Cocoa Butter - unrefined - Theobroma cacao

Theobroma cacao · Malvaceae

Butter | Oil-soluble

1. Product identification

Product name	Cocoa Butter - unrefined - Theobroma cacao
Botanical name	*Theobroma cacao* (syn. *Theobroma cocao, Theobroma kalagua, Theobroma pentogona, Theobroma saltzmanniana*)
Plant family	Malvaceae
Common names	Cocoa, Cacao, Cocoa Bean, Cacao Cocoa, Cacao Husk, Chocolate Tree
Indian / Ayurvedic names	Unrefined
Product form	Butter
Country of origin	India
Product code (SKU base)	87801-HRB-THCAC

2. Composition and identifiers

INCI: Theobroma Cacao Butter

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Theobroma Cacao Butter	Botanical ingredient	–	–	100 %

INCI status: INCI by naming convention (not in CosIng)

Where more than one CAS number is shown, the botanical substance is registered under several CAS numbers (e.g. EINECS and TSCA variants); all refer to the same INCI name.

3. Manufacturing

Refining	Unrefined
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Solid / semi-solid at 20 °C
Appearance / colour	Characteristic of the plant material; may vary naturally between harvests
Odour	Characteristic
Solubility	Oil-soluble
Flash point	Typically > 200 °C (vegetable oils; not determined for this batch)

Typical values describe the product type and are not a specification. Batch-specific results (assay, moisture, microbiology, heavy metals as applicable) are given on the Certificate of Analysis, available on request.

5. Applications and use

Applications	Culinary
Markets	Food & beverage
Suggested use level	Typical use level in cosmetics 1–10 % (oil-soluble and infused oils up to 100 % of the oil phase); carrier oils up to 100 %.

The formulator is responsible for confirming suitability, stability and regulatory compliance of the finished product in the intended market. Not intended for direct medicinal use.

6. Packaging, storage and shelf life

Pack sizes	1 Kg, 5 Kg — bulk and custom quantities on request
Storage	Store in tightly closed, well-filled original containers in a cool (below 25 °C), dry, dark place away from heat, oxidising agents and direct sunlight. Butters and waxes may soften above 25–35 °C.
Shelf life	18–24 months from the date of manufacture in unopened original packaging stored as recommended. Infused and oil-soluble extracts: 12–18 months.

7. Documentation and quality

Safety Data Sheet	SDS-87801-HRB-THCAC — available for download on the product page
Certificate of Analysis	Batch-specific COA available on request
Other documents	Allergen, IFRA, origin and other statements on request, subject to availability

CHOLAD PRIVATE LIMITED · C 22/4, 2nd & 3rd Floor, Sector-57, Noida 201301, Uttar Pradesh, India · +91 817 8117 600 · choladco@gmail.com · https://thewholesaler.eu
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