

Article number: 5026

**Physical properties:** Light yellow substance with the typical cocoa aroma.

**Melting point:** Approx. +33 °C.

**Basic ingredients:** Fatty acids – main part stearic acid (C18:0) approx. 33%, palmitic acid (C16:0) approx. 25%, oleic acid (C18:1) approx. 32%. A trace quantity of amino acids means that this butter isn't prone to rancidity.

Cocoa butter is widely used in cooking. It is an important ingredient in the production of quality chocolate; it is excellent for frying, roasting and baking. Its advantage is that it does not suppress the taste of other ingredients. It contains no cholesterol. Cocoa butter is unique with its high content of vitamin E and a large amount of antioxidants.

**Non-dietary use:** Cocoa butter is often used in creams, especially for sensitive, dry, and mature skin because it is non-irritant. The use of preparations with cocoa butter makes the skin very soft. Although larger quantities of cocoa butter in formulations are discouraged, as it causes shiny skin. Due to its amino acid content, it is used as a stabilizer against oxidation. It works excellent also in hair care, it can restore vitality in dry hair, and it can be used in hair balms and nourishing masks.

**TIP:** Melt the cocoa butter at 40 °C and use it as unique massage "oil". It can be modified by adding particular essential oils.

**Information:** The cocoa butter we offer comes in the form of little buttons. It makes the use of this raw material easier. You can also get it in the form of powder. Both forms arise similarly; liquid cocoa butter is sprayed under high pressure into a freezing box where these micro-drops solidify immediately.

**INCI:** Theobroma cacao Seed Butter

**Storage:** The stated expiry date can be substantially extended by keeping the product in a dark and cold place (ideally in a fridge at 6–10 °C).

Best before the date indicated on the packaging. Batch number and volume are indicated on the packaging.