



DAABON ORGANIC AUSTRALIA

"From the Soil to the Market"

Technical Data Sheet

Product Name	Organic Cocoa Butter Deodorized, Kosher
Country of origin	Netherlands
Last update	Jun-06
This product is	Organic and not genetically modified
Ingredients	100% Certified Organic Cocoa
Sensorial properties	
Aspect	Solid block of butter
Flavour and Smell	Mild cocoa taste and smell
Colour	yellowish
Physical and Chemical Characteristics	
Moisture	max 0.1 %
FFA	max 1.75 %
Iodine value	33 - 42 g/hg
Peroxide value	max 3.0 meq O ₂ /kg
Bacteriological Characteristics	
Standard Plate Count	5,000 UFC / g
Yeasts and Moulds	100 UFC / g
Salmonella	negative in 100g
Packing	
25 Kg cardboard box with pre-liner	
Shelf life	
Storage conditions	Dry and fresh place free from strong odor
Temperature	0 – 25°C
Humidity	NA
Shelf life	12 months

Daabon Organic Australia · Tel 02 9566 4511 · Fax 02 9566 4511
www.daabonorganic.com · salesaustralia@daabonorganic.com