

	TECHNICAL DATA OF COCOA BUUTER	Code: FT-CCA-01.03 Date: 06-Feb-17 Version: 00 Page: 1 de 3
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1.- PRODUCT DESCRIPTION AND INGREDIENTS

Solid fat composed of the mixture of fatty acids, tempered in the form of a pale yellow rectangular block. Obtained from the pressing of the cocoa mass.	
Ingredients'	100% Cocoa bean selection.

2.- PHYSICOCHEMICAL CHARACTERISTICS

Parametric	Method	Value	Unity
Free fatty acids	As oleic acid	Max. 1,50	%
Humidity	-	Max. 0,2	%
Melting point	-	30 - 35	°C
Unsaponifiable matter	-	Max. 0,35	%
Saponification value	-	188 - 198	mg KOH/g Fat
Index of iodine	Method Wijs	33 - 44	g I ₂ /100 g
Acidity index	-	Max. 4	mg KOH/g
Peroxide value	-	Max. 3	meqO ₂ /kg
Refractive index	Expressed as ND40	1,456 – 1,459	-

3.- MICROBIOLOGICAL CHARACTERISTICS

Parametric	Method	Maximum Value	Unity
Total count of aerobic plates	AOAC 990.12	5000	u.f.c./g.
Yeasts	AOAC 997.02	100	u.f.c./g.
Mold	AOAC 997.02	100	u.f.c./g.
Total coliforms	AOAC 991.14	<10	u.f.c./g.
E-Coli	AOAC 991.14	Absence	u.f.c./g.
Enterobacterias (*)	-	Absence	u.f.c./g.
Salmonella (*)	-	Absence	u.f.c./g.

Prepared by: Management System Coordinator	Reviewed by: Quality Control Coordinator	Approved by: General Manager
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4.- ORGANOLEPTIC CHARACTERISTICS

Color	Sensory	Yellow
Flavor	Sensory	Characteristic, free of strange flavors.
Odor	Sensory	Characteristic, free of strange flavors.

5.- HEAVY METALS (*)

Parametric	Maximum Value	Unity
Lead	0,10	mg/kg
Arsenic	0,10	mg/kg
Cadmium	0,05	mg/kg
Mercuric	0,03	mg/kg
Iron	5,00	mg/kg
Copper	0,40	ppm

6.- PESTICIDES (*)

Parametric	Maximum Value	Unity
Hexachlorocyclohexane (α - β - γ isómeros)	0,01	mg/kg
Dichloro diphenyl trichloroethane (DDT) and its metabolites	0,01	mg/kg

7.- MYCOTOXINS (*)

Parametric	Maximum Value	Unity
Aflatoxins B1	0,001	mg/kg
Benzopyrene	0,001	mg/kg

(*) These parameters are analyzed annually in a certified external laboratory, or by prior agreement with the client.

8.- NUTRITIONAL INFORMATION (Average values for 100g of product)

Total Fat (g)	99,89
Saturated (g)	63,07
Trans (g)	0
Cholesterol (mg)	0
Sodium (mg)	1,05
Total Carbohydrates (g)	0
Diet Fiber (g)	0
Sugar (g)	<1
Protein (g)	0,01

Calories (Kcal)	899,05
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9.- USE AND APPLICATIONS

For industrial purposes, intended for human consumption. In the production of chocolate, in confectionery and in products with a taste or smell of chocolate.

10.- PACKAGING, STORAGE AND PRODUCT LIFE

	Description
Packing: Box x 25 Kg. (Net weight)	External: Corrugated cardboard box. Internal: High density polyethylene sheath.
Almacenamiento	Store on pallets, in a fresh and dry environment, free of pests, away from direct light.
Vida útil	24 months from the date of manufacture, under appropriate storage conditions.

11.- CONDITIONS OF TRANSPORT

It must be transported under appropriate sanitary conditions, in a fresh and dry environment, free from pests and strong or unpleasant odors.

12.- DECLARATION

Allergens	They are not used in the manufacture of the product.
GMO	They are not used in the manufacture of the product.