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PRODUCT SPECIFICATION SHEET		

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PROVISIONNAL PRODUCT SPECIFICATION

Brand : GPA TRANSFORMATION
Product Name : NATUREL COCOA BUTTER
Process : Pressing whole beans of quality
Origin Country : Côte d'Ivoire
Manufacturer Information : GPA TRANSFORMATION, Zone Industrielle Yopougon Abidjan - Côte d'Ivoire
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Commercial Description : Whole cocoa beans machined previously crushed, and heated to a temperature between 110 ° -120 ° C will undergo an extrusion process by pressing, and give cocoa butter.
This butter called "Natural cocoa butter" is filtered and then tempered at 30 °C to facilitate crystallization; It is then molded and cooled, giving a butter of hard consistency and unctuous to the touch.

Organoleptic Description : - Colour: Pale yellow
- Odour: Rich Cocoa Aroma, no foreign flavors
- Taste: Full Cocoa Taste, no foreign flavors
- Appearance : Transparent and clear, with no visible sediments, solids

Physical and Chemical Parameters

Free Fatty Acids, as Oleic Acid : 4% Maxi
Moisture content : ≤ 0,1%

Microbiological Parameters

TPC(cfu/g) : ≤ 5000
Yeast(cfu/g) : ≤ 50
Mold (cfu/g) : ≤ 50
Salmonella(/25g) : Non-attendance
Enterobacteriaceae (MPN/g) : Non-attendance
E. Coli(MPN/g) : Negative

Resquisites : - Manufactured in accordance with good manufacturing practices;
- Free allergens

Conditionnement & Stockage : - Package in cardboard boxes of 25 kg net weight, with high density polythene bags
- Palletised with pallets (120 X 80cm) of wood, suitable for foodstuff storage.
The pallet is formed by 40 carboards
- The shipment is done either on pallets or in bulk, in a dry container;
The pallet is protected with layer of shrink film.
- The label on the paperboard is composed of: the logo- type Product- Net Weight

Optimum Storage Conditions : - Best before 12 months from the date of manufacture in the original packaging and properly stored.
- Temperature: Maximum 25°C
- In the shelter of all humidity. No foreign and strong odors

Intended Use : - Intermediate product
- Cosmetics
- Refineries