--------------------------|-----------------------------|
| COLOR VISUAL: | Light cream to white |
| TASTE: | Bland |
| ODOR | Neutral, slight cacao aroma |
| FOREIGN MATERIAL: | Absent |
| DEFECTS: | None |
| AVERAGE SIZE: | – |
| CALIBER: | – |
| PARTICLE SIZE: | – |

PRODUCT TYPES

| | |
|-----------------------|--|
| INGREDIENTS: | 100% Cacao |
| 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: | CCDH2106 |
| HS CODE(S): | 1804.00.00.11/2/3 |

CHEMICAL CHARACTERISTICS

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

MICROBIOLOGICAL PARAMETERS

| | |
|----------------------------|-------------------------|
| AEROBIC MESOPHILIC: | < 10 ³ cfu/g |
| YEAST: | < 10 cfu/g |
| MOLD: | < 10 cfu/g |
| E. COLI: | < 3 NMP/g |
| SALMONELLA: | Absent |
| STAPHYLOC. AUREUS: | < 10 cfu/g |
| 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: | 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: | 0.1% |
| C13-1-7 TRIDECONOIC: | — |
| C13-0 TRIDECONOIC: | — |
| C14-0 MYRSTIC: | 0.1% |
| C15-1-7 PENTADEC: | — |
| C16-1-9 PALMTOLEIC: | 0.1% |
| C16-0 PALMITIC: | 25.9% |
| C17-1-9 HEPTADEC: | — |
| C17-0 HEPTADECANOIC: | 0.2% |
| C18-2-9-12 LINOLEIC: | 2.3% |
| C18-1-9 OLEIC: | 33.2% |
| C18-0 STERIC: | 35.5% |
| C19-1-11 NONADEC: | — |
| C19-0 NONADECANOIC | — |
| C20-1-15 EISOENOIC: | — |
| 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): | < 0.5 mg/ppm |
| ASH: | 0 g |
| CADMIUM (CD): | < 0.7 mg/ppm |
| CAFFEINE: | 0 mg |
| LEAD (PB): | < 0.5 mg/ppm |
| MERCURY (HG): | < 0.5 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. 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.: | 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 kg polyethylene bag Secondary packaging: Corrugated cardboard box, total 25 kg net, 26 kg gross Coins/Wafers (10-12g) Primary packaging: 20 kg 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: 2000 kg Coins/Wafers 2000 kg |
| DELIVERY DETAIL: | FIFO |
| LEAD TIME TO FOB: | Bulk Block 1 x 25kg or 5 x 5 kg: 14 days Coins/Wafers 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.

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INQUIRIES

Please direct all inquiries and other communication to:

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PRODUCTION PROCESS FLOW CHART

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

PROCESS CODE: C-PRD-mc02
VERSION: 1.2
DATE: 28-06-2025
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