

# 93846-COCOA BUTTER

# 1. <u>IDENTIFICATION OF THE SUBSTANCE OR PREPARATION</u>

# 1.1. Identification of the substance or preparation

Name: Cocoa butter Bulk code: 93846 Internal code: 43204

#### 1.2. Synonyms

No information available.

# 2. **DESCRIPTION**

Appearance: Solid Colour: Yellowish

Odour: Slight cocoa odour Origin: Plant (cocoa tree seeds)

Geographical origin: Mainly West Africa (Cameroon, Ghana, Ivory Coast, Nigeria), Congo and Latin

America (Dominican Republic, Ecuador, Peru).

#### 3. COMPOSITION/INFORMATION ON COMPONENTS

CAS: 8002-31-1 EINECS: 310-127-6

INCI: Theobroma Cacao Butter

Approximate composition: Palmitic acid triglycerides (25%), stearic acid triglycerides (37%), oleic acid triglycerides (34%) and linoleic acid triglycerides (3%).

#### 4. PHYSICO-CHEMICAL DATA

For more information, see the analysis report.

**Solubility:** The product is soluble in ether, hot absolute alcohol and benzene, very soluble in chloroform and insoluble in water.

# 5. PROPERTIES/USES

Excipient for pharmaceutical use.

Cosmetic use.

Food use.

The product is compliant with the German Food Law and EU regulations.



# 6. DOSAGE

No information available.

# 7. REMARKS

#### STORAGE:

Store at room temperature in a cool, dry place in a tightly closed container away from sunlight and moisture.

The documentation available related to the product's regulatory compliance is included below.

#### BSE/TSE:

The product has been manufactured without the presence of materials of animal origin, which is where there would be the risk of BSE. Therefore, a risk assessment is not required. (Note EMA/410/01 Rev. 03).

#### GMOs:

This product is not required to be labelled in accordance with EU Regulations (EC) 1829/2003 and 1830/2003 with regard to traceability, labelling and approval as genetically modified food and feed.

#### **PESTICIDES:**

The product is compliant with EU Regulation (EC) 396/2005 in its current version. Ethylene oxide is not used to treat the seeds.

#### **RESIDUAL SOLVENTS:**

The product is compliant with the current edition of the ICH-Q3C for residual solvents in foodstuffs (EMA/CHMP/ICH/735038/2018, ICH-Q3C).

#### **HEAVY METALS:**

None of the elemental impurities mentioned in ICH Q3D are present, nor are they intentionally added, in the production of the product. The manufacturer has no evidence of possible cross-contamination with investigated metals.

# **IMPURITIES:**

- Nitrosamines: Nitrosamines are not naturally found in the product, nor are they intentionally added during the manufacturing process. No analysis has been performed.

### **ALLERGENS:**

Food allergens: In accordance with the Food Allergens listed in Annex II to Regulation (EU) 1169/2011 and the Alba List 11/2017, the product does not contain any of the listed products in its composition, with the exception of cocoa and its derivatives. The product is susceptible to cross-contamination with soy and its derivatives, despite not being part of the composition thereof. The product does not contain cereals containing gluten or lactose.



Type of document:

Version: 8.0

# 93846-COCOA BUTTER

# NUTRITIONAL COMPOSITION:

NUTRITIONAL VALUES PER G	100 G
Energy value	3700 KJ/900 Kcal
Fat	100.0
- Of which saturated fatty acids	60.40
- Monounsaturated fatty acids	35.5
- Polyunsaturated fatty acids	4.0
Carbohydrates	0
- Of which sugars	0
Protein (N*6.25)	0
Salt	0

# **REACH:**

Exempt.