

William Hodgson & Co

----- Established 1894 -----

Specification Sheet

Product Name:	Deodorised Cocoa Butter
Company Name:	William Hodgson & Company 'The Dairy' Gawsworth Business Court Shellow Lane, North Rode Congelton, Cheshire, CW12 2FQ
Telephone Number:	01260 222 943
Fax Number:	01260 222 994
Mobile Number:	07795 414 061
E-Mail Address:	whodgson@btconnect.com
Web Address:	www.naturaloilsuk.com
Description:	A white to light yellow fat when solid, light Yellow oil when fluid

Analytical details:	
Odour:	Bland to very slightly cocoa
Solubility:	Insoluble in water
Free Fatty Acid Value % as Oleic:	1.75 maximum
Peroxide Value meq/kg:	4.0 maximum
Refractive Index @ 40°C:	1.456 – 1.458
Colour Lovibond:	40+1.0 minimum, 40+2.2 maximum
Iodine Value Wijs:	33 - 40
Unsaponifiable Matter:	0.35 maximum
Saponification Value:	192 – 197
Clear Point °C:	32 – 35
Blue Value:	0.05 maximum
Absorbance (270nm) after washing with Alkali	0.14



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General Information – Deodorised Cocoa Butter

COUNTRY OF ORIGIN:	Holland
DIETARY SUITABLE:	Cocoa butter is suitable for Vegetarians, Lacto-Ovo Vegetarians, Vegans and Coeliacs.
KOSHER STATUS:	Cocoa butter is certified Kosher and Parev. This is valid for Passover.
SUITABILITY FOR MUSLIMS:	Cocoa butter is suitable for Muslim diets but is not Certified so.
NUT FREE:	Cocoa butter is free from nuts or nut products.
PESTICIDE INFORMATION:	Cocoa butter conforms to Codex recommendations.
IBAP (Intervention Board):	Cocoa butter is a “non-cap” item and therefore has no Specific listing.
GENETIC MODIFICATION STATUS:	Does not contain any genetically modified material, or any genetically modified source.
METAL DETECTION:	Continuous metal detection throughout manufacturing process. Gorrington Kerr equipment set at the following limits; 2.5mm ferrous material & 3.5mm Non-Ferrous material.
FILTRATION:	Butter is filtered after pressing process and prior to packing.

CHEMICAL/PHYSICAL STANDARDS

TEST	TARGET	REJECT	FREQUENCY
FFA	1.4%	<1.75	Each Batch
FLAVOUR	Up to standard Free from off flavours	off flavours	Each Batch
COLOUR (Liquid)	Pale clear yellow	not up to standard	Each Batch
COLOUR (Solid)	Pale yellow	not up to standard	Each Batch

PESTICIDE RESIDUES CONFORM TO CODEX RECOMMENDATIONS.



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MICROBIOLOGICAL STANDARDS - DEODORISED COCOA BUTTER

TEST	TARGET	REJECT	FREQUENCY
Total Plate Count	<1000/g	>5000/g	Each Batch
Moulds	0/g	>50/g	Each Batch
Yeasts	0/g	>50/g	Each Batch
Salmonella	Not detected	Detected	Each Batch
E.Coli	Not detected	Detected	Each Batch
Enterobacteriaceae	Absent in 10g	Detected	Each Batch
Staphylococcus Aureus	Absent in 10g	Detected	Each Batch

NUTRITIONAL DATA

Calorific Value	3700 KJ/900 Kcal per 100g
Total Fat	100g/100g
Saturated Fatty Acids	60g/100g
Monounsaturates	35g/100g
Polyunsaturates	5g/100g
Trans-fatty Acids	<0.1
Protein	0g/100g
Carbohydrates	0g/100g
Fibres	0g/100g
Water Content	0g/100g
Sodium	0g/100g
Sugars	0g/100g
Cholesterol	<0.01



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ALLERGENIC PROPERTIES- DEODORISED COCOA BUTTER

In accordance with flavouring directives 88/388 EEC, Cocoa butter is generally recognized as safe and does not contain any of the following ingredients or its derivatives: -

Cold milk protein	Rye	Corn	Glutamate
Lactose	Yeast	Saccharose	H.V.P
Chicken egg	Beef	Pulses	Ribotides
Soya protein	Pork	Peanuts	Fish
Gluten	Gelatin	Vanillin	Barley
Wheat	Fructose	3, 4 Benz (a) pyrene	Cinnamon

Typical Fatty Acid Profile:

C14:0	Myristic Acid:	0.2%
C16:0	Palmitic Acid:	26.0%
C16:1	Palmitoleic Acid:	0.3%
C18:0	Stearic Acid:	34.5%
C18:1	Oleic Acid:	34.5%
C18:2	Linoleic Acid:	3.5%
C20:0	Arachidic Oil:	1.0%

Disclaimer:

The information contained herein is accurate to the best of our knowledge.

No liability can be accepted arising out of the use, application or processing of this material.

It is the Users responsibility to determine safe conditions for the use of this product.

