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ALTINMARKA MANAGEMENT SYSTEMS PRODUCT SPECIFICATION

DEODORIZED COCOA BUTTER / CBD

PRODUCT DESCRIPTION	: Deodorized Cocoa Butter
ORIGIN	: Turkey
PACKAGING	: Solid: 25 kg; cardboard box with HDPE inner bag Liquid: with tanker
STORAGE CONDITIONS	: Solid: Keep cool and dry place; temperature 18-22 °C and relative humidity 50-60%. Store away from odours and sunlight and heat sources. Liquid: 45-55°C
SHELF LIFE	: Solid: 2 years Liquid: 2 months
REGULATION INFORMATION	: The product conforms to Turkish Food Codex and EU Regulations
ALLERGEN INFORMATION	: The product doesn't contain any allergen
GMO INFORMATION	: Non-GMO
SENSORY CHARACTERISTICS	
Taste and smell	: Neutral, without cocoa taste and smell
Colour	: Light yellow
Appearance	: A special appearance without any foreign materials
CHEMICAL CHARACTERISTICS	
Moisture content	: max. 0.1 %
FFA (as oleic acid)	: max. 1.75 %
Refraction index (40°C)	: 1.456-1.459
Unsaponifiable matter	: max. 0.35 %
Peroxide value	: 0.5-3.0 meq O ₂ /kg
Iodine value (Wijs method)	: 32-42
Saponification value	: 191-198
Melting point initiation	: 32.0-35.0 °C
Melting point commencement	: 33.0-35.0 °C
CONTAMINANTS	
Arsenic	: max. 0.5 mg/kg
Lead	: max. 0.1 mg/kg
Cadmium	: max. 0.6 mg/kg
Iron	: max. 2 mg/kg
Aflatoxin B1	: <2 ppb
Aflatoxin (B1+B2+G1+G2)	: <4 ppb
Melamine	: max. 2.5 mg/kg
Sum of dioxins (WHO-PCDD/F-TEQ)	: max. 0.75 pg/g fat
Sum of dioxins and dioxin-like PCBS (WHO-PCDD/F-PCB-TEQ)	: max. 1.25 pg/g fat
Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180	: max. 40 ng/g fat
Erucic acid (on total fatty acid content)	: max. 5 %
Benzo(a)pyrene	: max. 5 µg/kg
Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	: max. 30 µg/kg
Pesticides	: Conforms to Pesticides Residue Levels regulations of Turkish Food Codex and EU legislation
MICROBIOLOGICAL CHARACTERISTICS	
Total plate count	: max. 5000 cfu / g
Yeast and Mould	: max. 100 cfu / g
<i>E. coli</i>	: Negative cfu / g
<i>Salmonella</i>	: Negative cfu / 250 g
<i>Enterobacteriaceae</i>	: Negative cfu / g

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