

CERTIFICATE OF ANALYSIS

COCOA BUTTER CRUDE

Lot:: 1188 Date of Manufacture: 09 - 2020
Date of Expiry: 09 - 2022

Appearance: White to light yellow fat when solid, light yellow oil when fluid

Odour: Bland to very slightly cocoa

Solubility: Insoluble in water

TEST	SPECIFICATION	ANALYSIS
Free Fatty Acid (% as Oleic)	1.75 maximum	1.72
Peroxide Value	4.0 maximum	Complies
Iodine Value	33 - 40	34.6
Moisture (%)	-	- 12 12 13
Refractive Index @ 40°C	1.456 – 1.458	1.451
Colour Lovibond	40+ 1.0 minimum	Complies
	40+ 2.2 maximum	Complies
Unsaponifiable Matter	0.35 maximum	0.28
Saponification Value	192 - 197	Complies
Clear Point (°C)	32 - 35	33.1
Blue Value	0.05 maximum	0.05
Absorbance (270nm) after washing	0.14 maximum	0.10

The analysis provided has been compiled from results obtained from the source of supply. Representative samples taken from the manufacturing process during the production of this batch, were found free from Salmonella.

This COA is produced electronically therefore no signature is required.