

# ASES CHEMICAL WORKS

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## CERTIFICATE OF ANALYSIS

1. Name of the Product      Cocoa Butter
2. Product INCI:            Theobroma Cacao seed butter
3. Batch Number            As mentioned on Label
4. CAS No                    84649-99-0/8002-31-1

PHYSICAL AND CHEMICAL CHARACTERISTIC		
	SPECIFICATION RANGE	RESULTS
Appearance	Solid butter fat (ambient temperature)	Conforms
Colour	Light yellow, opaque (solid), clear (liquid)	Conforms
Odour	Characteristic	Conforms
Melting Point	30.0 - 34.0°c	Conforms
Flash Point	>100°c	Conforms
Acid Value (mg/KOH/g)	<3.60	2.54
Free Fatty Acid (% As Oleic)	<1.8	1.27
Peroxide Value (Meq/Kg)	<10.0 (at time of production analysis)	2
<b>Fatty Acid Profile (%)</b>		
C 16:0 Palmitic Acid	21.0 - 29.0	25.5
C 18:0 Stearic Acid	31.0-39.0	34.7
C 18:1 Oleic Acid	31.0 - 38.0	33.2
C 18:2 Linoleic Acid	1.5 - 5.0	3.8

### Storage and Shelf Life

Storage - Store in tightly closed container with minimum headspace in a cool, dark and dry place, away from heat and sunlight.