

### Certificate of Analysis

**Name of Product:** Cocoa Butter, Refined  
**Batch Number:** BBB2432B  
**INCI Name:** Theobroma Cacao Seed Butter

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