



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See also www.doitorganic.com

Product	Organic deodorized Cocoa Butter chunks
Code	15227
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	11-04-2023
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

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

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

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