coagricsal Cooperativa Agrícola Cafetalera San Antonio Limitada	Product Technical Specification Cocoa Butter	XOL

Products produced by cooperative **COAGRICSAL** are monitored and verified during production process, to guarantee Good Manufacturing Practices and relevant sanitary conditions, complying with the requirements established by Secretariade Salud Publica de Honduras.

DESCRIPTION AND INGREDIENTS

Light yellow solid or liquid, liquid at temperature higher than 33°C, which has the taste of chocolate without sugar and is not bitter. Made from 100% top quality cocoa beans, well selected, roasted and clean. It does not contain alkalizing agents or other additives. Tariff designation: COCOA BUTTER

I. ORGANOLEPTIC CHARACTERISTICS

Color	Light yellow
Flavor	Characteristic of chocolate
Aroma	Characteristic of chocolate
Texture	Solid (Liquid)

II. PHYSICAL AND CHEMICAL CHARACTERISTICS

PH	5,5 – 5,9
Melting point	33°C
Percent acidity	< 1,75%

III. MICROBIOLOGICAL SPECIFICATINS

Total aerobic count < 5.000 UFC/g	Total coliform count < 10 UFC/g
Filamentous fungi < 50 UFC/g	Presence of Escherichia coli in 25 g negative.
Yeast fungi < 50 UFC/g	Presence of Salmonella SP in 25 g negative.

IV. USES AND APPLICATIONS

For industrial purposes, fit for human consumption.
Suitable for production of chocolate, coatings and couvertures.

V. PACKAGING

Boxes: 20,00 kg netto 20,66 kg gross	Primarily: In non-toxic low-density polyethylene bag. Secondary: Corrugated cardboard box.

VI. STORAGE CONDITIONS

Product should be stored at ambient temperature 18 – 22°C and < 50% of relative humidity.
Placed in dry environment and air circulation. The storage hold must be free of plague and strong or bad odors, away from direct sun light.

VII. SHELF LIFE

24 month after production date under right storage conditions.