

COCOA BUTTER

Deodorized Cocoa Butter

Steam-deodorized pure-press cocoa butter with a neutral flavour and pale ivory colour, FFA at or below 1.75%.



- Vacuum steam deodorization for a neutral profile
 - Same 31–35 °C melting band as natural butter
- Pale ivory, visibly lighter than natural butter
 - Pure press, no solvent extraction

SPECIFICATIONS

Free fatty acids	≤ 1.75% as oleic acid	Colour	Pale ivory, deodorized
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

Pure-press cocoa butter passed through vacuum steam deodorization, which strips the volatile aroma compounds and leaves a neutral fat with the same crystallization behaviour as our natural butter. Buyers choose it where cocoa aroma would fight the recipe: white chocolate, coatings, and cosmetic formulations. Melting point stays in the 31 to 35 °C band, so tempering curves carry over unchanged from natural butter.

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.

