



<b>Article</b>	<b>633b</b>	<b>Kakaobutter "Chips"</b>
<b>Synonym</b>		<b>Oleum cacao</b>
<b>Synonym</b>		<b>Cocoa butter</b>
<b>Batch</b>	<b>163165</b>	
<b>Specification</b>	<b>DAB 2007</b>	
<b>Expiry date</b>	<b>10.2018</b>	

Test	Specification	Result
Characters	In accordance	Complies
-Appearance	In accordance	Complies
-Odour	In accordance	Complies
-Taste	In accordance	Complies
-Solubility	In accordance	Complies
Identification	In accordance	Complies
-Thin-layer chromatography	In accordance	Complies
Tests	In accordance	Complies
-Refractive index (40°C)	1,456 - 1,459	1,4566
-Melting point-open capillary method	31 - 35 °C	32,0 °C
-Absorbance	Max 0,18	0,15
-Acid value	Max 3,0	2,8
-Iodine value	33 - 42	35
-Saponification value	192 - 198	194
-Unsaponifiable matter	Max 0,4 %	0,3 %
-Foulness	In accordance	Complies
-Peroxide value	Max 3	0,9
Complies specification	*****	Yes

## Certificate of analysis



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Test		Specification	Result
Release date	16.11.2016	Head of Quality Control	Fr. Dr. Haßel.

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