Velora ENTERPRISES
House of Cocoa, Coffee and Vanilla

TECHNICAL PRODUCT PROFILE

COCOA BUTTER

COCOA-DERIVED FAT · PRODUCT PROFILE



FAMILY IMAGE · ILLUSTRATIVE

FRACTION	FORM	GRADE
COCOA FAT	SOLID / MELT	CONFIRM

TECHNICAL CHARACTERISTICS

Product identity	Fat obtained from cocoa beans.
Commercial grade	Specify pressed, filtered, deodorised or other agreed grade.
Chemical reference	Codex CXS 86: free fatty acids, as oleic acid, maximum 1.75% by mass.
Physical performance	Confirm melting profile, colour and odour for the intended formulation.
Packing configuration	Food-contact lined cartons or other agreed containers; net weight by order.
Storage handling	Protect from heat, moisture, light and foreign odours; supplier conditions govern.
Quality release	Confirm purity, oxidation indicators and applicable contaminant analysis.
Food / cosmetic suitability	Suitability and documentation must be confirmed for the contracted application.

APPLICATIONS / BUYER SELECTION

Chocolate and confectionery manufacture; other applications only to an agreed grade.

SUPPLIED-LOT CONFIRMATION

Grade, refining, melting range, shelf life and batch analysis are not established by the catalogue name.

Research profile; not a certificate of analysis or a shipment guarantee.

Sources: Codex CXS 86 — Cocoa butter
Full source links accompany this sheet in the app and source register.