

Cocoa Butter, USDA Certified Organic

Specification Sheet

Description: Organic, natural fat from the seeds of the fruit of the Cacao tree (grows in tropical regions), rich in oleic, stearic & palmitic fatty acids, contains also flavors (e.g. vanillic acid), sterols, tannins & pigments. Solid fat, deodorized but still has characteristic odor, tan color. Soluble in warm alcohol or oils, insoluble in water.

CAS: 8002-31-2

INCI Name: Organic *Theobroma cacao* (Cocoa butter)

Properties: High-quality skin softener, emollient and conditioner. Used as film forming agent, non-gelling thickener, and moisturizer in various applications. Emulsion stabilizer.

Use: Warm to melt before use, add to fatty phase of formula, usual concentrations: creams 3-6%, balms 6-60%. For external use only.

Applications: Creams, lotions, pomades, balms, protective creams, ointments, makeup products, conditioners.

Country of Origin: South America, Southeast Asia, West Africa

Raw material source: Cacao beans

Manufacture: Cacao butter is produced by PPP technology (Pure Prime Pressed)

Animal Testing: Not animal tested

GMO: Certified GMO free

Vegan: Does not contain animal-derived components

Organic Standard: USDA; Certified by WA State Dept. of Agriculture