



PRODUCT SPECIFICATION SHEET

JS Deodorized cocoa butter – VELVET™

Description:

Product description:

Smooth edible fat from Theobroma Cocoa

Application:

Designed for preparation of chocolate confectionery and other food products

Process Description:

Crude cocoa butter is obtained from cocoa beans after which it is deodorized

Production location:

Zaandam, The Netherlands

Nutritional data:

Nutritional values	UoM	Typical values (100g)
Energy	kJ	3770
Energy	kcal	900
Fat	g	100
- Of which Saturated	g	62 – 65
- Of which mono unsaturated	g	31 – 38
- Of which poly unsaturated	g	1.5 – 5.0
Carbohydrate	g	0
- Of which sugar	g	0
Protein	g	0
Fibers	g	0
Sodium	mg	0

Sensory Properties:

Color (at 50°C)	Clear brown yellowish
Odor	Slight cocoa, free from off-odors
Taste	Slight cocoa, free from off-flavors



Specifications and typical values:

Quality and Chemical properties:

Parameter	UoM	Typical value
Acidity (FFA)	%	max. 1.75
Moisture content	%	max. 0.1
Refraction index (nD40)	-	1.453 – 1.458
Peroxide (at loading)	Meq/kg	max. 3.0
Iodine value	g/100g	32 – 42
Saponification value	mgKOH/g	188 – 198
Unsaponification value	%	max 0.5

Free fatty acid profile:

Fatty acid composition	UoM	Typical value
C 12:0 Lauric acid	%	max.0.1
C 14:0 Myristic acid	%	max. 0.2
C 16:0 Palmitic acid	%	23 – 30
C 16:1 Palmitoleic acid	%	max. 0.5
C 18:0 Stearic acid	%	31 – 37
C 18:1 Oleic acid	%	31 – 38
C 18:2 Linoleic acid	%	1.5 – 5.0
C 18:3 Linolenic acid	%	max. 0.3
C 20:0 Arachidic acid	%	0.5 – 1.5
C 22:0 Behenic acid	%	max. 0.2

Technical properties:

Parameter	UoM	Typical value
Solidification point	°C	min. 25.5
Slip melting point	°C	min. 30.0
Clear melting point	°C	min. 31.0

Microbiological properties:

Parameter	UoM	Typical value
Total Plate Count	cfu/g	max. 1000
Yeast	cfu/g	max. 50
Moulds	cfu/g	max. 50
E-coli	/g	Negative
Salmonella	/25 g	Negative



Allergens:

Allergen	Presence as an ingredient or additive
Gluten (or components thereof)	Not present
Eggs (or components thereof)	Not present
Fish (or components thereof)	Not present
Peanuts (or components thereof)	Not present
Soya (or components thereof)	Not present
Milk and Dairy (or components thereof)	Not present
Lactose (or components thereof)	Not present
Edible nuts (or components thereof)	Not present
Celery (or components thereof)	Not present
Mustard (or components thereof)	Not present
Seeds (or components thereof)	Not present
Lupine (or components thereof)	Not present
Mollusks (or components thereof)	Not present
Sulphur dioxide and Sulphite >10mg/kg	Not present

Transport, Packaging and Storage:

Bulk:

Conditions Transport: Stainless steel container (for foodstuff only)
Shelf life: 28 days after manufacturing day
Storage conditions: min 50°C

Boxed:

Distribution Unit
Weight net / weight gross 25 kgs / 25,48 kgs
Distribution unit dimensions (l/w/h) 40 / 30 / 30 cm
Shelf life 2 years after manufacturing date
Storage conditions Store in a cool and dry place

Pallet:

Pallet type Four way pallets HT 100 x 120 cm
Boxes per layer / layers / total 10 / 4 / 40
Weight net / Weight gross 1000 kgs / 1020 kgs
Dimensions (l/w/h) 100 / 120 / 125 cm

Labeling:

Product name Yes
Production date Yes
Expiry date Yes
Supplier Yes
Batch \ Lot code Yes – Product / Year / Week / XXX