



NATURAL COCOA BUTTER - IBK.



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Product Name: Natural Cocoa Butter.

Composition: Natural Cocoa Butter.

Description: It is a product from the pressing of the liquor of Cocoa, pale yellow, the butter on leaving the pressing is liquid, then is crystallized and solidified. In the molten state, it is an oily liquid, absolutely clean. The product is made from cocoa seeds (*Theobroma cacao*, family Malvaceae Linnaeus).

Characteristics: Semi-finished cocoa.

Container conditions: Corrugated cardboard box in good condition and with sealed high density polyethylene inner wrap with 25 kg capacity.

Storage conditions: Store in a cool, dry environment. Place the product in an area that allows adequate air circulation, avoiding direct exposure to the sun.

Useful life: Shelf life 2 years from the date of manufacture, in original packaging and in suitable storage conditions, free of moisture and away from heat sources.

Physical and Chemical properties

Parameter	Method	Range	Frequency
Humidity	(AOAC 19 th 931.04)	Max. 0,2%	Each Lot
Acidity	(AOAC 19 th 947.05)	Max. 1,75%	Each Lot

Responsible: Cofina Plant Laboratory.

Organoleptic Characteristics

Parameter	Method	Range	Frequency
Color	Sensory	Yellow, Pale	Each Lot
Smell	Sensory	Characteristic, free from foreign odors	Each Lot
Taste	Sensory	Characteristic, free from foreign odors	Each Lot

COCOA BUTTER	
Información Nutricional / Nutritional Facts	
tamaño por porción / Serving Size: 100g	
porcion por envase / Serving per container: 250	
Cantidad por Porción / Amount per Serving	
Calorias / Calories: 900kcal/3771kj Cal. Grasa/Cal. Fat: 900 Kcal/3771 kj	
	% valor Diario*/%Daily Value*
Grasa total Total Fat 100g	1,54
Grasa saturada / saturated Fat 61g	305%
Acidos Grasos Trans 0g	
Acidos Grasos Monoinsaturados 35g	
Acidos Grasos polliinsaturados 4g	
Colesterol / Cholesterol 0mg	0%
Sodio / Sodium 5mg	0%
Carbohidrato Total / Total Carbohydrate 0g	0%
Proteínas / Protein 0g	0%

Microbiological analysis

Parameter	Method	Range	Frequency
Aerobic mesophilic	(AOAC 900.12)	Max. 1000ufc/g	Each Lot
Molds	(AOAC 997.02)	Max. 50 ufc/g	Each Lot
Yeast	(AOAC 997.02)	Max. 50 ufc/g	Each Lot
Coliforms	(AOAC 991.14)	10 ufc/g	Each Lot
Escherichia coli	(AOAC 991.14)	Absence	Each Lot
Staphilococcus	(AOAC 975.55)	Absence	Client order
Aureus:			
Salmonella	(AOAC-RI # 960801)	Absence/ 25 g	Each Lot
Listeria monocytogenes	(AOAC-RI # 0401101)	Absence/ 25 g	Biweekly

Chemical Contaminants:

Parameter	Method	Range	Frequency
Cooper	(AOAC 19 th 999.10)	Max. 0.1ppm	One time per years
Arcenic	(AOAC 19 th 999.10)	Max. 0.1ppm	One time per years
Iron	(AOAC 19 th 999.10)	Max. 2 ppm	One time per years
Lead	(AOAC 19 th 999.10)	Max. 0.1ppm	One time per years
Cadimium	(AOAC 19 th 999.10)	Max. 0.5 ppm	One time per years
Mercury	(AOAC 19 th 999.10)	Max. 1.0 ppm	One time per years

Pesticides Residues:

Screening:

GC-MS-Based on the accredited method OC-009; ISO/EC 170025:2005,

HPLC-MS/MS-Based on the accredited method IC-003; ISO/EC 170025:2005,

Frequency once a year

Responsible: External Laboratory.

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Spores and mycotoxins:

Parameter	Method	Range
Fungi		
Thermo resistant	(Apha compendium of methods for teh microbiological examination of food 4th ed 2001)	100
Mesophiles		
Mesophiles aerobic and anaerobic spores	(Apha compendium of methods for teh microbiological +tincion de esporas wirtz-conklin)	500
thermoresistant		
Aerobic and anaerobic spores	(Apha compendium of methods for teh microbiological +tincion de esporas wirtz-conklin)	100
Aflatoxina B1	Veratox 8030	5 ppb
Ocratoxinas	Veratox	3 ppb
Aflatoxinas totales (B1*B2+G1+G2)	Veratox	10 ppb

Frecuency once a year
Responsible: External Laboratory.

Allergens and GMO:

This product contains no allergens.

This product is made from raw materials that do not contain genetically modified organism.

Frecuency once a year
Responsible: External Laboratory.

Applications, uses, and target group:

Suitable for ice, milk, cookies toppings, chocolate drink powder, baking and as a mixture for tobacco.

Distribution Methods:

This product is distributed bu export containers and locally suitable for bulk food transport vehicles.

Un-recommended usage:

Consumtion past expiration date/shelflife.

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Applicable legal requirements:

- NTP 208,006:1999 CACAO Y CHOCOLATE. Manteca de Cacao. 2da edición
- NORMA ARGENTINA CAP XV “PRODUCTOS ESTIMULANTES O FRUITIVOS”
- CODEX STAN 86-1981, REV. 1-2001 NORMA PARA LA MANTECA DE CACAO.
- NOM-186-SSA1/SCFI-2002, productos y Servicios. Cacao, Productos y derivados.
- NTC 574 Manteca de Cacao.
- NTE.INEN 2758 Norma para la manteca de Cacao (CODEX STAN 86-1981 MOD)
- COVENIN 1397: 1997 MANTECA DE CACAO segunda revisión.
- CODEX STAN193.2005 “NORMA GENERAL DEL CODEX PARA LOS CONTAMINANTES Y TOXINAS PRESENTES EN EL ALIMENTO”
- MRL PESTICIDAS CODEX ALIMENTARIUS.



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