Technical Data Sheet

HALLSTAR

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BIOCHEMICA® COCOA BUTTER NATURAL

Specifications

Property	UoM	Method	Limits		
			Qualitative	Min.	Max.
Appearance	-	VISUAL	Tan Colored Fat	-	-
Odor	-	OLFACTORY	Chocolate	-	-
Iodine Value	g I2/100 g	AOCS CD 1-25	-	33	43
Free Fatty Acid	%	AOCS CA 5A-40	-	0	2
Moisture, %	-	N/A	0.2 % Max	-	-
Melting Point	°C	FP-83	-	30	38

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