

## TECHNICAL DATA SHEET

<b>Product Name</b>	<b>COCOA BUTTER</b>
<b>Botanical Name</b>	Theobroma cacao
<b>Product Code</b>	PBO6004
<b>CAS #</b>	8002-31-1
<b>INCI Name</b>	Theobroma Cacao (Cocoa) Seed Butter

<b>Part Used</b>	Beans
<b>Extraction Method</b>	Cold Pressed
<b>Quality</b>	100% Pure and Natural

<u>PROPERTIES</u>	<u>SPECIFICATIONS</u>
<b>Appearance</b>	Cream to pale yellow colored semi-solid butter
<b>Odour</b>	Rich characteristic cocoa aroma
<b>Melting Point (°C)</b>	32° - 36°
<b>Moisture (%)</b>	Maximum 0.2
<b>Saponification Value (mgKOH/g)</b>	188 - 198
<b>Peroxide Value (meq O<sub>2</sub>/kg)</b>	Maximum 4.0
<b>Iodine Value (g I<sub>2</sub>/100g)</b>	32 - 45
<b>Free Fatty Acids (% oleic)</b>	Less than 1.75
<b>Acid Value (mgKOH/g)</b>	Less than 3.5
<b>Solubility</b>	Soluble in cosmetic esters and fixed oils; Insoluble in water

### FATTY ACID COMPOSITION:

<u>FATTY ACID</u>	<u>C-CHAIN</u>	<u>SPECIFICATIONS (%)</u>
<b>Palmitic Acid</b>	C16:0	21.00 – 29.00
<b>Stearic Acid</b>	C18:0	31.00 – 39.00
<b>Oleic Acid</b>	C18:1 (n-9)	31.00 – 38.00
<b>Linoleic Acid</b>	C18:2 (n-6)	1.50 – 5.00

### STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use.

**As it is electronically generated document, hence no signature required.**

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