

la despensa del Jabón

BOLETÍN DE ANÁLISIS

3002-Manteca de Cacao Pura

TECHNICAL DATA SHEET

Product Name	COCOA BUTTER
Botanical Name	Theobroma cacao
Product Code	3002
CAS #	8002-31-1
INCI Name	Theobroma Cacao (Cocoa) Seed Butter

Part Used	Seed
Extraction Method	Cold Pressed
Quality	100% Pure and Natural

PROPERTIES	SPECIFICATIONS
Appearance	Cream to pale yellow colored semi-solid butter
Odour	Rich characteristic cocoa aroma
Melting Point (°C)	32° - 36°
Moisture (%)	Maximum 0.2
Saponification Value (mgKOH/g)	188 - 198
Peroxide Value (meq O ₂ /kg)	Maximum 4.0
Iodine Value (g I ₂ /100g)	32 - 45
Free Fatty Acids (% oleic)	Less than 1.75
Acid Value (mgKOH/a)	Less than 3.5
Solubility	Soluble in cosmetic esters and fixed oils; Insoluble in water

FATTY ACID COMPOSITION:

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

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use.

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

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