



United Cocoa Processor, Inc.  
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## SPECIFICATION SHEET

PRODUCT: Natural Cocoa Butter

### PHYSICAL CHARACTERISTICS

Color and Flavor:	Clear, pale yellow, free of any off-flavors
Moisture:	0.2% maximum
Free Fatty Acid:	1.75% maximum
Acid Value:	3.5% maximum

PACKAGING: Corrugated boxes with poly liner @25 kg net weight  
or  
Bulk Tanker

STORAGE: The product must be stored in a cool dry area free of any foreign odors. The product should be ventilated and covered. Ideal storage conditions are at 65 to 70 degrees F (18 to 21 degrees C), with less than 50% relative humidity.

SHELF LIFE: 12 months, in proper storage conditions

LABELING: Natural Cocoa Butter