



PRODUCT SPECIFICATION SHEET

GENERAL INFORMATION

Brand : ICWP

Product Name : Deodorized Cocoa Butter

Process : Obtained from expeller pressing and deodorized using citric acid

Manufacturing Site : ICWP - Côte d'Ivoire - 01 BP 2201 San Pedro - Tel: (+225) 27 23 55 06 86

Origin Country : Ivory Coast

Commercial : Our Deodorized Cocoa Butter is obtained by mechanical pressing of crushed cocoa beans, followed by a gentle deodorization process using citric acid. After mechanical extraction at a temperature between 105 °C and 120 °C, the crude cocoa butter undergoes filtration, citric acid treatment, and controlled deodorization to reduce its natural odour and acidity.

The butter is then tempered between 22 °C and 25 °C, moulded, and cooled to obtain a firm, neutral-smelling product with a smooth, creamy texture. This fat should be desodorized at maximum 160°C.

ANALYTICAL CHARACTERISTICS

Organoleptic Descripti * Appearance as is solid room temperature: slightly turbid to clear liquid at 40°C

* Colour as is solid: white to very pale yellow to yellow

* Odour as is : free from any foreign or rancid odour

* Taste : Neutral

* Texture at temperature < 25°C: Solid

Physical and Chemical Data	Standards	
	% Moisture	0.3%
	% Free Fatty Acids	≤ 1.75 %
Microbiological Data	Standards	
	TPC	≤ 5000 cfu/g
	Yeast	≤ 50 cfu/g
	Mold	≤ 50 cfu/g
	Enterobacteriaceae	≤ 10 mpn /g
	Escherichia coli	Absence
	Salmonella	Absence/ 25g

PACKAGING - STORAGE - SHIPPING

* The deodorized cocoa butter is packed in clean, food-grade, sealed, moisture-proof packaging, compliant with food contact material regulations

* Each carton contains a blue PE liner and 25 kg net weight of product.

* Carton details: Double-wall corrugated natural cardboard, 4.1 mm thickness, branded ICWP SA. Internal dimensions: 380 x 285 x 260 mm.

* 800 cartons per container, in bulk or palletized, as per customer requirement, Keep in a cool, dry area, away from direct sunlight.

Recommended storage temperature: ≤ 25 °C

ADDITIF- FREE DECLARATION

This product is manufactured following GMP. The only additive used in the deodorization process is citric acid. The product is otherwise free from other additives and allergens. It is suitable for :

No Cereals and derivatives

No Crustacean and derivatives

No Eggs and derivatives

No Fish and derivatives

No Peanuts and derivatives

No Soy and derivatives

No Milk and derivatives (including lactose)

No Nuts and derivatives

No Celery and derivatives

No Mustard and derivatives

(Poppy, Sesame, etc.)

No Lupine and derivatives

No Mollusc and derivatives

Sulphur dioxide and Sulphites ≥ 10mg/kg



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