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Unrefined Cocoa Butter

Technical Data Sheet (TDS) · **Document issue date: 28.10.2026**

Typical values. This document is not a certificate of analysis (COA). Certificates and COA are available on request for wholesale items after the order ships.

1. Product

Product name	Unrefined Cocoa Butter
INCI	Theobroma cacao seed butter
CAS / EC	CAS 8002-31-1; EC 283-480-6
Country of origin (per product card)	Italy
Extraction / refining	Cold pressed

2. Organoleptic properties

Appearance	Solid butter
Colour	From yellow to light brown
Odour	Chocolate

3. Physico-chemical properties (typical values)

Parameter	Typical value
Melting point, °C	30-35
Acid value, mg KOH/g	Max. 4
Iodine value, g I2/100 g	33-42
Saponification value, mg KOH/g	188-198

4. Fatty acid profile (typical values, % of total fatty acids)

C16:0 Palmitic	24-27
C18:0 Stearic	33-37
C18:1 Oleic	32-36

5. Cosmetic applications

Used in creams, lip and body balms. Soluble in oils. Typical use level 5-20%.

6. Storage, shelf life, packaging

Storage	In a dry cool place, in tightly closed container
Shelf life	24 months from production date in original closed container (typically); batch expiry date is indicated on the label
Packaging	One document covers all pack sizes of this product. The container depends on pack size (from cosmetic bottles to transport containers) and is stated on the product card.

7. Disclaimer

This information is provided for reference and for raw-material selection in formulations. Actual batch values are stated in the manufacturer's COA. The product is a raw material for cosmetic manufacturing; the manufacturer of the finished product is responsible for its safety and regulatory compliance. A skin sensitivity test is recommended before use.