QUALITY CONTROL

Caesar & Loretz GmbH Herderstr. 31 40721 Hilden Phone: 02103/49940

Certificate of analysis



Article	633B	Kakaobutter "Chips"	
Synonym Synonym		Oleum cacao Cocoa butter	
Specification	Ph.Eur.10.2		
Production date	07.2022	Retest date	07.2025
Test		Specification	Result
Characters		According to specification	Complies
Appearance		According to specification	Complies
Solubility Refractive index (40°C)		According to specification ca. 1,457	Complies 1,457
Melting temperature open capillary		31 35 °C	33 °C
Gas chromatography		According to specification	Complies
Thin-layer chromatography		According to specification	Not carried out
Tests		According to specification	Complies
Acid value		Max. 4,0	2,0
Peroxide value		Max. 3,0	1,5
Saponification value		188 198	193
Alkaline substances		Max. 2	< 1 ml 0,01 M HCl
Composition of fatty acids		According to specification	Complies
Lauric acid		Max. 0,5 %	0,0 %
Myristic acid		Max. 0,5 %	0,1 %
Palmitic acid		24,0 31,0 %	24,7 %
Stearic acid		30,0 38,0 %	34,7 %
Oleic acid		31,0 38,0 %	34,9 %
Linoleic acid		Max. 4,5 %	3,2 %
Arachidic acid		Max. 1,5 %	1,0 %
Complies specification			Yes

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Certificate of analysis



Article	633B	Kakaobutter "Chips"	
Synonym		Oleum cacao	
Synonym		Cocoa butter	
Batch	22003120		
Specification	Ph.Eur.10.2		
Production date	07.2022	Retest date	07.2025
Release date	15.11.2022	Released by	Frau Dr. Haßel, QP, LQK

Results marked with # were taken from the manufacturer's certificate.

The batch 22003120 complies specification.

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