

Cocoa Butter

Virgin

INCI: Theobroma Cacao seed Butter

CAS / EINECS : 8002-31-1 / 283-480-6



Our virgin CACAO BUTTER is extracted from the seeds of the CACAO fruits and remains crude, without any refining process.

The cocoa butter is solid at room temperature, but melts easily on contact with the skin. Its melting point is interesting in balms, lipglosses, make up, or to give more body to your emulsions.

Technical Information

	Characteristics		Characteristics
Appearance (20°C)	Light yellow solid Butter	Peroxide Value (meq O ₂ /kg)	Max 3
Odor	Characteristic	FFA	Max 2%
Taste	Typical cocoa taste		

Microbiological Data

Total plate count in 1g	<5000	Mould per g	<100
Yeast per g	<100	Salmonella in 25g	negative

Properties and Cosmetic Applications

COCOA BUTTER is recommended for :

- skin care : creams, milks.... 1-5%
- lipsticks, lipbalms, color cosmetic 5-30%
- Sun care products 3-6%
- hair care creams, conditioners 5-20%
- body balms, massage oils etc... 60-100%

Packaging and Storage

Packaging: 25kg cardboxes

Storage: Store in cool conditions (below 25°C) away from light and humidity in unopened containers.

Shelf Life: 24 months in original unopened packaging.

Safety: Refer to MSDS. Not considered hazardous.