



Makendi Cocoa Butter

DESCRIPTION: Cocoa Butter is the fat of the cocoa bean, extracted by hydraulic pressure from the cocoa mass. It is a Pure Prime Pressure (PPP) butter, thus maintaining all its crystallization properties and the natural low fatty acid content of selected cocoa beans. It provides texture to chocolate products without effecting the color and flavor of the products.

Divided by process:

- PPP Natural Cocoa Butter
- PPP Deodorized Cocoa Butter: This product is fully deodorized so it will not affect the color and flavor of your cocoa liquor but simply provide your chocolate with the best possible texture.

PACKING: 25 kg carton. 800 carton or 20MT=1x20”FCL.

SHELF LIFE: 24 months.

SPECIFICATIONS:

Appearance	As per standard
Flavor	As per standard
Free Fatty Acid (%)	1.75 max
Moisture (%)	0.20 max
Iodine Value	33-42
Peroxide Value	4.0 max.
Saponification Value	188-198
Unsaponification Matter (%)	0.35 max.
Melting Point (°C)	31-35
Refractive Index	1.456-1.459

APPLICATIONS:

This product is often used as a major ingredient in all types of chocolates (white chocolate, milk chocolate, but also dark chocolate).