



NHR ORGANIC OILS
24 CHATHAM PLACE, BRIGHTON, BN1 3TN, UK
+44 (0)1273 746505 info@nhrganicoils.com www.nhrganicoils.com

Product Specification Organic Cocoa Butter (Theobroma cacao)

DESCRIPTION	Obtained by mechanical pressing of cocoa liquor. After pressing, the cocoa butter is filtered		
INCI NAME	Theobroma Cacao		
CAS NUMBER	8002-31-1	EC NUMBER	283-480-6

CHARACTERISTICS	
APPEARANCE AT ROOM TEMPERATURE	Solid
COLOUR	Yellowish
ODOUR	Mild Cocoa

ANALYSIS		
TEST	RANGE	COMMENT
MOISTURE (%)	≤ 0.1	EN-ISO 662
FREE FATTY ACID (%)	≤ 1.75	EN-ISO 660
IODINE VALUE (g/100g)	33.0 – 42.0	EN-ISO 3961
PEROXIDE VALUE (meq/kg)	≤ 3.0	EN-ISO 3960

MICROBIOLOGICAL (cfu/g)	
TOTAL PLATE COUNT	5000
YEASTS	50
MOULDS	50
ENTEROBACTERIACEAE	10
ESCHERICHIA COLI	Negative in 1g
SALMONELLA	Negative in 100g

DISCLAIMER: This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is, to the best of the company's knowledge and belief, accurate and reliable as of the date indicated. However, no warranty guarantee or representation is made to its accuracy, reliability or completeness. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use. Please note as this is a wholly natural material some parameters, in particular, appearance, colour and odour, may change due to natural variation and climate change. This in no way affects the quality and efficacy of the product. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.