

Covitar

PRODUCT INFORMATION

| | |
|---------------------------------------|--|
| Product | Organic deodorized Cocoa Butter chunks |
| Code | 00838K |
| Country of agricultural origin | West Africa (e.g. Ivory Coast, Togo, Nigeria, Ghana, Sierra Leone, Guinea, Liberia, Sao Tomé, Cameroon), Uganda, Peru, Dominican Republic and Brazil |
| Country of last processing | The Netherlands |
| Last update | 15-04-2026 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|---|
| Production | |
| Ingredients | cocoa beans |
| Additives | no additives |
| Process | Organic cocoa butter is obtained by mechanical pressing of cocoa liquor. After pressing the cocoa butter is filtered. The cocoa butter is chipped in chunks |

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|-----------------------------|---------------------------------------|
| Sensorial properties | |
| Smell | mild cocoa smell |
| Colour | Yello (liquid) to Yellowish (solid) |
| Taste | Mild cocoa taste |
| Appearance | Solid chunks (<25 °C), liquid (>40°C) |

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|--------------------------|---------------------------------------|
| Packing | |
| Net content | 25 kg |
| Kind of packing | Multi wall paper bags with inner poly |
| Pieces per pallet | 40 |

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|---------------------------|---|
| Shelf life | |
| Storage conditions | Away from strong odours and direct light. Temperature 15°C - 20°C, Rel. humidity: max 65% |
| Maximum shelf life | 18 months after production of the Cocoa Butter |

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| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|---------------------|-----------------|
| Energy | 3766 kJ 900 kCal | |
| Protein (g) | 0 | |
| Fat (g) | 100 | Saturated: 59.7 |
| Carbohydrates (g) | 0 | Sugars: 0 |
| Dietary fibre (g) | 0 | |
| Salt (g) | 0 | |

| Analytical properties | |
|-------------------------|---------|
| Moisture (%) | < 0.1 |
| FFA (%) | < 1.75 |
| Peroxide value (meq/kg) | < 3.0 |
| Melting point (°C) | 30 – 36 |

| Typical fatty acid composition | |
|--------------------------------|---------|
| Lauric Acid C12:0 | < 0.1 |
| Myristic Acid C14:0 | < 0.2 |
| Palmitic acid C16:0 | 23-30 |
| Palmitoleic acid C16:1 | < 0.5 |
| Stearic acid C 18:0 | 31-37 |
| Oleic acid C18:1 | 31-38 |
| Linoleic acid C18:2 | 1-5 |
| Arachidic acid C20:0 | 0.5-1.5 |

| Microbiological Properties | |
|----------------------------|---------|
| Total Plate Count (cfu/g) | < 5.000 |
| Yeast & Moulds (cfu/g) | < 50 |
| Enterobacteriaceae | < 10 |
| E. Coli (cfu/g) | Absent |
| Salmonella (cfu/25g) | Absent |

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| Allergy list (+ = present, - = absent and * = possible cross contamination) | | | |
|---|---|-----------------------------|---|
| Cow's milk protein | - | Walnut | - |
| Lactose or milk sugar | - | Cashew | - |
| (Chicken) egg | - | Pecan nut | - |
| Soya protein (-derivatives) | - | Brazil nut | - |
| Gluten | - | Macadamia or Queensland nut | - |
| Wheat | - | Pistachio nut | - |
| Peanuts/groundnuts (-derivatives) | - | Coconut | - |
| Sesame | - | Hickory nut or kola nut | - |
| Sesame-oil | - | Lichee nut | - |
| Celery | - | Pili nut | - |
| Mustard | - | Sheanut | - |
| Fish | - | Pine nut or pinon nut | - |
| Shell-fish | - | Beech nut | - |
| Mollusc | - | Butternut or pumpkin seed | - |
| Lupine | - | Chestnut | - |
| Sulfite E220-E228 | - | Ginko nut | - |
| Nuts (-derivates) | - | Chinquapin | - |
| Almond | - | | - |
| Hazelnut | - | | - |

| Acceptable for: | |
|-------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | No |
| Fairtrade IBD | No |




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