

Product description

Description	Organic cocoa butter is obtained by mechanical pressing of cocoa liquor. After pressing the cocoa butter is filtered and deodorized
Colour	Yellowish
Taste and smell	Mild cocoa taste
Melting point	From 30° C to 34° C

Physical chemical analysis

FFA (free fatty acid)	Max 1.75%
Moisture	Max 0,1 %

Microbiological analysis

Aerobic plate count	Max 5 000cfu/g
Salmonella	Absent in 250g
Yeast and mould	Max 50cfu/g
E.Coli	Absent in 1g

Others specs

Storage	Dry and clean warehouse, temperature max 20°, humidity max 70%
GMO	The product does not contain and has not been produced from genetically modified organisms
Ionising rays	The product or its ingredients have not been treated by ionizing irradiation

Our certificates

