

Product Specification Sheet

Natural Cocoa Butter
"Ghana Prime" Brand
 Product of Ghana

General Information

Brand	Ghana Prime
Process	Hydraulic Pressing with physical refining.
Manufacturer Information	Niche Cocoa Industry Ltd
Origin Country	Ghana

Product Description

Natural Cocoa Butter: Pure Prime Pressed Cocoa butter made from 100% Ghana cocoa beans.

Process Description

Cocoa butter is obtained by hydraulic pressing of cocoa liquor with separation of the cocoa butter from the cocoa solids. The cocoa liquor is produced from cocoa beans which are deshelled and broken into cocoa nibs. The nibs are then roasted and ground into fine cocoa mass.

Intended Use

Chocolate manufacturing, Cosmetics and other cocoa confectioner's.

Organoleptic Description

Appearance	Transparent and clear, with no visible sediments, solids or mucilage.
Colour	Pale Yellow
Taste	Full Cocoa Taste, no off flavours
Odour	Rich Cocoa Aroma, no off flavours

Physical and Chemical Parameters

Criteria	Unit	Specifications	Method
Free Fatty Acids, as Oleic Acid	%	1.75 max	ISO 660:2009
Moisture:	%	0.10 max	IOCCC 1 - 1952
Iodine Value (Wijs)	gI ₂ /100g	30-35	ISO 3961:2009
Peroxide Value	meq O ₂ /kg	3.0 max	ISO 3960
Saponification Value	mg KOH/g	188-197	ISO 3657:2002
Unsaponifiable Matter	%	0.35 max	IUPAC 2.401
Slip Melting Point	°C	32 - 35	IOCCC 4 -1961
Turbidity	NTU	10 max	Nephelometry
Refractive Index (D40°C)		1.456 - 1.459	IUPAC 2.102

Microbiological Data

Criteria	Unit	Specifications	Method
Total Plate Count:	cfu/g	5.0x10 ³ max	ISO 4833:2003
Yeast:	cfu/g	50 max	IOCCC 118:1990
Mould :	cfu/g	50 max	IOCCC 118:1990
Enterobacteriaceae	MPN/g	Absent	ISO 21528-2:2004
Salmonella	/25g	Absent	ISO 6579:2002
E. Coli	MPN/g	Negative	ISO 7251:2005

Packaging and Storage Information

Packaging

- Corrugated Kraft paper cartons with high density poly ethylene square bottom inner liner of 25kg net weight.
- Type of Container: Dry.
- Container stuffing: 800 cartons of 20mt net in a 20-foot container packed loose or shrink wrapped on pallets on demand.
- Labelling on carton: Product Type, Brand name, Logo
Production Date, Expiry Date, Net Weight.
Storage conditions, Lot number.
Country of origin, Company name and address.

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Optimum Storage Conditions

Store in a cool dry place away from strong odours, protected against water and heat. It is recommended to:

- Store in areas of low relative humidity, best under 60%.
- Store at relatively cool temperatures, preferably maximum 25°C.
- Keep free from foreign odors such as coffee, tea, spices, chemicals etc.
- Transport temperatures should be ambient , recommended below 25°C

Shelf Life

Two years under recommended storage conditions.

Allergen and Gluten-Free Declaration

We guarantee that our product is a single ingredient product and does not contain any allergens or their derivatives and is free of gluten and gluten products.

GMO-Free Declaration

Niche Cocoa Industry Ltd. confirm that this product supplied by our company is produced from Non- GMO materials and is verified by an equivalent declaration by the Ghana Organic Agricultural Network.

Comments

- These specifications apply to an average sample covering the goods when leaving the premises.
- Analyses are based on the methods as described in IOCC, ISO, AOCS and AOAC standards.
- Our product is manufactured in accordance with Good Manufacturing Practices (GMP), and HACCP food safety control.
- We guarantee that our product is not sterilized by means of gas treatment or radiation.


Contact:

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Approved by: *Francis Kangah* Quality Assurance Quality

Date: 30-07-16

Signature



NICHE COCOA INDUSTRY, LTD.
Quality Assurance Manager