



TECHNICAL DATA SHEET

COCOA BUTTER UNREFINED

Effective date: 02.2021

INFORMATION ON SUBSTANCE / MIXTURE

INCI	Theobroma Cacao Seed Butter
Manufacturing process	Expeller Pressed

TECHNICAL DATA

Physical parameters

Appearance	Solid butter
Colour	Ivory-light brown-brown
Odor	A strong chocolate aroma
Peroxide Value	<20.0
Free Fatty Acid	<2.0

TRANSPORT, STORAGE and SHELF LIFE

Storage	Store in a cool, dry, ventilated area away from heat sources. Keep containers upright and tightly closed when not in use.
Shelf Life	18 months under good storage conditions

LEGISLATION

Certification	-
CMR	Is not classified as carcinogenic, mutagenic or toxic according to regulation 1272/2008
Nanomaterials	No nanomaterials were added at any stage of the manufacturing/production process, in accordance with EU Cosmetic Regulation
Animal testing	This product has not been Animal Tested for cosmetic purposes by or on behalf of the company, nor has any of its component parts named in the International Cosmetic Ingredient Dictionary & Handbook (11th Edition), 31st December 1990.
Vegan	Is suitable for vegans
Gluten	Is not derived from, neither does it contain any Gluten ingredients
GMO	Is not derived/produced from a raw material that has been genetically modified
EINECS	283-480-6
CAS	8002-31-1



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DISCLAIMER

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