

Product: **CQbutter Cocoa Deodorized**

Item Number: 136361

INCI Theobroma Cacao (Cocoa) Seed Butter

CAS # 8002-31-1

DESCRIPTION Cocoa Butter Deodorized is a refined, vegetable-derived fat extracted from cocoa beans, characterized by its smooth texture, pale yellow color, and neutral aroma due to the deodorization process. It is rich in essential fatty acids and antioxidants, making it an excellent emollient and moisturizer for skin and hair. Its stable melting point and luxurious feel make it a popular choice in personal care, pharmaceutical, and food applications.

APPLICATION

Personal Care: Emollient in lotions, creams, and lip balms; used in body butters and massage bars for hydration and skin softening; provides a creamy texture in soaps and hair conditioners

Pharmaceutical: Base for ointments, suppositories, and topical treatments; soothing agent for dry or irritated skin

Food: Ingredient in confectionery products, particularly chocolates, for its smooth texture and stability; used in specialty bakery items and desserts

Industrial Applications: Used in specialty lubricants and natural wax blends for added stability and performance

TYPICAL PROPERTIES

Appearance	Light yellow solid
Iodine Value (g I ₂ /100g)	33 - 42
Peroxide Value (mEq/kg)	4.0 Max.
Free Fatty Acid (as Oleic) (%)	1.75 Max.
Crystallization Index (BCI)	4.0 Min.
Saponification Value (mg KOH/g)	188 - 198
Unsaponifiable Matter (%)	0.35 Max.
Moisture (%)	0.10 Max.

HANDLING & STORAGE

Store in original sealed container in a cool, dry, and well-ventilated area. Keep away from direct sunlight. Handle in accordance with good industrial hygiene and safety practices.

PACKAGING

25 KG BOX