



INGREDIOR
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PRODUCT SPECIFICATION

PRODUCT NAME: COCOA BUTTER EQUIVALENT (CBE)

PRODUCT DESCRIPTION:

Cocoa butter equivalent is non-lauric refined and fractionated vegetable fat. Not hydrogenated.

ORIGIN:

Processing origin: India, Indonesia, Malaysia, Philippines, Netherlands, Germany, Spain, Poland

Raw material origin: India, Indonesia, Philippines, Ivory Coast, Papua New Guinea and other

Technical specifications		Description		Reference Method
Sensory:				
Taste		Bland		<i>Internal method</i>
Odour		Bland		<i>Internal method</i>
Appearance when solid		Lightly yellow		<i>Internal method</i>
Appearance when melted		Clear		<i>Internal method</i>
Chemical:		Max		
Free fatty Acid, as oleic	%	0.3		<i>EN-ISO 660:2009</i>
Trans fatty acids	%	1		<i>LST EN ISO 12966-1:2015</i>
Peroxide Value, at loading	meq O ₂ /kg	1		<i>ISO 3960:2007</i>
Iodine value	g/100g	35		<i>LST EN ISO 3961:2013</i>
Moisture content	%	0.1		<i>ISO 662:2016</i>
Colour (Lovibond) 5.25“	Red	3		<i>ISO 15305:1998</i>
Typical Fatty Acid composition:		Min	Max	
C14:0	%	0.1	0.5	<i>LST EN ISO 12966-4:2015</i>
C16:0	%	21	33	<i>LST EN ISO 12966-4:2015</i>
C18:0	%	25	35	<i>LST EN ISO 12966-4:2015</i>
C18:1	%	25	36	<i>LST EN ISO 12966-4:2015</i>
C18:1(Trans)	%	0	1	<i>LST EN ISO 12966-4:2015</i>
C18:2	%	1	3.5	<i>LST EN ISO 12966-4:2015</i>
C18:3	%	0	0.6	<i>LST EN ISO 12966-4:2015</i>
C20:0	%	1	5	<i>LST EN ISO 12966-4:2015</i>

Physical:		Min	Max	
Typical Melting Point	°C	30	35	
Solid fat content at 20°C	%	67	78	<i>ISO 8292-1</i>
Solid fat content at 25°C	%	58	68	<i>ISO 8292-1</i>
Solid fat content at 30°C	%	46	56	<i>ISO 8292-1</i>
Solid fat content at 35°C	%	1	5	<i>ISO 8292-1</i>

UAB Ingredior

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NUTRITIONAL VALUE:

Typical nutritional values per 100 g of the product:

Energy	3700 kJ/884 kcal
Saturated Fat	61,00 g
Polyunsaturated Fat	31,00 g
Monounsaturated Fat	2,00 g
Trans Fat	<1 g

ALLERGENES:

Use of raw materials, food additives or processing aids of allergenic potential according to EU regulations

GMO:

The product is NOT made of ingredients from Genetically Modified Organisms (GMO). Consequently, it can be labelled as non-GMO under the European regulations EC 1829/2003 and EC 1830/2003 on GMO.

LABELLING EXAMPLE:

Batch No. XXXXX	Production date: 2020-01-01	Date of expiry: 2021-06-30
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SHELF LIFE:

12 months from production date, when kept under correct storage conditions and in original packaging.

PACKAGING:

- Bag-In-Box (Gross 25,25kg/Nett 25kg or Gross 20,20kg/Nett 20kg)

STORAGE CONDITIONS:

It is essential to store RBD Coconut Oil in a cool and dry place at temperature below 30°C and at a maximum relative humidity of 75%. Keep it in an odorless environment and away from direct sunlight.

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PRODUCTION ADDITIVES:

This product may contain traces of citric acid since this is used up to 20 ppm in the final production stage to prevent deterioration. According EU directive EC 1169/2011 this does not need to be labelled as an additive in final products.

Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin, including all amendments Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs, including all amendments Regulation (EC) No 1333/2008 on food additives, including all amendments.

Last review 2021-04-27

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