

## PRODUCT TECHNICAL SHEET

### EDIBLE COCOA BUTTER

Ingredients

Origin : Côte d'Ivoire

#### PHYSICAL CHEMISTRY

	UNIT	VALUE
Acidity (Acidité)	%	1.66
Acid number (Indice d'acide)	mgKOH/g	3.29
Moisture (Humidité)	%	0.04
Insoluble Impurity (Impureté insoluble)	%	0.17
Colour (Couleur)	-	Yellowish (Jaunâtre)
Odor (Odeur)	-	Cocoa characteristic (Caractéristique au cacao)
Free Fatty Acids (Peu d'acides gras libres)	%	≤3 Food use

#### MICROBIOLOGICAL CHARACTERISTICS

	UNIT	VALUE
Salmonellae	ufc/g	None
Moisture	ufc/g	None
Clostridium mesophile	ufc/g	None
Clostridium thermophile	/ 25g	None
Bacilus mesophile	ufc/g	None
Bacilus thermophile	ufc/g	None

#### GMO DECLARATION

OUR PRODUCTS DOES NOT CONTAIN GMO MATERIALS

#### SHELF LIFE 18 MONTHS

#### PACKING

25 KG NET WEIGHT PACK IN POLY-LINED, MULTI-WALLED KRAFT PAPER BAGS

#### STORAGE CONDITIONS

Temperature: 16-20°C, Crystallization speed:0.07°C/min

**ESDRAS CORPORATION SARLU**  
IMPORT-EXPORT-TRANSPORT-IMMOBILIER  
YOPOUGON ANDOKOI ZONE INDUSTRIELLE  
23 BP 550 Abidjan 23  
N°CC: 2243942 Q  
Tel: (+225) 27 23 20 44 20 / Cel: (+225) 07 87 23 16 15

