

**PRODUCT CODE: 2**

**NAME: 100% NATURAL COCOA BUTTER**

Origin of cocoa beans: Ivory Coast

**Batch number (refer to packaging):**

**Optimal use-by date (refer to the packaging)**

**Date of manufacture (refer to packaging):**

## Method of obtaining

Production: The butter is obtained after hot pressing between 50-80 C of the cocoa beans.

## Physical and chemical properties

Physical State: Solid

Cream colour. pale yellow. Brown.

Odor: Characteristic.

Melting point: 32-36 C

## Handling and storage

### Precautions to take for safe handling:

\*Wash your hands before touching cocoa butter to avoid any contamination of the product.

### Storage:

\*Store in a cool place away from heat sources and direct sunlight.

\*Keep products in clean containers and keep containers closed.

### Incompatible products:

\*Strong bases and strong acids.

### Incompatible materials:

\*Sources of ignition and direct sunlight.

Storage time: 6 to 12 months.

Storage temperature: <= 18 C

### Packaging:

Cocoa block of 1 kg or more depending on customer specifications.

Minimum order: 500 kg in non-deodorized blocks.

## Heavy metals

We certify that chocolate and confectionery products manufactured and distributed by:  
**IVORY COCOA PROCESSING** - 1565 Rue de Louvain O, Montreal, Quebec H4N 1G6

- comply with the general obligations of the food trade as well as the requirements general food law.
- do not contain pork or dioxin, are GMO-free and non-ionized; - do not contain ingredients which, according to our latest knowledge, could be harmful for public health;
- are safe for use and suitable for human consumption and are produced in accordance with the strictest safety standards.



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1565 Rue de Louvain O, Montréal,  
Québec H4N 1G6

## Legal Name & List of Ingredients

Transformation Cacao Ivoire Québec Inc

**Pure cocoa butter (100% cocoa)**

Ingredients: cocoa beans.

The product kept according to our recommendations can be kept until the best before date written on the packaging.

Product certified Kosher (Kosher) and Aliments du Québec.

## Composition

**Cocoa beans**

100.0%

**100.0% Cocoa**

## LAST UPDATE

Validated by: Quality Regulatory Affairs Manager

Non-contractual information.

Product information update date: October 27, 2022 in Montreal, QC, Canada



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