

	Dossier technique et réglementaire / <i>technical and regulatory document</i> BEURRE DE CACAO	Septembre 2019 / <i>September 2019</i>
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INCI: **Theobroma cacao seed butter**
N° CAS: 8002-31-1
N°EINECS/ELINCS: –

DESCRIPTION / DESCRIPTION :

Le beurre de cacao provient de la matière grasse obtenue par pression des fèves décortiquées de Theobroma cacao / *The cocoa butter comes from the fat obtained by pressing the beans of Theobroma cacao*
Le beurre de cacao est de couleur blanc – jaunâtre, d'odeur légère et semblable au cacao et de saveur douce / *The cocoa butter is white-yellowish in color, has a slight odor and is similar to cocoa and has a sweet flavor*

CARACTERISTIQUES GARANTIES / GUARANTEED SPECIFICATIONS:

CARACTERISTIQUES	SPECIFICATIONS	METHODES / METHODS
Aspect / <i>Aspect</i>	Pâte solide blanche à blanche- jaunâtre / <i>White to yellowish white solid paste</i>	Visuelle / <i>Visual</i>
Indice d'acide / <i>Acid value</i>	≤ 2 mg KOH/ g	AOCS Cd 3a-63
Indice d'iode / <i>Iodine value</i>	33 – 42 g I ₂ /100 g	AOCS Cd 1b-87
Couleur / <i>Colour</i>	≤ 8	Gardner
Indice de réfraction à 40 °C* / <i>Refractive index at 40 °C</i>	1.456 – 1.459	
Indice de saponification* / <i>Saponification index*</i>	190 – 198 mg KOH/ g	
Insaponifiable* / <i>Insaponifiable*</i>	≤ 1%	
Point de fusion* / <i>Melting point*</i>	28 – 36 ° C	

*Analyse non réalisée pour chaque lot / *Analysis not carried out for each batch*

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

Ces caractéristiques sont conformes aux précédentes spécifications datées d'Avril 2015 / *These features are in accordance with previous specifications dated on April 2015*

CARACTERISTIQUES A TITRE D'INFORMATION / ADDITIONAL INFORMATION:

Cette graisse est particulièrement appropriée pour les revêtements de confiserie / *This fat is preeminently suitable for confection coatings.*

Composition d'acides gras / *Fatty acid composition :*

C 16 Acide palmitique / *Palmitic acid* : 26%

C 18 Acide stéarique / *Stearic acid*: 35 %

C 18' Acide oléique / *Oleic acid*: 34 %

C 18'' Acide linoléique / *Linoleic acid* : 3 %

Autres / *Others* : 1 %

APPLICATIONS :

Cosmétique: principalement utilisé en cosmétique en raison de sa bio-conformité totale avec la peau et son contenu en Vitamine E / *Cosmetic: mainly used in cosmetics because of its total bio-conformity with skin and its content in Vitamine E*

Propriétés cosmétiques: toucher non grasse, pénétration facile, anti-âge, nourrissant, hydratant, adoucissant / *Cosmetics properties: Non greasy touch, easy penetration, anti-aging, nourishing, moisturizing, softening*

Utilisations : soins de la peau et des cheveux, l'aromathérapie et dans les traitements contre l'eczéma / *Uses: skin and hair care, aromatherapy and in treatments against eczema*

CONDITIONNEMENT STANDARD / STANDARD PACKAGING :

Sceau de 25 kg – Carton de 25 kg / *25 kg seal - 25 kg cardboard*

Matière première non classifiée comme substance dangereuse / *Raw material not classified as dangerous substance*

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Additives	<i>No data available</i>
Allergen	The product is not manufactured to contain any of the products added in Annex III in the European Directive 2003/15/EC (7th amendment of the former cosmetics Directive 76/768/EC), nor those listed as likely to cause allergic reaction in Annex III of the European Regulation (EC) 1223/2009 and subsequent modifications on Cosmetic products
Animal Testing	Has not been the subject of animal testing or retesting in cosmetic purposes
BSE - Bovine Spongiform Encephalopathy	Free of BSE and complies with all relevant current EU legislative requirements regarding to TSE /BSE
California Prop 65	The product (CAS: 8002-31-1) is not listed
Carcinogenic, Mutagenic and Reprotoxic (CMR)	This product is not classified as CMR as defined in European Regulation 1272/2008/EC and its subsequent modifications
Composition	100% Theobroma cacao seed butter
Cosmetic	Complies with the Cosmetics grade (1223/2009)
Cosmos / Ecocert	<i>No data available</i>
Danger	This product is not classified as dangerous according to the CLP and ADR
Dioxane	This product doesn't exceed legal limits for dioxins – there is no potential for dioxin in the product
Ecolabel	<i>No data available</i>
European Pharmacopeia	<i>No data available</i>
Food	Is not a food grade product
Genetically Modified Organisms (GMO)	Doesn't contain GMO as defined by guideline 2001/18/EC
Inventories	Compliant with China IECSC, USA TSCA, Philippines PICCS, Australia AICS, Canada DSL
Geographic origin (for plant)	<i>No data available</i>
Glycol ether	<i>No data available</i>
Halal	<i>No data available</i>
Heavy Metals	There is in no potential for heavy metals to be present in detectable concentration
HS code	18040000
Irradiation / ionization	Has not been irradiated during and after its manufacture
Kosher	<i>No data available</i>
Latex	<i>No data available</i>
Manufacturing location	Europe
Microbiological data	<i>No data available</i>
Nanomaterials	This product is free from nanoparticles or materials produced via nanotechnology
Nutritional data	<i>No data available</i>
Origin	100% vegetable
Pesticide	<i>No data available</i>
Phthalate	Doesn't contain phthalates
Preservative	Doesn't contain preservative
Process	Crude Fat → filtration → deodorization (odour and taste compounds, FFA and colour pigments) → cocoa butter refined
REACH	REACH exemption Annex V.9
Residual Solvents	There is in no potential for residual solvents of the class mentioned in the guidelines

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	ICH Q3 (CPMP/VICH/283/95, update CPMP/QWP/450/03), VICH GL 18 (CVMP/VICH/502/99, update EMEA/CVMP/511/03)
RSPO	<i>No data available</i>
Shelf Life	3 years
Substances of Very High Concern (SVHC)	This product is not listed in the Candidate List (last update)
Volatiles organic compounds (VOC)	<i>No data available</i>

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