

	P&CH EXPORTS S.A.S		CODE: EAC-005
	QUALITY ASSURANCE		
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COCOA BUTTER

Name of the Product:	Cocoa Butter			
Characteristics:	Sub-product of cocoa			
Composition:	Cocoa butter			
Description:	It is a product obtained by the cocoa liquor pressing. In a molten form is an oily liquid, absolutely clean and yellow colored, then it is crystalized and solidified for being packaged. The product is made from cocoa beans (<i>Theobroma cacao</i> , <i>Malvaceae</i> family <i>Linnaeus</i>)			
Container state:	Internal packaging: food grade high density polyethylene wrap, natural colored and heat sealed. External packaging: corrugated cardboard box, colored white in good condition, packing tape sealed.			
Weight:	Gross weight: 25,60 Kg. Net weight: 25,00 Kg.			
Labelling:	Label printed with the company logo, descriptions and certifications of the product			
Storage conditions:	Store in a cool and dry place. Place the product in an area that has constant and appropriate air circulation, free from humidity and free from direct exposure from the sun.			
Shelf life:	Two years from production date, keeping in proper storage and conditions, free from moisture and far from heat sources.			
Physical and chemical properties:	Parameter	Method	Range	Frequency
	Moisture:	(AOAC 19th 931.04)	Max 0.2%	Each Lot
	Acidity	(AOAC 19th 947.05)	Max. 1.75 %	Each Lot
Responsible: Internal Laboratory				
Microbiological analysis:	Parameter	Method	Range	Frequency
	Aerobic Mesophilic:	(AOAC 990.12)	Max. 1000 ufc/g	Each Lot
	Molds:	(AOAC 997.02)	Max 50 ufc/g	Each Lot
	Yeasts:	(AOAC 997.02)	Max 50 ufc/g	Each Lot
	Coliforms:	(AOAC 991.14)	<10 ufc/g	Each Lot
	<i>Escherichia coli</i> :	(AOAC 991.14)	Absence	Each Lot
	<i>Staphylococcus aureus</i> :	(AOAC 975.55)	Absence	Client order
	<i>Salmonella</i> :	AFNOR-NF validation certification N° UNI 03/06-12/07	Absence / 25g	Each Lot
Responsible: Internal Laboratory				
Organoleptic characteristics:	Parameter	Method	Range	Frequency
	Color:	Sensory	Yellow Color	Each Lot
	Smell:	Sensory	Characteristic, free from foreign odors	Each Lot
	Taste:	Sensory	Characteristic, free from foreign flavors	Each Lot
Responsible: Internal Laboratory				

Manufactured by:	Revised by:	Approved by:	REVISION:07
			DATE: 2025-01-14
			Observations:
Ing. Lía Vélez Quality Analyst	Ing. Jose Bravo Quality Assurance Assistant	Ing. Janine Ordoñez Head of Quality Assurance	

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	Parameter	Method	Range	Frequency
Chemical Contaminants:	Copper	(AOAC 19TH 999.10)	Max. 0.1 ppm	According to verification plan
	Arsenic	(AOAC 19TH 999.10)	Max. 0.1 ppm	According to verification plan
	Lead	(AOAC 19TH 999.10)	Max. 0.1 ppm	According to verification plan
	Mercury	(AOAC 19TH 999.10)	Max. 1.0 ppm	According to verification plan
Frequency: According to verification plan Responsible: External Laboratory				
Pesticides Residues:	Screening: GC-MS/MS, LC-MS/MS; ISO 17025:2017			
Frequency: According to verification plan Responsible: External Laboratory				
Mycotoxins:	Parameter	Method	Range	
	Aflatoxines B1	LC-MS/MS	<5 ppb	
	Ocratoxines	LC-MS/MS	<3 ppb	
	Total Aflatoxines (B1+B2+G1+G2)	LC-MS/MS	<10 ppb	
Frequency: According to verification plan Responsible: External Laboratory				
Applications, uses and target group:	Product destined for industrial production, suitable for ice cream, milk, cookies, toppings, chocolate drink powder, baking, beverages and as a mixture for tobacco.			
Distribution methods:	This product is exported in containers and locally suitable for bulk food transport vehicles.			
Un-recommended usage:	Product not suitable for direct consumption and outside the lifespan.			
Applicable legal requirements:	✓ NTP 208.006:1999 CACAO Y CHOCOLATE. Manteca de cacao. 2a edición ✓ Norma Argentina Cap. XV “Productos Estimulantes o Frutivos” ✓ CODEX STAN 86-1981, Rev. 1-2001 NORMA PARA LA MANTECA DE CACAO ✓ NOM-186-SSA1/SCFI-2002, Productos y servicios. Cacao, productos y derivados. ✓ NTC 574 Manteca de Cacao ✓ NTE: INEN 2758 Norma para la Manteca de Cacao (CODEX STAN 86-1981 MOD) ✓ COVENIN 1397: 1997 MANTECA DE CACAO Segunda Revisión ✓ CODEX STAN 193:2005 “NORMA GENERAL DEL CODEX PARA LOS CONTAMINANTES Y TOXINAS PRESENTES EN ALIMENTOS” ✓ MRL PESTICIDAS CODEX ALIMENTARIUS			

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