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# COCOA BUTTER (DAT16)

Product Title: Cacao Barry Cocoa Butter  
Product Sku: DAT16  
Legal Denomination: Cocoa Butter  
Commodity Code: 1804.0000

**Ingredients** Cocoa Butter      **Apperance** Round yellow discs      **Possible Allergen Contamination** May contain traces of **Milk Protein**

### Analytical Data - Chemical

Moisture	max 0.10 %	IOCCC1(1952)
Free Fatty Acids (Oleic)	max 1.75 %	IUPAC-2-201
Unsaponifiable Content	max 0.05	OICCC 102 (1988)
Peroxide Value (MEQ/KG)	max 2.0	IUPAC-2-501
Blub Value	max 0.05	OICCC 108 (1988)
UV-Extinction 270NM After NAOH	max 0.14	IOCCC 8D/F 1973

### Analytical Data - Physical

Not Specified

### Analytical Data - Microbiological

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>	<b>Ref. Method</b>
Total Plate Count	5	2	1000/g	5000/g	ISO4833
Yeasts	5	2	10/g	50/g	ISO7954
Moulds	5	2	10/g	50/g	ISO7954
Enterobacteriaceae	5	2	0/g	10/g	ISO21528-2
Coliforms	5	2	0/g	0/g	ISO4832
E. Coli	5	0	0/g	0/g	ISO7251
Salmonellae	30	0	0/25g	0/25g	ISO6579

**Dimensions:** Not Specified

**Shelf Life:** 24 Months

**Storage Temp:** 12 - 20 oC

**Storage Conditions:** Store in a clean, dry (relative humidity max 70%), and odourless environment.

### Nutritional Data per 100g (calculation based on literature data)

Energy Value	900 kcal	Trans Fatty Acid (TFA) Total	0.0g
Total Protein	0.0g	Dietary Fibre	0.0g
Available Carbohydrates	0.0g	Total Alkaloids	0.0g
Total Fat	100.0g	Sodium	0.0mg

### Fatty acids composition:

Palmitic Acid (%) C16 0	=	24 - 29%	Oleic Acid (%) C18 1	=	30 - 37%
Stearic Acid (%) C18 0	=	32 - 37%	Linoleic Acid (%) C18 2	=	2 - 5% Omega 6
Arachidic Acid (%) C20 0	=	1 - 2%	Linolenic Acid (%) C18 3	=	< 0.3% Omega 3

**Kosher Certification:** Kosher Dairy; Certificate available on request.