

CERTIFICATE OF ANALYSIS

Product Name	Cacao Butter
INCI Name	Theobroma Cacao Seed Butter
CAS Number	8002-31-1
Lot Number	30072025
Manufacture Date	08/2025
Re-test Date	08/2027
Quality	100% Pure and Natural

PROPERTIES	SPECIFICATIONS	RESULTS
Appearance	Characteristic cacao butter look, yellowish colored, greasy surface	CONFORMS
Odour	Characteristic, aromatic odour	CONFORMS
Taste	Characteristic. No foreign taste. Without rancidness! It melts in the mouth with a small amount of heat which gives it a light cooling effect.	CONFORMS
Refractive index at 40°C	1.453 - 1.458	1.455
Water content %	max 0,2	0,10
Free fatty acid (as oleic)	max 1,75	1,60
Iodine Value (g I₂/100g)	32 - 42	27,7
Unsaponification value	max 0.5	0,35
Saponification Value (mgKOH/g)	188 - 198	194

<u>MICROBIAL ANALYSIS</u>	<u>SPECIFICATIONS</u>	<u>STANDARDS</u>	<u>RESULTS</u>
Aerobic Mesophilic Bacterial Count	< 800 CFU/g	ISO 4833-1 2014/A1:2022	CONFORMS
Yeast and Mould	< 10 CFU/g	ISO 21527-2:2011	CONFORMS
Enterobacteria	< 10 CFU/g	ISO 2158-2:2017	CONFORMS
Salmonella spp.	ABSENT / 25g	ISO 6579:2017	CONFORMS

STABILITY AND STORAGE:

This butter should be stored in cool temperatures away from sunlight and moisture in an air-tight container. The butter will become liquid above ambient temperatures, but will re-solidify upon cooling without affecting functionality. This butter has a shelf-life of 24 months when stored properly.

As it is electronically generated document, hence no signature required.