



## PRODUCT SPECIFICATION SHEET

### GENERAL INFORMATION

Brand : ICWP

Product Name : Expeller Cocoa butter

Process : Grinded from Natural expeller

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

Origin Country : Côte d'Ivoire

Commercial Description : Our Natural Cocoa Butter is obtained by mechanical pressing of cocoa beans crushed; heated to a temperature between 105 ° -120 ° C  
the cocoa beans will undergo an extrusion process by Expeller, and give cocoa butter.  
This butter called "Expeller cocoa butter" is filtered and then tempered at 30 °C to facilitate crystallization;  
It is then molded and cooled, giving a butter of hard consistency and unctuous to the touch.

### ANALYTICAL CHARACTERISTICS

Organoleptic Description \* Appearance at room temperature: yellowish, solid butter  
\* Odour typical of cocoa butter, distinct cocoa odour  
\* Taste typical of natural cocoa butter, distinct cocoa flavour free from off-tastes particularly burnt, smoky, hammy, metallic or mouldy  
\* Texture at temperature <25°C: Solid

Physical and Chemical Data	Standards	
	% Moisture	01 Max
	% Free Fatty Acids	[2- 3]
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

\* Solid cocoa butter is delivered in clean, dry, properly sealed moisture-proof packaging. - The packaging materials are in accordance with relevant laws and directives for foodstuffs.  
\* The cartons are lined with a blue PE-inner bag and filled with 25kg net weight.  
\* Composition and dimension of the carton: Double wall corrugated natural cardboard of 4,1mm. thickness printed ICWP SA with an inside dimension of 380\*285\*260 mm  
\* Lot of 800 cartons, the shipment is by container with a bulk loading or on pallets.

### ADDITIF- FREE DECLARATION

*Our expeller cocoa powder is manufactured in accordance with good manufacturing practices. We guarantee that is not contain any allergens and is free of gluten*

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



N°RCCM : CI-SAP-2020-B-265 | N° CC : 1651364 K  
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