

Technical Data Sheet (US)

Code: Astra A (bulk, blocks, chips or ground)

Date: 1-Jan-2024

Supersedes: 1-Feb-2023

Name	Astra A
Product	Cocoa butter
Producer	Olam Cocoa BV (blocks or ground) Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands Veerdijk 18, 1531MS Wormer, The Netherlands
	Olam Cocoa Deutschland GmbH (chips) Neckarvorlandstraße 36-42, 68159 Mannheim, Germany

Physical and Chemical characteristics

Parameter	Value	Method
Acidity (% max)	1.75	IUPAC 2.201 (content of free fatty acids calculated as oleic acid)
Iodine value	33 – 40	IUPAC 2.205 (Wijs method)
Refractive index nD	1.456 – 1.458	IUPAC 2.102 (40°C)
Clear point (°C)	32 – 35	ICA 4/1962
Blue value (max)	0.05	ICA 29/1988
Unsaponifiables (% max)	0.35	ICA 23/1988
Absorbance after washing with alkali (max)	0.14	ICA 19/1973 (270 nm)
Saponification value	192 – 197	IUPAC 2.202
Peroxide value (max)	4	IUPAC 2.501 (Milliequivalent oxygen per kg cocoa butter)
Color (Lovibond Tintometer)	min 40 + 1.0 max 40 + 2.2	ISO 27608 : 2010

A certificate of analysis is supplied with each product lot shipped.

Microbiological characteristics

Parameter	Value	Method
Standard plate count (cfu/g)	5000 max.	ISO 4833-1
Molds (cfu/g)	50 max.	ISO 21527-2
Yeasts (cfu/g)	50 max.	ISO 21527-2
Enterobacteriaceae (per g)	Negative to test	ISO 21528-1
E. coli (per g)	Negative to test	ISO 166649-3
Salmonella (per 4x375g)*	Negative to test	ISO 6579-1

* Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I

Not all microbiological parameters are included on the standard COA. Not all results may be available prior to delivery.

Storage

Liquid: The optimum storage conditions are at 40-50° C (104-122°F)

Solid: The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.

Ground: This tempered cocoa butter is processed under Nitrogen at 10 to 15°C, which results in the production of ground cocoa butter particles. This process is controlled; however storage and transportation conditions may affect the final form of the ground cocoa butter.

Ship in cooled container, temperature max 15°C.

The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odours.

Under the described transport and storage conditions the product has a shelf life of 12 months from the date of manufacture. When used after 3 months after manufacture, there should be first a sensory evaluation in the end product.

Certification options

Rainforest Alliance



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Fairtrade



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[**Certification status must be confirmed in the contract]

Kosher



certified

Halal



certified

Indicative Nutritional Information

Name Cocoa butter Astra A

Producer

Olam Cocoa BV

- Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
- Veerdijk 18, 1531MS Wormer, The Netherlands

Olam Cocoa Deutschland GmbH

- Neckarvorlandstraße 36-42, 68159 Mannheim, Germany

Main components

Total fat	99.9	g/100g
Moisture	0.1	g/100g
Protein	0.0	g/100g
Total carbohydrates ¹	0.0	g/100g
Theobromine	0.0	g/100g
Caffeine	0.0	g/100g
Ash	0.0	g/100g

Minerals

Calcium	0.25	mg/100g
Chloride	0.00	mg/100g
Magnesium	0.45	mg/100g
Phosphorous	5.00	mg/100g
Potassium	2.00	mg/100g
Sodium	0.00	mg/100g
Iron	0.03	mg/100g
Zinc	0.00	mg/100g
Copper	0.01	mg/100g

Fat

Saturated fat	61.5	g/100g
Mono-unsaturated fat	35.0	g/100g
Poly-unsaturated fat	3.5	g/100g
Trans fat	<0.1	g/100g
Cholesterol	3	mg/100g

Vitamins

Vitamin A	<50	IU/100g
Vitamin B1 (thiamine)	0.0	mg/100g
Vitamin B2 (riboflavin)	0.0	mg/100g
Vitamin B3 (niacin)	0.0	mg/100g
Vitamin B5 (pantothenic acid)	0.0	mg/100g
Vitamin C	<0.1	mg/100g
Vitamin D	<0.05	µg/100g
Vitamin E	30	IU/100g

Carbohydrates

Dietary fiber	0.0	g/100g
- Soluble fiber	0.0	g/100g
- Insoluble fiber	0.0	g/100g
Starch	0.0	g/100g
Organic Acids	0.0	g/100g
Sugars	0.0	g/100g
- Added sugars	0.0	g/100g

Energy ²

Energy	900	kcal/100g
Energy from fat	900	Kcal/100g

¹ Total carbohydrates are defined here as 100 – (fat + moisture + protein + theobromine + caffeine + ash)

² Energy calculated according to USDA handbook 74 (revised).

Caloric values: 9 kcal/g for fat; 4 kcal/g for protein and carbohydrates less the amount of insoluble fiber

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Nutrient content information is indicative of composition but not intended as definitive or complete. It is not intended for use in determining specific nutrient labeling values in finished products containing this ingredient as the responsibility for determining label information lies with the finished product manufacturer. Organic matter such as contained in products of this nature is subject to variation in nutritional composition. We disclaim any and all warranties, whether express or implied, including the implied warranty of merchantability. Our responsibility for claims arising from breach of warranty, negligence or any other cause shall not include consequential, special or incidental damages, even if we have been made aware of the possibility of such damages, and is limited to the purchase price of the product. None of the statements made herein shall be construed as a grant, either express or implied, of any licence under any patent held by Olam or other parties.

