

COCOA BUTTER

Natural Cocoa Butter

Naturally pressed cocoa butter, free fatty acids under 1.75%, melting point 31–35 °C, in 25 kg cartons.



- Free fatty acids held under 1.75% as oleic acid
- Melting point 31–35 °C for reliable tempering
- Iodine value 33–42 confirms pure cocoa butter
- Natural, not deodorised, so cocoa aroma is retained

SPECIFICATIONS

Free fatty acids	≤ 1.75% as oleic acid	Colour	Pale yellow, natural
Melting point	31–35 °C	Minimum order	5 MT
Moisture	≤ 0.2%	Packaging	25 kg cartons, food-grade liner
Iodine value	33–42	Lead time	3–4 weeks

EXPORT DETAILS

HS CODE	INCOTERMS	CERTIFICATIONS
1804.00	FOB · CFR · CIF	ISO 22000 HACCP Halal (BPJPH)

PRODUCT OVERVIEW

Cocoa butter pressed from Indonesian cocoa liquor and supplied in its natural state, keeping the pale yellow colour and mild cocoa aroma that reinforces flavour in dark and milk chocolate. Every lot reports free fatty acids, melting point, moisture, and iodine value, the four figures buyers use to confirm the fat is genuine cocoa butter and was pressed from well-dried beans.

Values are typical specifications for the current crop and are confirmed lot by lot on the sales contract. Cut-test records and moisture readings travel with every shipment.

