

COCOA BUTTER

PRODUCT: DEODORIZED COCOA BUTTER

BRAND: MELTY

PRODUCT CODE: MEL- CB - G

PHYSICAL & CHEMICAL CHARACTERISTICS	DEODORISED COCOA BUTTER
Free Fatty Acid (As oleic Acid %)	1.75 max
Moisture (%)	0.3 max
Iodine Value (Wijs)	32-38
Melting Point (°C)	32-36
Peroxide Value	4 Max
Saponification Value	188 – 198
Unsaponifiable Matter (%)	0.5 max
Refractive Index (nD 40°C)	1.456 – 1.459

MICROBIOLOGICAL CHARACTERISTICS	
Total Plate Count per gram	5,000 max
Yeast per gram	50 max
Moulds per gram	50 max
Enterobacteriaceae in 1 g	Not Detected
Coliform in 1 g	Not Detected
Escherichia Coli in 1 g	Not Detected
Salmonella in 25 g	Not Detected

STORAGE RECOMMENDATION

Keep cocoa butter in cool, dry storage (preferably below 20°C and 60% relative humidity) and free from foreign odors. Avoid direct sunlight and not stacking more than 20 layers of cartons height.

PACKAGING

Cocoa butter is packed in 25-kgs carton. The carton is labeled with company name, product name, country of origin, production code and net weight.

These specifications apply to an average sample covering the goods when they leave the production plant.

They are analyzed according to the methods of analysis as described in IOCCC and AOAC.