



## Facts and Figures



### Characteristics

High melting point

### Available Qualities

Cold pressed  
Deodorised

Block  
Chunks  
Chips

### Certification

DE-ÖKO-007  
COSMOS certified  
Kosher

### Basic Plant

Theobroma cacao L. (Sterculiaceae - Cocoa Tree Family), Cocoa Tree

### INCI

Theobroma Cacao Seed Butter

### Cas-No.

8002-31-1

### Packaging / Container

Bucket, carton

### Composition

C16:0 Palmitic acid: 24-32 %  
C18:0 Stearin acid: 31-38 %  
C18:1 Oleic acid: 30-38 %  
C18:2 Linoleic acid: 1,4 - 4,2 %

### Shelf Life

Very good shelf life, hardly gets rancid. Shelf life one year if stored cold, dry, dark and well sealed.



## Details about Cocoa Butter



### Description

The indeciduous cacao tree grows 10 to 15 metres in height and is often cultivated as a tree. The mature fruits are yellow, orange or red. When dried they are brown. The fruits are 12-14cm in length and around 6-8cm in width. Each fruit contains around 60 seeds.

### Special Characteristics

Melts at body temperature.  
Melting point: 30-35°C

### Application Cosmetics

Cacao butter has been used for nourishing and consumed for enjoyment since the time of the Aztecs, Mayans and Incas. Cacao butter is well known as basis for chocolate, but it is also highly regarded in cosmetics. The butter-like substance absorbs deeply and leaves a pleasant feeling on the skin. Cacao butter is especially suitable for treating dry, sensitive and flaky skin due to its fattening and elasticity-increasing qualities. It is very popular in lip balms, body lotions, soaps, balms and eye care creams.