

- i Import and distrubition for Serbia: Avena Lab Farmadria d.o.o.
- info@avenalab.com
- +381 (0) 69 / 55 65 029
- www.avenalab.com

CERTIFICATE OF ANALYSIS

Product Name	Cacao Butter
INCI Name	Theobroma Cacao Seed Butter
CAS Number	8002-31-1
Lot Number	1230841
Manufacture Date	02/2023
Re-test Date	02/2025
Quality	100% Pure and Natural

PROPERTIES	SPECIFICATIONS	RESULTS
Appearance	Cream to pale yellow colored	CONFORMS
Odour	Rich characteristic cocoa aroma	CONFORMS
Melting Point (°C)	32° - 36°	CONFORMS
Moisture (%)	Maximum 0.2	0.01
Saponification Value (mgKOH/g)	188 - 198	192
Peroxide Value (meq O2/kg)	Maximum 4.0	CONFORMS
Iodine Value (g I2/100g)	32 - 45	42
Free Fatty Acids (% oleic)	Less than 1.75	CONFORMS
Acid Value (mgKOH/g)	Less than 3.5	CONFORMS
Solubility	Soluble in cosmetic esters and fixed oils; Insoluble in water	CONFORMS

FATTY ACID COMPOSITION:

FATTY ACID	C-CHAIN	SPECIFICATIONS (%)	RESULTS (%)
Palmitic Acid	C16:0	21.00 – 29.00	26.40
Stearic Acid	C18:0	31.00 – 39.00	34.50
Oleic Acid	C18:1 (n-9)	31.00 – 38.00	34.10
Linoleic Acid	C18:2 (n-6)	1.50 – 5.00	3.30

Disclaimer: This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any other process. Such information is to be the best of the company's knowledge and believed accurate and reliable as of the date indicated. However, no representation, warranty or guarantee of any kind, express or implied, is made as to its accuracy, reliability or completeness and we assume no responsibility for any loss, damage or expense, direct or consequential, arising out of use. It is the user's responsibility to satisfy himself as to the suitableness & completeness of such information for his own particular use.



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MICROBIAL ANALYSIS	SPECIFICATIONS	STANDARDS	RESULTS
Aerobic Mesophilic Bacterial Count	< 100 CFU/g	ISO 21149	CONFORMS
Yeast and Mould	< 10 CFU/g	ISO 16212	CONFORMS
Candida albicans	ABSENT / 1g	ISO 18416	CONFORMS
Escherichia coli	ABSENT / 1g	ISO 21150	CONFORMS
Pseudomonas aeruginosa	ABSENT / 1g	ISO 22717	CONFORMS
Staphylococcus aureus	ABSENT / 1g	ISO 22718	CONFORMS

HEAVY METAL TESTS	SPECIFICATIONS	STANDARDS	RESULTS
Lead: Pb (mg/kg or ppm)	< 10 ppm	n/a	CONFORMS
Arsenic: As (mg/kg or ppm)	< 2 ppm	n/a	CONFORMS
Mercury: Hg (mg/kg or ppm)	< 1 ppm	n/a	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.