

INGREX
Food Ingredients Expert

Varaždin, 01/12/2022

TECHNICAL SPECIFICATION
COCOA BUTTER for "INDUSTRIAL USE"

1. Definition

Cocoa butter is the fat obtained from the cocoa bean by either extraction or mechanical pressing of cocoa liquor or paste after being separated from the shell, given a heat treatment with an alkaline solution (roasting), and subjected to a grinding process.

2. Physical and Chemical Parameters

Quality	Specification
Fatty acids (e.g. oleic acid)	$\leq 1.5 \%$
Peroxide content (meq. oxygen/kg)	≤ 3.0
Foreign matter*	None
Moisture (%)	< 0.3

Identity*	Specification
Saponification value (mg of KOH/g)	188 - 200
Refractive index (D 40°C)	1.453 – 1.462
Melting point (°C)	28 - 35
Iodine value (Wijs)	33 - 40

Contaminants	Specification
Copper	Max. 0.4 mg/kg
Iron	Max. 2.0 mg/kg
Lead	Max. 0.5 mg/kg
Arsenic	Max. 0.5 mg/kg
Cadmium	Max. 0.3 mg/kg

3. Microbiological Parameters**

Total plate count (in 1 g)	Max. 1×10^3 UFC
Mould per g	Max. 1×10^2 UFC
Yeast per g	Max. 1×10^2 UFC
<i>Coliforms</i> (in 1 g)	< 10 UFC
<i>Salmonella</i> (in 25 g)	None

**These parameters are evaluated upon customer's request.

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4. Sensory Parameters

Odour Colour Taste Appearance	Characteristic Characteristic yellow Characteristic Solid
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5. Packing

20 kg pack Cardboard box filled in a polyethylene bag

6. Quality Control

These specifications comply with the requirements laid down in the Food Chemicals Codex and with the official national laws and regulations. Compliance with the requirements is checked taking a sample from each production batch, in accordance with the provisions referenced in the Quality Plan.

This product was manufactured using ingredients and additives that are permitted and approved by national and international laws, it was packed under aseptic conditions, and is intended for use in the food industry.

This product does not contain any food colouring.

7. Shelf Life / Storage

The shelf life of the product is 24 months from its production date. Each unit is identified by the batch number, the date of production, and the Best Before date; it also bears the product number as listed in the relevant Food Safety Registry.

The product needs to be stored at a temperature below 28°C.

We hereby certify the sale of 40 tons of butter under the invoice numbers below.

Invoice no.	Date	Taxable amount	VAT	TOTAL	WITHHOLDING TAX	INCOME TAX	TOTAL
9703	13/07/2018	210,166,285,000.00	25,219,954,200.00	235,386,239,200.00	18,914,965,650.00	4,203,325,700.00	212,267,947,850.00
						Total amount payable	212,267,947,850.00

Invoice no.	Date	Taxable amount	VAT	TOTAL	WITHHOLDING TAX	INCOME TAX	TOTAL
9653	04/07/2018	209,300,000,000.00	25,116,000,000.00	234,416,000,000.00	18,837,000,000.00	4,186,000,000.00	211,393,000,000.00
						Total amount payable	211,393,000,000.00

Please find below a list of the batches referred to the above-mentioned invoices.

11/06/2018	Butter	618111105	12	CHOCOBRU
11/06/2018	Butter	618111106	115	CHOCOBRU
12/06/2018	Butter	618111205	71	CHOCOBRU
12/06/2018	Butter	618111206	100	CHOCOBRU
13/06/2018	Butter	618111305	159	CHOCOBRU
13/06/2018	Butter	618111306	346	CHOCOBRU

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14/06/2018	Butter	618111406	350	CHOCOBRU
15/06/2018	Butter	618111506	179	CHOCOBRU
18/06/2018	Butter	618111802	141	CHOCOBRU
19/06/2018	Butter	618111901	144	CHOCOBRU
19/06/2018	Butter	618111902	90	CHOCOBRU
19/06/2018	Butter	618111903	77	CHOCOBRU
20/06/2018	Butter	618112001	134	CHOCOBRU
20/06/2018	Butter	618112002	82	CHOCOBRU
			2000	

Best regards.

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