



Technical Data Sheet (US)

Code: Astra O (bulk or blocks)

Date: 1-Jan-2023 Supersedes: 1-Feb-2022

Name Astra O
Product Cocoa butter

Producer Olam Cocoa BV (blocks)

Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands

Veerdijk 18, 1531MS Wormer, The Netherlands

Physical and Chemical characteristics

Parameter	Value	Method
Acidity (%, max)	1.75	IUPAC 2.201 (content of free fatty acids calculated as oleic acid)
lodine 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 $40 + 1.0$	ISO 15305

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.	ICA 39/1990
Yeasts (cfu/g)	50 max.	ICA 39/1990
Enterobacteriaceae (per g)	Negative to test	ISO 21528-1
E. coli (per g)	Negative to test	ICA 39/1990
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.

Certification options



Code: Astra O
Date: 1 Feb 2022

Supersedes:



Indicative Nutritional Information

Name Cocoa butter Astra O

Producer Olam Cocoa BV

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

Main components			Minerals		
Total fat	99.9	g/100g	Calcium	0.25	mg/100g
Moisture	0.1	g/100g	Chloride	0.00	mg/100g
Protein	0.0	g/100g	Magnesium	0.45	mg/100g
Total carbohydrates 1	0.0	g/100g	Phosphorous	5.00	mg/100g
Theobromine	0.0	g/100g	Potassium	2.00	mg/100g
Caffeine	0.0	g/100g	Sodium	0.00	mg/100g
Ash	0.0	g/100g	Iron	0.03	mg/100g
			Zinc	0.00	mg/100g
			Copper	0.01	mg/100g
Fat			Vitamins		
Saturated fat	61.5	g/100g	Vitamin A	<50	IU/100g
Mono-unsaturated fat	35.0	g/100g	Vitamin B1 (thiamine)	0.0	mg/100g
Poly-unsaturated fat	3.5	g/100g	Vitamin B2 (riboflavin)	0.0	mg/100g
Trans fat	<0.1	g/100g	Vitamin B3 (niacin)	0.0	mg/100g
Cholesterol	3	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			Energy ²		
Dietary fiber	0.0	g/100g	Energy	900	kcal/100g
- Soluble fiber	0.0	g/100g	Energy from fat	900	Kcal/100g
- Insoluble fiber	0.0	g/100g			Ü
Starch	0.0	g/100g			
Organic Acids	0.0	g/100g			
Sugars	0.0	g/100g			
- Added sugars	0.0	g/100g			

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

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.

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





Allergens and sensitizers information

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Name Astra O

Producer Olam Cocoa BV (blocks)

Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands

Veerdijk 18, 1531MS Wormer, The Netherlands

Declarabl EU ¹ and U	e allergens ISA ²	Part of recipe	Used on shared line	As raw material in factory	Comments
Gluten		No	No	No	<20 ppm gluten
Whea	t	No	No	No	
Rye		No	No	No	
- Barley	•	No	No	No	
- Oats		No	No	No	
- Spelt		No	No	No	
- Kamu	t	No	No	No	
Crustaced	ans	No	No	No	
Egg		No	No	No	
Fish		No	No	No	
Peanuts		No	No	No	
Soy		No	No	No	
Milk		No	No	No	
Tree) Nut	S	No	No	No	
Almor	nds	No	No	No	
Hazelr	nuts	No	No	No	
Walnu	ıts	No	No	No	
Cashe	ews	No	No	No	
Pecar	n nuts	No	No	No	
Brazil r	nuts	No	No	No	
Pistac	hio nuts	No	No	No	
Маса	damia/Queensland	No	No	No	
Beech	n nut	No	No	No	
Butter	nut	No	No	No	
Chest	nut	No	No	No	
Chinq	uapin	No	No	No	
Coco	nut	No	No	No	
Ginko	nut	No	No	No	
Hickor	ry nut	No	No	No	
Lichee	e nut	No	No	No	
Pine n	ut	No	No	No	
Pili nut		No	No	No	
- Shear	nut	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 SO2) >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 ³	Part of recipe	Used on shared line	As raw material in factory	Comments
——————————————————————————————————————				Comments
CAA list – 2019 ³	recipe	shared line	material in factory	Comments
CAA list – 2019 ³ Abalone	recipe No	shared line No	material in factory No	Comments
CAA list – 2019 ³ Abalone Apple	recipe No No	shared line No No	material in factory No No	Comments
CAA list – 2019 ³ Abalone Apple Banana	No No No	No No No	material in factory No No	Comments
CAA list – 2019³ Abalone Apple Banana Buckwheat	No No No No	No No No No No	material in factory No No No	Comments
CAA list – 2019 ³ Abalone Apple Banana Buckwheat Chicken (poultry)	No No No No No No No	No No No No No No No No	material in factory No No No No	Comments
CAA list – 2019 ³ Abalone Apple Banana Buckwheat Chicken (poultry) Crab	No	No	material in factory No No No No No	Comments
CAA list – 2019 ³ Abalone Apple Banana Buckwheat Chicken (poultry) Crab Gelatin	No	No N	material in factory No	Comments
CAA list - 2019 ³ Abalone Apple Banana Buckwheat Chicken (poultry) Crab Gelatin Kiwifruit	No N	shared line No No No No No No No No No N	material in factory No	Comments
CAA list - 2019³ Abalone Apple Banana Buckwheat Chicken (poultry) Crab Gelatin Kiwifruit Mackerel	No N	No N	material in factory No	Comments
CAA list - 2019 ³ Abalone Apple Banana Buckwheat Chicken (poultry) Crab Gelatin Kiwifruit Mackerel Mushrooms	recipe No	shared line No	material in factory No	Comments
CAA list - 2019 ³ Abalone Apple Banana Buckwheat Chicken (poultry) Crab Gelatin Kiwifruit Mackerel Mushrooms Oranges	recipe No	shared line No	material in factory No	Comments
CAA list - 2019 ³ Abalone Apple Banana Buckwheat Chicken (poultry) Crab Gelatin Kiwifruit Mackerel Mushrooms Oranges Peaches	recipe No	shared line No	material in factory No	Comments
CAA list - 2019 ³ Abalone Apple Banana Buckwheat Chicken (poultry) Crab Gelatin Kiwifruit Mackerel Mushrooms Oranges Peaches Salmon	recipe No	shared line No	material in factory No	Comments
CAA list - 2019 ³ Abalone Apple Banana Buckwheat Chicken (poultry) Crab Gelatin Kiwifruit Mackerel Mushrooms Oranges Peaches Salmon Salmon roe	recipe No	shared line No	material in factory No	Comments





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
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	Sunflower seeds: Sunflower lecithin may be 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	

¹ EU: Regulation 1169/2011

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by Olam or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing Olam ingredients.

 $^{^{2}}$ USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)

³ Japan: Food Labelling Standards (Cabinet Office Order No. 10 of 2019)