Allergens and sensitizers information

Code: Astra A (bulk, blocks, chips or ground)

Date: 01 July 2023

Supersedes: 1-Sep-2022

Name	Astra A
Producer	Olam Cocoa BV (bulk, blocks or ground)
	Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
	Veedijk 18, 1531MS Wormer, The Netherlands
	Olam Cocoa Deutschland GmbH (bulk or chips)
	Neckarvorlandstraße 36-42, 68159 Mannheim, Germany

Declarable allergens EU* and USA**	Part of recipe	Used on shared line	As raw material in factory	Comments
Gluten	No	No	No	<20 ppm gluten
- Wheat	No	No	No	
- Rye	No	No	No	
- Barley	No	No	No	
- Oats	No	No	No	
- Spelt	No	No	No	
- Kamut	No	No	No	
Crustaceans	No	No	No	
Egg	No	No	No	
Fish	No	No	No	
Peanuts	No	No	No	
Soy	No	No	No	
Milk	No	No	No	
(Tree) Nuts	No	No	No	
- Almonds	No	No	No	
- Hazelnuts	No	No	No	
- Walnuts	No	No	No	
- Cashews	No	No	No	
- Pecan nuts	No	No	No	
- Brazil nuts	No	No	No	
- Pistachio nuts	No	No	No	
- Macadamia/Queensland nuts	No	No	No	
- Beech nut	No	No	No	
- Butter nut	No	No	No	
- Chestnut	No	No	No	
- Chinquapin	No	No	No	
- Coconut	No	No	No	
- Ginko nut	No	No	No	
- Hickory nut	No	No	No	
- Lichee nut	No	No	No	
- Pine nut	No	No	No	
- Pili nut	No	No	No	
- Sheanut	No	No	No	

Allergens and sensitizers information

Celery	No	No	No	
Mustard	No	No	No	
Sesame	No	No	No	
Sulphur dioxide and sulphites (expressed as SO ₂) >10ppm	No	No	No	+/- 2ppm present by nature, none added
Lupin	No	No	No	
Molluscs	No	No	No	

Additional allergens EU: LeDa list v2.0 – 2011	Part of recipe	Used on shared line	As raw material in factory	Comments
Lactose	No	No	No	
Cocoa	Yes	Yes	Yes	The product is cocoa
Glutamate (E620 – E625)	No	No	No	Natural presence of glutamic acid in/from the cocoa protein, none added
Corn/maize	No	No	No	
Legumes (Leguminosae)	No	No	No	
Beef	No	No	No	
Pork	No	No	No	
Carrot	No	No	No	

Additional allergens – Japan: CAA list – 2019***	Part of recipe	Used on shared line	As raw material in factory	Comments
Abalone	No	No	No	
Apple	No	No	No	
Banana	No	No	No	
Buckwheat	No	No	No	
Chicken (poultry)	No	No	No	
Crab	No	No	No	
Gelatin	No	No	No	
Kiwifruit	No	No	No	
Mackerel	No	No	No	
Mushrooms	No	No	No	
Oranges	No	No	No	
Peaches	No	No	No	
Salmon	No	No	No	
Salmon roe	No	No	No	
Shrimp/prawn	No	No	No	
Squid	No	No	No	
Yams	No	No	No	

Allergens and sensitizers information

Misc. additional allergens and other substances of potential interest	Part of recipe	Used on shared line	As raw material in factory	Comments
Added antioxidants	No	No	No	Natural presence of antioxidants, none added
Added colors (natural or artificial, incl. AZO colors)	No	No	No	
Added flavors (natural or artificial)	No	No	Yes	Vanillin may be used with specific Olam Cocoa BV cocoa powder recipes.
Added preservatives (incl. BHA/BHT)	No	No	No	
Added sweeteners (natural or artificial)	No	No	No	
Added sugars	No	No	No	Natural presence, none added
Added vitamins	No	No	No	Natural presence, none added
Animal products (other)	No	No	No	
Bee pollen, propolis or royal jelly	No	No	No	
Benzoic acid and parabens (E210 – E219)	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
Cottonseed flour	No	No	No	
Latex	No	No	No	
Mango	No	No	No	
Phenylalanine	No	No	No	Natural presence in the cocoa protein, none added
Rice	No	No	No	
Seeds and products thereof	No	No	Yes	Rapeseed: Rapeseed lecithin may be used with specific Olam Cocoa BV cocoa powder recipes. Sunflower seeds: Lots produced before January 2023 only as sunflower lecithin was used with specific Olam Cocoa BV cocoa powder recipes.
Spices	No	No	No	
- Cinnamon	No	No	No	
- Coriander	No	No	No	
- Vanilla	No	No	No	
- Cardamom	No	No	No	
- Clove	No	No	No	
- Nutmeg	No	No	No	
Tomato	No	No	No	
Umbelliferae	No	No	No	
Vegetable extracts	No	No	No	
Vegetable protein (incl. hydrolyzed)	No	No	No	Cocoa contains protein by nature, none added
Yeast (added)	No	No	No	

* EU: Regulation 1169/2011

** USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)

*** Japan: Food Labelling Standards (Cabinet Office Order No. 10 of 2019)

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