TECHNICAL DATASHEET COCOA BUTTER 1 KG	CODE: PBOG-DD-FT-366 EDITION: DATE: MARCH 2024	LUKER Chocolate

PRODUCT IDENTIFICATION

Name: Natural cocoa butter
Brand: Luker, Luker Chocolate
Description: 100% pure cocoa butter.
Ingredients list: 100% cocoa butter.
Presentation: 1kg.
Country of Origin: Colombia

PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	**SPECIFICATION**	**METHOD**
Taste and Aroma	Typical for cocoa butter, without foreign tastes or odors.	Sensory analysis
Color	Yellow.	Sensory analysis
Appearance and pureness	Free of adulteration with fats different than cocoa butter. 100 % pure. Centrifuged and filtered to remove cocoa solids residues.	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	**UNIT**	**SPECIFICATION**	**METHOD**
Acidity in oleic acid	%	1.5 max	A.O.A.C 940.28
Peroxide value	Meq/kg	1.0 max.	A.O.A.C 965.33
Refractive index at 40 °C	--	1.4570 – 1.4590	AOAC 920.78 - AOAC 921.08
Iodine value	--	35 –38	A.O.A.C 993.20
Melting point	°C	31 – 35	AOAC 920.77 - AOAC 920.157
Unsaponificable matter	%	0.5 max.	AOAC 933.08

MICROBIOLOGICAL CHARACTERISTICS			
CHARACTERISTIC	**UNIT**	**SPECIFICATION**	**METHOD**
Mesophilic aerobic bacteria count	CFU/g	10.000	AOAC 966.23 / AOAC 2015.13
Yeasts and molds count	CFU/g	<100	ISO 21527-2: 2008 / AOAC 2014.05
Enterobacteriaceae count	CFU/g	<10	ISO 21528-2: 2017
Total coliform organisms count	CFU/g	<10	ISO 4832: 2006 / AOAC 998.08
Escherichia coli count	CFU/g	<10	ISO 4832: 2006 / AOAC 998.08
Staphylococcus aureus Coagulase Positive count	CFU/g	<100	ISO 6888-1: 1999
Bacillus cereus count	CFU/g	<100	ISO 7932: 2004

Salmonella spp	A/P	ABSENT	NF 3M 01/16 - 11/16 Protocol N° 4 / ISO 6579-1: 2017

NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	900 kcal	Poly-unsaturated fat	6 g
Energy	3765,6 kJ	Trans fatty acids	0 g
Total protein	0 g	Cholesterol	0 mg
Total carbohydrates	0 g	Potassium	0 mg
Sugars	0 g	Sodium	0 mg
Including added sugars	0 g	Calcium	0 mg
Dietary fiber	0 g	Iron	0 mg
Total fat	100 g	Vitamin A	0 IU (0 mcg)
Saturated fat	62 g	Vitamin C	0 mg
Mono-unsaturated fat	32 g	Vitamin D	0 mcg

FOOD SAFETY STATEMENTS

ALLERGEN	AS INGREDIENT (Y/N)	PRESENT IN PRODUCT MANUFACTURED ON THE SAME LINE (Y/N)	PRESENT IN THE PRODUCTION PLANT (Y/N)
Cereals containing Gluten and products. thereof	N	N	N
Peanuts and products thereof	N	N	N
Crustaceans and products thereof	N	N	N
Fish and products thereof	N	N	N
Eggs and products thereof	N	N	N
Nuts and Products thereof	N	N	N
Milk and products thereof	N	Y	Y
Soybeans and products thereof	N	Y	Y
Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO2 (0)	N	N	N
Celery and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	N
Molluscs and products thereof	N	N	N

CHARACTERISTICS		UNIT	SPECIFICATION	METHOD
Heavy Metals	Arsenic	mg/kg	1.0 max.	AOAC 2013.06
	Mercury	mg/kg	0.1 max.	AOAC 2013.06
	Lead	mg/kg	0.2 max.	UNE-EN 14084
	Copper	mg/kg	50 max.	AOAC 999.10

Mycotoxins	Aflatoxins (Sum of G1,G2, B1, B2)	µg/kg	10 max.	AOAC 999.07
Pesticides		mg/kg	According to European Union Legislation	AOAC 2007.01 / UNE-EN 15662

Non-GMO Statement: Product manufactured with Non-GMO raw materials. Complies with the established in EC regulations 1829 and 1830 of 2003.

INSTRUCTIONS FOR PREPARATION

Product for use an industrial level in cosmetics, pharmaceutical products and food.

USES

INTENDED USE: In food and as a raw material in the confectionery and pastry industries.

NON-INTENDED USE: Consumption after expiration date, use following storage in inappropriate conditions that can alter the sensory, physicochemical and microbiological properties.

SUITABLE FOR DIETS	(Y/N)
Kosher	Y
Vegetarian	Y
Vegan	Y

PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTATION 1KG			
PACKAGING	**MATERIAL**	**DIMENSIONS**	**UNIT WEIGHT KG**
Primary	Bag PET + NYLON + PE BCO	320 mm x 220 mm x 110 mm	Net Weight:1,00 Gross weight 1,032
Secondary	-	-	-
Tertiary	Box C 930 K	376 mm x 275 mm x 279 mm	Net Weight: 10,00 Gross weight: 10,92
Total units per pallet / Approximate weight	40 boxes		Net Weight: 400 Gross weight: 437
Layers per pallet	5 layers – Maximum 7 layers		
Units per layer	10 boxes per layer		
Total pallet height	1,270 m		

STORAGE AND TRANSPORTATION REQUIREMENTS

SHELF LIFE: 2 years from manufacture date in recommended storage.

STORAGE CONDITIONS BEFORE AND AFTER OPENING: Store in a cool, dry place at temperature between 18 – 20 °C (64.4 – 68 °F) and relative humidity below 65%.
Away from the wall and floor to avoid humidity transfer.
Keep away from heat, light and strong odors.

SEALS AND CERTIFICATIONS

PRODUCT: OU Kosher.
MANAGEMENTS SYSTEMS: FSSC 22000, ISO 14001, BASC

EDITED BY	REVIEWED BY	APPROVED BY
Packaging Auxiliary	Quality control manager Regulatory affairs professional Sr. Design & Development Professional	Director of Design & Product Development