

COCOA BUTTER, DEODORISED

INCI: *Theobroma Cacao Seed Butter*

CAS No.: 84649-99-0 / 8002-31-1

EINECS: 283-480-6

Manufacturing Method: Expeller Pressed & Deodorised

Shelf Life: 24 months

TECHNICAL DATA SHEET

Product Description

Deodorised Cocoa Butter is a mechanically pressed vegetable butter obtained from cocoa beans and further deodorised to remove its natural cocoa aroma. It is a highly stable, solid butter widely used in cosmetic and personal care formulations for its emollient and moisturising properties.

Physical & Chemical Properties

Parameter	Specification
Appearance	Solid butter
Colour	Off-white – Yellow
Odour	Odourless
Melting Point (°C)	30 – 34
Iodine Value (g I ₂ / 100 g)	35.0 – 40.0
Peroxide Value (meq O ₂ /kg)	< 5.0
Free Fatty Acid (%)	< 1.8

Fatty Acid Profile (Typical Range)

Fatty Acid	Range (%)
Palmitic (C16:0)	23.0 – 30.0
Stearic (C18:0)	30.0 – 37.0
Oleic (C18:1)	31.0 – 39.0
Linoleic (C18:2)	1.5 – 4.5

Storage & Handling

- Store in a **cool, dry place**
- Protect from **heat and direct sunlight**
- Keep container **tightly closed**