

COCOA BUTTER

SPECIFICATIONS SHEET

ORGANOLEPTICAL CHARACTERISTICS

Colour	Yellowish-white
Odeur and taste	Characteristic of type

PHYSICAL AND CHEMICAL CHARACTERISTICS

Iodine value	33 – 42
Saponification value	188 – 198
Acidity as expressed in oleic acid	Max. 1.75 %
Unsaponifiable matter	Max. 0,35 %
Blue value	Max. 0,05
Slip melting point	30 – 34 °C
Refractive index at 40 °C	1,456 – 1,459
Extinction after washed with NaOH (E 1%/1cm a 270 nm)	Max. 0,14

PRESENTATION

Liquid in tankers.

In 25 Kg, boxes with plastic inner bag complying with international standards.

800 / 1.000 Kg pallets.

INFORMATION

The product has not been irradiated or treated with gas. It does not contain GMO's or allergenic products. It does not contain gluten. These specifications supersede all previously issued and refer to the product at the time of leaving our factory. Analysis in accordance with official methods of the OICCC (Office International du Cacao, du Chocolat et de la Confiserie).

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