



Sustainable Cocoa Butter

The 100% nature-derived & sustainable emollient that melts on your skin



**DERIVED NATURAL
ACCORDING TO
ISO 16128**



**COSMOS
APPROVED**



**READILY
BIODEGRADABLE¹
ACCORDING TO
OECD 301 B**



**RAINFEST
ALLIANCE
CERTIFIED**



KOSHER



VEGAN SUITABLE²



HALAL

Origin:

- INCI: Theobroma Cacao (cocoa) Seed Butter
- Sustainable Cocoa Butter is a Rainforest Alliance Certified refined grade of cocoa butter
- The cacao bean origin is Côte d'Ivoire, Ghana & Cameroun and the cocoa butter is produced in The Netherlands

Traceability & sustainability:

- It is obtained through a mass balance supply chain in line with Rainforest Alliance's Sustainable Agriculture Standard and supported by the Cocoa Promise. This Cargill sustainability program launched in 2012 focuses on 5 sustainability goals tracked yearly: farmer livelihoods, community wellbeing, protect our planet, consumer confidence & transformation together.

Uniqueness:

- White deodorized cocoa butter
- Sharp melting profile
- Melting point at the same temperature as the human body thus solid at room temperature and fast melting when applied so very easy to spread
- Mass Balance Sustainable Rainforest Alliance Certified cocoa butter

Technical data:

- Dose of use: 1-25%
- Melting range: 30-34°C
- Hot process: higher than 40°C
- Viscosity at 20°C: 50-65 mPa.s
- Oxidative Stability: ~68 OSI hours (OSI method - AOCS Cd 12b-92)
- Refractive index nD40: 1.455-1.459
- Relative density at 20°C: 0.92-0.95
- Flash point: approx 300°C

Applications



Sustainable
Cocoa Butter



When to use Sustainable Cocoa Butter?

- When developing products targeting conscious consumers that are reassured by the Rainforest Alliance Certification
- When looking to purchase certified cocoa butter, support farmer training and increase your impact with targeted projects that support your sustainability goals
- When creating a nourishing formula with a slippery sensory, very easy to spread
- When in need of a cocoa butter with low odor and low color

Unique fatty acid ratio: high percentage of palmitic acid

Fatty acid	% in cocoa butter
Palmitic (C16)	24-29
Stearic (C18)	34-36
Oleic (C18:1)	30-40
Linoleic (C18:2)	2,4

Product details

- CAS N° 8002-31-1/ 84649-99-0
- Packaging: Steel drums, HDPE drums, containers, cans, LDPE bags in cartons or pails
- Shelf life after production date (months): 24 months at proper storage of cool (max 20 °C), dark, dry (70% humidity)
- IECIC listed

Contact us at: beauty@cargill.com

¹ Fatty Acid Glycerides are readily biodegradable and not expected to be persistent in the environment.

² The responsibility of a vegan claim lies with the cosmetic manufacturer. Please consult your own legal or regulatory experts to ensure suitability of the product with your preferred standard.

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