## PRODUCT INFORMATION SHEET

For more product information, please refer to the Safety Data Sheet (SDS), the IFRA Statement, or the lot specific Certificate of Analysis (COA).

## Cocoa Butter, White

Product Code: 301-122X

INCI:	Theobroma Cacao (Cocoa) Seed Butter
Part Used:	Bean.
Method of Extraction:	Prime Pressed.
Melt Point:	86 - 96.8°F
Country of Origin:	Please refer to the label on the container.
Impurities or Additives:	None expected. Please refer to the COA for lot specific data.
Allergens:	Please refer to the Allergen Report.
Appearance:	White to off-white fat.

## Shelf Life:

Use within 1 year for freshest quality. Typical shelf life is 2 years when stored in cool, dry conditions.

Change Log		
7/01/2021	Format Adjusted/Information Updated - KCV	