

Certificate of Analysis

Name of Product: Cocoa Butter, Refined
Batch Number: BBB2432C
INCI Name: Theobroma Cacao Seed Butter

Test	Standards/Methods	Results
Description	Solid butter	-
Colour	Yellow – ivory – white	-
Odour	Characteristic (light chocolate aroma)	-
Moisture		0.4%
Free Fatty Acid	<1.8	1.35
Melting Point	30-34	complies
Iodine Value	33-42	33.7
Peroxide Value	<5.0	0.00
Fatty acid Profile		
Name	Range	Result
Palmitic	23-33	26.2
Stearic	30-37	33.2
Oleic	31-39	33.0
Linoleic	1.5-4.5	3.0