

PRODUCT NAME: Deodorized cocoa butter

PRODUCT DESCRIPTION:

Deodorized Cocoa butter is obtained from the fruit of the cacao tree (*Theobroma cacao*). The butter is further deodorized making it ideally suited for use in food industry and cosmetics Raw material (Cocoa beans) origin - West Afrika.

COUNTRY OF ORIGIN:

European Union

| Technical specifications | | Description | Reference Method |
|--|-----------|------------------------|-------------------------|
| Sensory: | | | |
| Taste | | Bland | <i>Internal method</i> |
| Odour | | Bland | <i>Internal method</i> |
| Appearance when solid | | Light yellow/yellowish | <i>Internal method</i> |
| Appearance when melted | | Clear | <i>Internal method</i> |
| Chemical: | | | |
| Free fatty Acid as oleic, | % | 1.75 max | <i>ISO 660:2009</i> |
| Peroxide Value at loading | meq Oz/kg | 4 | <i>ISO 3960:2007</i> |
| Iodine value | g/100g | 33-42 | <i>ISO 3961:2013</i> |
| Moisture content | % | 0.1 | <i>ISO 662:2016</i> |
| Saponification value | mg KOH/g | 188-198 | <i>ISO 3657:2013</i> |
| Unsaponifiable matter | % | 0.35 | <i>ISO-18609:2000</i> |
| Typical Fatty Acid composition: | | Value | |
| C12:0 | % | 0.1 | <i>ISO 12966-4:2015</i> |
| C14:0 | % | 0.1 | <i>ISO 12966-4:2015</i> |
| C16:0 | % | 26.1 | <i>ISO 12966-4:2015</i> |
| C16:1 | % | 0.2 | <i>ISO 12966-4:2015</i> |
| C17:0 | % | 0.2 | <i>ISO 12966-4:2015</i> |
| C18:0 | % | 35.7 | <i>ISO 12966-4:2015</i> |
| C18:1 | % | 33.4 | <i>ISO 12966-4:2015</i> |
| C18:2 | % | 2.3 | <i>ISO 12966-4:2015</i> |
| C18:3 | % | 0.2 | <i>ISO 12966-4:2015</i> |
| C20:0 | % | 1.2 | <i>ISO 12966-4:2015</i> |

| Physical: | | Min | Max | |
|---------------------------|-------------------|--------------|------------|-------------------------|
| Typical Melting Point | °C | 30 | 34 | ISO 8292-1:2010 |
| Refractive index at 40 °C | g/cm ³ | 1.456 | 1.459 | IUPAC 2.101 |
| Microbiology: | | Max | | |
| Aerobic Plate Count | cfu/g | <1000 | | ISO 4833-1:2013 |
| Yeast Count | cfu/g | <50 | | ISO 21527-2:2008 |
| Mold Count | cfu/g | <50 | | ISO 21527-2:2008 |
| <i>Salmonella</i> (25g) | cfu/g | Not detected | | ISO 6579:2003 |
| <i>E.coli</i> (1g) | cfu/g | Not detected | | ISO 16649-2:2002/P:2009 |
| Mycotoxins: | | Min | Max | |
| <i>Aflatoxin B1</i> | µg/kg | 0 | 2.0 | SVP 5.4 P-22 |

PRODUCT SPECIFICATION

ALLERGENS/INGREDIENTS:

Use of raw materials, food additives or processing aids of allergenic potential according to EU regulations. The product supplied by KONSONETAS contains the following alimentary allergens:

LIST OF ALLERGENS ACCORDING TO ROYAL DECREE 1245 / 2008

| ALLERGENS/ INGREDIENTS | Yes | No | Traces | Comments |
|--|-----|----|--------|----------|
| Peanuts and products thereof | | No | No | |
| Crustaceans and products thereof | | No | No | |
| Fish and products thereof | | No | No | |
| Eggs and products thereof | | No | No | |
| Nuts and products thereof | | No | No | |
| Milk and products thereof (including lactose) | | No | No | |
| Soybeans and products thereof | | No | No | |
| Cereals containing gluten and products thereof | | No | No | |
| Sulphur dioxide and sulphites | | No | No | |
| Celery and products thereof | | No | No | |
| Sesame seeds and products thereof | | No | No | |
| Mustard and products thereof | | No | No | |
| Lupine and products thereof | | No | No | |
| Molluscs and products thereof | | No | No | |

Other Ingredients:

| INGREDIENTS | Yes | No | Traces | Comments |
|--|-----|----|--------|----------|
| Pine | | No | No | |
| Cotton seed | | No | No | |
| Poppy seed | | No | No | |
| Sunflower seed | | No | No | |
| Hickory | | No | No | |
| Tree nut oil | | No | No | |
| Soya lecithin | | No | No | |
| Coconut, palm kernel, Shea nut, Kola nut | | No | No | |
| Meat and products thereof | | No | No | |
| Fruits and products thereof | | No | No | |
| Ethanol | | No | No | |
| Artificial colours | | No | No | |
| Preservatives added | | No | No | |
| Antioxidants added | | No | No | |

GMO:

The product is not made of ingredients from Genetically Modified Organisms (GMO). Consequently, it can be labelled as non-GMO under the European regulations EC 1829/2003 and EC 1830/2003 on GMO.

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NUTRITIONAL VALUE:

Typical nutritional values per 100 g of the product:

| | |
|---------------------|-----------------|
| Energy | 3696kJ/899 kcal |
| Total Fat: | 99,9 g |
| Saturated Fat | 63,8 g |
| Monounsaturated Fat | 33,6 g |
| Polvunsaturated Fat | 2,5 g |
| Trans Fat | <0.1 g |
| Total Carbohydrate: | Og |
| of which sugars | Og |
| Protein | Og |
| Salt | Og |

LABELLING EXAMPLE:

Batch No. BCCB O I

Production date: 02-01-2019

Date of expiry: 02-01-2021

PRODUCTION ADDITIVES:

This product may contain traces of citric acid since this is used up to 10 ppm in the final production stage to prevent deterioration. According EU directive EC 1169/2011 this does not need to be labelled as an additive in final products.

PACKAGING:

- Bag in box (Bruto 20,5/25,5kg/Neto 20/25kg) / 24 months (solid)
- IBC container (Bruto 1008kg/Neto 950kg) / 24 months (solid)
- Bulk/ 20 days@ 55°C (liquid)

PALLETIZING:

- Euro Pallet 800mm x 1200mm :

| Box | Stacking | # Boxes | Net Weight | Total Height |
|-------|----------|---------|------------|--------------|
| 25 kg | 5x8 | 40 | 1000 kg | 1480 mm |

SHELF LIFE:

24 months from production date, when kept under correct storage conditions and in original packaging.

STORAGE CONDITIONS:

It is essential to store Deodorized cocoa butter in a cool and dry place at temperature below 25 0C and at a maximum relative humidity of 75%. Keep it in an odorless environment and away from direct sunlight.

