

## TECHNICAL DATA SHEET: BUTTER

### 1. CHEMICAL & PHYSICAL SPECIFICATIONS

- **Free Fatty Acids (as Oleic):** Max 1.75%
- **Peroxide Value:** Max 4.0 meq O<sub>2</sub>/kg
- **Saponification Value:** 188-198 mg KOH/g
- **Iodine Value (Wijs):** 33-42 g I<sub>2</sub>/100g
- **Melting Point (Slip Point):** 32°C - 35°C
- **Refractive Index (40°C):** 1.456 - 1.459
- **Appearance:** Firm, brittle solid at room temperature; pale yellow to white color.

### 2. SAFETY, CONTAMINANTS & LOGISTICS

- **Microbiology:**
  - **Total Plate Count:** < 5,000 cfu/g
  - **Yeasts & Moulds:** < 50 cfu/g
  - **Salmonella:** Absent in 25g
  - **Enterobacteriaceae:** < 10 cfu/g
- **Heavy Metals:** Pb < 0.1 mg/kg | As < 0.1 mg/kg
- **Storage:** Store in a cool, dry place (15°C to 20°C) with relative humidity below 50%; keep away from direct sunlight and strong odors.
- **Shelf Life:** 24 months from production date in original unopened packaging.
- **Packaging:** 25kg cartons with food-grade PE liner.

### 3. COMPLIANCE DECLARATION

- The product is 100% obtained from the fat of sound cocoa beans (*Theobroma cacao* L.).
- It is free from additives, antioxidants, or foreign vegetable fats.
- The product is non-GMO and compliant with EU Regulations for food safety and contaminants in cocoa products.