



Specs

Cocoa Butter

Product Description: Fatty substance derived from the cocoa bean in a semi-solid form.

Organoleptic Characteristics: Color: Yellowish-white (visual observation).
Flavor: Distinctive, with subtle chocolate notes.
Scent: Distinctive, with subtle chocolate notes.
Texture: Oily, semi-solid consistency.

Presentation and Packaging

- Packaging: They comprise multiple layers of high-strength stretch Kraft paper (typically between 2 and 4 layers) engineered to endure substantial loads ranging from 20 kg to 25 kg.

- Presentation / Weight: 20 kg bags (or as per customer specifications).

Storage and Preservation

- Storage Temperature: Maintain between 15°C and 20°C (maximum 22°C). Temperatures exceeding 25°C may soften the fat or induce partial melting, thereby compromising the crystalline structure and leading to undesirable recrystallization (fat bloom).
- Relative Humidity (RH): Maintain below 50% to 60%. Elevated humidity on the block surface or within the packaging layers encourages condensation and the proliferation of surface mold.
- Protection from Light and Odors: Store in a dark environment or in indirect light. Cocoa butter functions as a lipid sponge, swiftly absorbing volatile odors (fuels, spices, chemicals) that irreversibly modify its sensory characteristics.

Labeling and Marking

- Each High Strength Corrugated Cardboard box is labeled with the following information:
- Health Registration Number
- Company name and address, product designation, manufacturing and expiration dates, batch number, gross weight, and net weight.

