

# FICHA TÉCNICA /DATA SHEET

## PRODUCT NAME: COCOA BUTTER - PURE PRIME PRESSED

Following is our information package compiled to address our customer's quality and regulatory questions and concerns.

### Manufacturing Process

- Steam Distillation
- Cold-Pressing
- Solvent Extraction
- Refined
- Unrefined
- From Synthetic Sources
- Flow Chart

### From Natural Sources

- Animal
- Plant

### Processing Statements

- Not Irradiated
- No Sewage Sludge Used

### Properties

Appearance:

Color:

Solubility:

Moisture:

Refractive Index:

Saponification Value:

Iodine Value:

Yeast:

Mold:

### Specifications

Cream to yellow-color fats.

Mild to strong chocolate odor.

Soluble in alcohol and oils.  
Insoluble in water.

≤0.2 %

1.456 - 1.459

188 - 198 mg KOH/g fat

32 - 38 g/100g

< 10 CFU/g

< 10 CFU/g

### Allergens

#### Food allergens

- Food Allergen Statement
- Gluten-Free Statement

#### Fragrance allergens

- Based on processing information and raw materials used, Fragrance Allergens listed in the EU Regulation 1223/2009 Annex III, NO 67-92 are not likely to be present
- Refer to the attached statement

### Claims

- This product is suitable for vegans
- This product is Kosher Certified
- Cruelty-Free
- CDC - Bovine Spongiform Encephalopathy (BSE) Free

### Declaration

- California Prop 65
- Country of Origin

### Raw Materials

- Derived from Non-Genetically Modified Plant Material
- GMO-Free (no genetically modified ingredients added)
- Pure and Natural