

 INTERCHIMIE	Dossier technique et réglementaire / <i>technical and regulatory document</i> BEURRE DE CACAO DESODORISE BIOLOGIQUE*	Avril 2025 / <i>April 2025</i>
	INCI: Theobroma cacao seed butter N° CAS: 8002-31-1 / 84649-99-0 N°EINECS/ELINCS: 283-480-6	

DESCRIPTION / DESCRIPTION:

Le beurre de cacao provient de la matière grasse obtenue par pression des fèves décortiquées de Théobroma cacao. Le cacao est de couleur blanc – jaunâtre, d'odeur légèrement semblable au cacao et de saveur douce / *The cocoa butter comes from the fat obtained by pressing the beans of Theobroma cacao. The cocoa is white-yellowish, with a slightly cocoa-like smell and a mild flavor.*

*Matière première issue de l'Agriculture Biologique certifiée par Ecocert FR-BIO-01 / *Raw material from "Agriculture Biologique" certified by Ecocert FR-BIO-01

CARACTERISTIQUES GARANTIES / GUARANTEED SPECIFICATIONS :

CARACTERISTIQUES	SPECIFICATIONS	METHODES / METHODS
Indice d'acide / Acid value	≤ 4 mg KOH /g	Ph. Eur 2.5.1
Indice de peroxyde / Peroxide value	≤ 5 meq O ₂ / kg	Ph. Eur 2.5.5
Indice d'iode / Iodine value	33 – 42 g I ₂ /g	Ph. Eur 2.5.4
Indice de saponification / saponification value	188 – 200 mg KOH/g	Ph. Eur 2.5.6
Composition en acides gras		
C 16:0 Acide palmitique / palmitic acid	21 – 29%	Ph. Eur. 2.4.22
C 18:0 Acide stéarique / stearic acid	31 – 39%	
C 18:1 Acide oléique / oleic acid	30 – 38%	
C 18:2 Acide linoléique / linoleic acid	2 – 5%	

Ces éléments seront repris sur nos BA / *these elements will be on our CoA*

CARACTERISTIQUES A TITRE D'INFORMATION / ADDITIONAL INFORMATION:

Insoluble dans l'eau, soluble dans l'éther et l'éther de pétrole / *Insoluble in water, soluble in ether and petroleum ether*

Densité à 20°C / *Density at 20°C:* 0.90 – 0.93 g/cm³

Viscosité à 37°C / *Viscosity at 37°C:* 40 – 50 mPas

Vegan product

Iso 16128 :

NI = 1 NOI = 1

OI = 1 OOI = 1

APPLICATIONS :

Alimentaire, Cosmétique, Parapharmacie / *Food, Cosmetic, Drugstore*

Le beurre de cacao hydrate, nourrit et protège la peau et l'une de ses principales qualité est de pouvoir solidifier à température ambiante et de fondre entre 31 et 35°C, ce qui lui permet de résister mieux à l'oxydation.

Cocoa butter moisturizes, nourishes and protects the skin and one of its main qualities is to be able to solidify at room temperature and melt between 31 and 35 ° C, which allows it to resist better to oxidation.

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CONDITIONNEMENT STANDARD / STANDARD PACKAGING:

Carton de 25 kg / *cardboard of 25 kg*

A conserver dans un récipient bien rempli, bien fermé, à l'abri de la lumière et de la chaleur / *Store in a well-filled, well-closed container, protected from light and heat*

Additives	Doesn't contain additives	
Allergen	Doesn't contain food allergens (1169/2011) Doesn't contain cosmetic allergens (1223/2009 & 2023/1545)	
Animal Testing	Has not been tested on animals	
BSE - Bovine Spongiform Encephalopathy	No risk for BSE	
California Prop 65	This product (CAS:8002-31-1 / 84649-99-0) is not listed	
Carcinogenic, Mutagenic and Reprotoxic (CMR)	Doesn't contain substances CMR according to Annex VI of Directive CE 1272/2008 & 2023/1490	
Composition	100% Theobroma cacao seed butter	
Cosmetic	This product complies with EC regulation 1223/2009 and its amendment	
Cosmos / Ecocert	This raw material from "Agriculture Biologique" is certified by Ecocert FR-BIO-01	
Danger	This product is not classified as dangerous in accordance with CLP and ADR	
Dioxane	Complying to regulation 2023/915	
Ecolabel	<i>No data available</i>	
European Pharmacopeia	NA – this product is not listed	
Food	Is a food grade product	
Genetically Modified Organisms (GMO)	Doesn't contain GMO	
Inventories	Cas 8002-31-1 is listed in China IECSC, Taiwan TCSI, USA TSCA,	New Zealand NZIoC, Philippines PICCS, Australia AIIC, Canada DSL
Geographic origin (for plant)	Ivory coast / Dominican Republic	
Glycol ether	The presence of glycol ether is not expected but not analyzed	
Halal	Not certified but conform to halal requirement	
Heavy Metals	Complies with regulation 2023/915	
HS code	18040000	
Irradiation / ionization	Has not been irradiated or ionized	
Kosher	Not certified but conform to kosher requirement	
Latex	Doesn't contain latex	
Manufacturing location	Netherlands / Ivory coast	
Microbiological data	Are not favorable to microbiological development. The oils are deodorized (180-250°C) during the refining process, which effectively eliminates microbiological activity. The water content (typically less than 0.5%) is low and provides an environment that is not suitable for microorganisms (total aerobic: < 1000 cfu/g, absence of pathogens germs in 1 g)	
Microplastic	Not expected (regulation 2023/2055)	
Nanomaterials	Doesn't contain nanomaterials (2011/696 & 1223/2009)	
Nitrosamine	The presence is not expected but not analyzed	

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Nutritional data	Nutritional information (for 100g): Caloric value: 3700 KJ (900Kcal), Proteins:0g, Glucides:0g,		Lipids (fatty acids): 100g, saturated:61g, Mono-saturated: 36g, polyunsaturated: 3g, salt:0g
Origin	100% vegetable (cocoa tree)		
PAH / PFAS	Not expected		
Pesticide	Complies with European Regulation EC 396/2005 on the presence of pesticides in products of plant and animal origin		
Phthalate	The presence of phthalates ether is not expected but not analyzed		
Preservative	Doesn't contain preservatives (1223/2009 & 2003/15)		
Process	BEURRE DE CACAO BIO BRUT ↓ FILTRATION ↓ CHAUFFAGE ↓ DESODORISATION ↓ FILTRATION ↓ REFROIDISSEMENT ↓ PRODUIT FINI		
REACH	Exempt of obligation according to Annex II, n° 9 of EC Regulation n° 987/2008 of the Commission amending REACH Regulation EC No 1907/2006, annexes IV and V		
Residual Solvents	Doesn't contain residual solvents (CPMP/ICH/283/95)		
RSPO	Doesn't contain palm oil – Not concerned		
Shelf Life	12 months		
Substances of Very High Concern (SVHC)	Doesn't contain SVHC according to Annex XIV of the regulation REACH as ingredient		
Volatiles organic compounds (VOC)	Doesn't contain VOC (2010/79)		

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Ce document annule et remplace tous documents techniques et réglementaires précédents / *This document cancels and replaces all technical and regulatory previous documents.*