

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	Cacao Butter
<b>INCI Name</b>	Theobroma Cacao Seed Butter
<b>CAS Number</b>	8002-31-1
<b>Lot Number</b>	LOT0022523
<b>Manufacture Date</b>	01/2026
<b>Re-test Date</b>	01/2028
<b>Manufacturing method</b>	Expeller pressed & deodorised

PROPERTIES	SPECIFICATIONS	RESULTS
<b>Appearance</b>	Solid butter	CONFORMS
<b>Color</b>	Off white - yellow	CONFORMS
<b>Odour</b>	Odourless	CONFORMS
<b>Melting point (°C)</b>	30 - 34	CONFORMS
<b>Iodine Value (gI<sub>2</sub>/100g)</b>	35 - 40	37.0
<b>Peroxide Value (meq O<sub>2</sub>/kg)</b>	<5.0	1.0
<b>Free Fatty Acids (%)</b>	<1.8	1.390

### **FATTY ACID COMPOSITION:**

<u>FATTY ACID</u>	<u>C-CHAIN</u>	<u>SPECIFICATIONS (%)</u>	<u>RESULTS (%)</u>
<b>Palmitic Acid</b>	C16:0	23.00 – 30.00	26.00
<b>Stearic Acid</b>	C18:0	30.00 – 37.00	36.10
<b>Oleic Acid</b>	C18:1	31.00 – 38.00	33.20
<b>Linoleic Acid</b>	C18:2	1.50 – 4.50	2.00

### **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.**

**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 suitability & completeness of such information for his own particular use.