

TECHNICAL DATASHEET FOOD - PRODUCT NATURAL COCOA BUTTER	CODE: PBOG-DD-FT-040 EDITION: 6	CasaLuker
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IDENTIFICATION

Name: Natural cocoa butter.

Brand: Luker

Product description: 100% pure cocoa butter.

Ingredients: 100% cocoa butter.

Origin: Vegetable

Country: Colombia

Production process:

Cocoa butter is obtained by pressing cocoa mass, filtering, centrifuging and eliminating of cocoa solid residues.

STORAGE AND TRANSPORTATION RECOMMENDATIONS

Shelf life:

- 25 kg box: 2 years

Store in a cool, dry place at a temperature of 18 – 20 °C C (64.4 – 68°F) and a humidity level below 65%, away from the wall and floor to avoid humidity transfer.

PRODUCT PROPERTIES

SENSORY PROPERTIES		
PROPERTY	SPECIFICATION	METHOD
Taste and odor	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 PROPERTIES			
PROPERTY	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 - Digital refractometry
Iodine value	-	35 –38	A.O.A.C 993.20
Melting point	°C	31 – 35	AOAC 920.77 - AOAC 920.157
Unsaponifiable matter	%	0.5 max.	AOAC 933.08

MICROBIOLOGICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION Maximum	METHOD
Mesophilic aerobic bacteria count	CFU/g	10,000	AOAC 966.23/ Depth plate count
Yeasts and molds count	CFU/g	<100	SOLERIS DYM-109
Enterobacteriaceae count	CFU/g	<10	ISO 21528-2/ Depth plate count
Total coliform organisms count	CFU/g	<10	ISO4832 /NTC 4458/ Depth plate count
Escherichia coli count	CFU/g	<10	ISO4832 /NTC 4458/ Depth plate count
Staphylococcus aureus (+) count	CFU/g	<10	ISO 6888/ NTC 4779/ Surface plate count
Bacillus Cereus (UFC/g) count	CFU/g	<10	ISO 7932/ NTC 4679/ Surface plate count
A/P Salmonella sp	A/P	ABSENT	REVEAL 2.0 (9803) A.O.A.C Certificate No. 960801

PACKAGING SPECIFICATIONS

Presentation: 25 kg for box.

Packing: Polythene bag.

Packaging: Cardboard box.

Labeling Contains information regarding:

- Product name.
- Ingredients.
- Production batch.
- Expiration date.
- Net weight.
- Manufacturer and address.
- Country.
- Storage conditions - **“Store in a cool, dry place”**

SAFETY INFORMATION

Allergen information

Cereals containing gluten and their derivatives (0)

Peanuts, nuts and their derivatives (0)

Shellfish and their derivatives (0)

Fish and its derivatives (0)

Eggs and their derivatives (0)

Dried Fruits and their derivatives (0)

Milk and its derivatives (including lactose) (0)

Soy and its derivatives (0)

Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO₂ (0)

Celery and its derivatives (0)

Mustard and its derivatives (0)

Sesame seeds and their derivatives (0)

Mollusks and their derivatives (0)

Does not contain (0). Contains (0) May contain traces (*).

Non GMO statement: Produced from non genetically modified raw materials.

In compliance with EC regulations 1829 and 1830 of 2003.

Pesticides: In compliance with limits established by technical regulation EC 396 of 2005.

ANALYSIS		UNIT	SPECIFICATION	METHOD
Heavy metals	Arsenic	ppm	1.0 max.	AOAC 968,15
	Mercury	ppm	0.1 max.	AOAC 999.11
	Lead	ppm	1.0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	Max. 10 max.	AOAC 994.08 - LC-MSMS
Gluten		ppm	20 max.	Analysis with GFCO approval
Foreign material		--	ABSENT	AOAC 965.38
Pesticides		--	According to European Union Legislation	GC-MSMS / LC-MSMS

INSTRUCTIONS FOR USE

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.

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

CERTIFICATIONS

Product certification: OU Kosher

Management systems: GPM-HACCP, BASC, ISO 9001.

NUTRITIONAL INFORMATION

Nutritional information based on 100 g.

Energy 900 kcal

Energy 3771 KJ

Total fat 100g

Saturated fat 62 g

Poly-unsaturated Fat 6 g

Mono-unsaturated Fat 32 g

Trans fat 0 g

Cholesterol 0 mg

EDITED BY	REVIEWED BY	APPROVED BY
Research and Development	Quality control manager, regulatory affairs professional, food safety manager.	Research and Development