



Certificate of Analysis

Product Name:	TSK-BUT030 Cocoa Butter, Refined		
Customer:	Interested Party	Customer Ref:	
Date:	23/07/2025	Batch no:	50162-01

Analytical Test	Specification	Result
Appearance:	Solid butter off white to yellow at ambient temperature. Pale yellow to yellow, clear liquid when warmed	Conforms
Odour:	Typical no off odours.	Conforms
Acid Value (mgKOH/g)	≤ 3.6	0.9
Free Fatty Acid (% As Oleic)	≤ 1.8	0.45
Peroxide Value (Meq/Kg)	≤ 10.0 (at time of production analysis)	0.9
Fatty Acid Profile (%)		
C16:0 Palmitic Acid	20.0 - 30.0	27.05
C18:0 Stearic Acid	30.0 - 40.0	33.81
C18:1 Oleic Acid	30.0 - 40.0	33.71
C18:2 Linoleic Acid	1.5 - 5.0	2.74
Packing Date:		07 / 2025
Recommended re-test date:		01 / 2027
Commercial Expiry date:		07 / 2027

Storage	Shelf life of this product is influenced by many conditions of which temperature, exposure to light / air and general good storage are the major factors. Material stored in adverse conditions may deteriorate much faster. Our suggested "Re-test" date shown on this certificate reflects a minimum period in which we would expect product to remain in good usable conditions if stored as recommended. Thereafter its continued shelf life may be very much longer and we advise re-test at the indicated date and then every 3-6 months up to a suggested commercial expiry date as shown below. The expiry date is subjective and should be controlled by QC/QA. Typical indicators of re-test failure would be changes in organoleptic properties (clarity / colour / sediment / haze / off odour etc) Such changes may be gradual and slight and the commercial expiry date is intended to reflect a viable maximum proposal subject to earlier re-test approvals
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