

Updated: 06-Feb-2024

Cocoa Butter Deodorized, USDA Certified Organic

Specification Sheet

Description: Organic, natural fat from the seeds of the fruit of the Cacao tree (grows in tropical regions), rich in oleic, stearic & palmitic fatty acids, contains also flavors (e.g. vanillic acid), sterols, tannins & pigments.

CAS: 8002-31-2

INCI Name: Organic Theobroma cacao (cocoa butter)

Composition: Organic Theobroma cacao (cocoa butter)

Appearance: Solid fat, deodorized but still has characteristic odor, tan color

Benefits:

- High-quality skin softener, emollient, and conditioner
- Used as film forming agent, non-gelling thickener, and moisturizer in various applications
- Effective emulsion stabilizer

Use: Warm to melt before use, add to fatty phase of formula. Typical use level: creams 3-6%, balms 6-60%. For external use only.

Applications: Creams, lotions, pomades, balms, ointments, makeup products, conditioners

Solubility: Soluble in alcohol or oils, insoluble in water

Preservation: Preservative-free

Storage: Store in a closed container at a dry place at room temperature

Country of Origin: South America, Southeast Asia, West Africa

Raw material source: Cacao beans

Manufacture: Cacao butter is produced by PPP technology (Pure Prime Pressed)

Animal Testing: Not animal tested

GMO: Certified GMO-free





Vegan: Does not contain animal-derived components

HS Code: 1804000000