



TECHNICAL DATA SHEET

PRODUCT: TAMANU BUTTER

ITEM NUMBER: 05-5513

CERTIFICATIONS: N/A

INCI NAME: *Calophyllum Tacamahaca Extract and Theobroma Cacao (Cocoa) Seed Butter*
REACH PRE-REGISTRATION #: 05-2118212030-70-0000 **CAS NUMBER:** 223748-12-7; 8002-31-1
EINECS NUMBER: N/A; 283-480-6

DESCRIPTION: Tamanu Butter is the result of reacting virgin Tamanu Oil with Cocoa Butter. The resulting product is a soft solid with a pleasant odor which can be easily incorporated into both emulsions and anhydrous products. This product has all the benefits of the virgin Tamanu Oil, but in a more stable and aesthetically pleasing formula.

ANALYSIS

APPEARANCE

ODOR

MELTING POINT (OPEN CAPILLARY)

IDENTIFICATION BY FT-IR

MICROBIOLOGY

AEROBIC

MOLDS & YEAST

MICROBIAL E.COLI

MICROBIAL SALMONELLA

SPECIFICATION

TAN TO GREEN COLOR, SOFT SOLID AT ROOM TEMPERATURE

CHARACTERISTIC NUTTY / COCOA BUTTER

34 – 38 °C

MATCHES STANDARD

LESS THAN 100 CFU/GM

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ABSENT

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NO PRESERVATIVES ADDED

SHELF LIFE: 2 YEARS FROM MANUFACTURING DATE IN AN UNOPENED CONTAINER
RAW MATERIAL FOR FURTHER PROCESSING
"THE MATERIAL SHOULD BE KEPT IN TIGHTLY CLOSED CONTAINERS PROTECTED FROM DIRECT HEAT/SUNLIGHT AND STORED IN A COOL DRY PLACE."

REVISION DATE: 09-02-14