

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

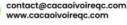
- comply with the general obligations of the food trade as well as the requirements general food law.
- do not contain pork or dioxin, are GMO-free and non-ionized; do not

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 the strictest safety standards.









1



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.

Composition

LAST UPDATE

Product certified Kosher (Kosher) and Aliments du Québec.

Cocoa beans

100.0% Cocoa

100.0%

Validated by: Quality Regulatory Affairs Manager

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





Non-contractual information.