

# Technical Data Sheet

Code: Astra A (bulk, blocks, chips or ground)

Date: 1-Jan-2024

Supersedes: 1-Feb-2023

<b>Name</b>	<b>Astra A</b>
<b>Product</b>	<b>Cocoa butter</b>
<b>Producer</b>	<b>Olam Cocoa BV (bulk, blocks or ground)</b> Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands Veerdijk 18, 1531MS Wormer, The Netherlands <b>Olam Cocoa Deutschland GmbH (bulk or chips)</b> Neckarvorlandstraße 36-42, 68159 Mannheim, Germany

## Physical and Chemical characteristics

Parameter	Value	Method
Acidity (% max)	1.75	IUPAC 2.201 (content of free fatty acids calculated as oleic acid)
Iodine value	33 – 40	IUPAC 2.205 (Wijs method)
Refractive index nD	1.456 – 1.458	IUPAC 2.102 (40°C)
Clear point (°C)	32 – 35	ICA 4/1962
Blue value (max)	0.05	ICA 29/1988
Unsaponifiables (% max)	0.35	ICA 23/1988
Absorbance after washing with alkali (max)	0.14	ICA 19/1973 (270 nm)
Saponification value	192 – 197	IUPAC 2.202
Peroxide value (max)	4	IUPAC 2.501 (Milliequivalent oxygen per kg cocoa butter)
Color (Lovibond Tintometer)	min 40 + 1.0 max 40 + 2.2	ISO 27608 : 2010

A certificate of analysis is supplied with each product lot shipped.

## Microbiological characteristics

Parameter	Value	Method
Standard plate count (cfu/g)	5000 max.	ISO 4833-1
Molds (cfu/g)	50 max.	ISO 21527-2
Yeasts (cfu/g)	50 max.	ISO 21527-2
Enterobacteriaceae (per g)	Negative to test	ISO 21528-1
E. coli (per g)	Negative to test	ISO 166649-3
Salmonella (per 4x375g)*	Negative to test	ISO 6579-1

\* Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I

Not all microbiological parameters are included on the standard COA. Not all results may be available prior to delivery.

## Storage

**Liquid:** The optimum storage conditions are at 40-50° C (104-122°F)

**Solid:** The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.

**Ground:** This tempered cocoa butter is processed under Nitrogen at 10 to 15°C, which results in the production of ground cocoa butter particles. This process is controlled; however storage and transportation conditions may affect the final form of the ground cocoa butter.

Ship in cooled container, temperature max 15°C.

The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odours.

Under the described transport and storage conditions the product has a shelf life of 12 months from the date of manufacture. When used after 3 months after manufacture, there should be first a sensory evaluation in the end product.

## Certification options

Rainforest Alliance



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Fairtrade



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[\*\*Certification status must be confirmed in the contract]

Kosher



certified

Halal



certified

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