

## CERTIFICATE OF ANALYSIS

Product Description	Batch	Re-Test Date	Customer Reference
COCOA BUTTER PURE	8553	12/2023	

PARAMETERS	SPECIFICATION	RESULTS
<b>Colour and Appearance:</b>	Solid at 20°C. Light yellow colour	Comparable to standard
<b>Odour:</b>	Bland chocolate odour	Complies
<b>Flash Point:</b>	+300°C	Complies
<b>Relative Density @ 25°C:</b>	0.89 - 0.92	Complies
<b>Melting Point:</b>	33 - 35°C	40
<b>Acid Value mg KOH/g oil:</b>	3.5% max	1.6
<b>Peroxide Value meq O<sub>2</sub>/kg oil:</b>	3.0% max	1.8
<b>Iodine Value:</b>	33.0 - 42.0	36.2
<b>FATTY ACID PROFILE:</b>		
<b>Palmitic C16</b>	25 - 35%	Complies
<b>Stearic C18</b>	28 - 38%	Complies
<b>Oleic C18:1</b>	29 - 41%	Complies
<b>Linoleic C18:2</b>	2 - 7%	Complies

The information contained herein is true and accurate to the best of our knowledge and belief, but does not claim to be all inclusive. Users should conduct their own tests to determine the suitability of the product for their own specific use. Since the conditions of use are out of our control, Bay House Ingredients shall not be held liable for any damage resulting from handling, application or processing of this material.

### DECLARATION

The original plant material has not in any way been genetically modified or derived from G.M.O's or produced using G.M.O's or their derivatives, and all reasonable steps have been take to avoid contamination from G.M.O's or their derivatives.

This product has not been tested on animals.