

## PRODUCT SPECIFICATION

### TESTA DEODORIZED COCOA BUTTER

#### 1) CHEMICAL-PHYSICAL DATA

Test	method	limit
FFA, calculated as oleic acid	NGD C10	< 1 %
Unsaponifiable matter:	NGD C12	< 0,5 %
Peroxide value:	NGD C35	<2
Shukoff cooling curve:	OICCC 110/88 @15°C	> 0.08 °C/min

#### 2) SENSORY CHARACTERISTICS

Consistency:	liquid and solid respectively
Colour:	light-yellow
Taste:	neutral

#### 3) PACKING

Solid: Carton box with PE inner bag, kg. 25 net  
Liquid in tank lorries, loading temperature : 60° C.

#### 4) STORAGE

Solid: Keep in original package, stored in clean, dry, cool place (<22°C)  
Liquid: Avoid prolonged heating.

More information on Testa Cocoa Butter available on request  
All analytical data apply to an average sample taken from a lot at the time of leaving our factory  
This specification supersedes any other before.