SoSaSe Chocolat® Ltd
I Shud Koko®

Specification Sheet

Colour name	**JACKS LEMON TREE**
General information	Coloured cocoa butter made with Organic cocoa butter. This product is intended for further manufacturing **REMEMBER WHEN AIRBRUSHING, USE A FULL FACEMASK & GOOD VENTILATION**
Composition	**Organic Cocoa butter,** **E104 QUINOLINE YELLOW QS** **E171 TITANIUM DIOXIDE QS**
Intended use	This product is intended for further manufacturing.
Application	Used for decorating chocolate & patisserie products
Storage	Store in a dry/ dark area away from UV light & strong odours
Shelf life	See individual use by date labels on each bottle / batch
Legal status	This product is made with ingredients approved and in accordance with EU Regulation (EC)1333/2008 and EU380/2012 All bottles are labelled with. *Southampton Colours may have an adverse effect on activity & attention in children.* *'I Shud Koko' is a Registered Trading Name of SoSaSe Chocolat Ltd Produced in accordance with Regulation (EC)1333/2008 and EU380/2012* For more information Please email sales@sosasechocolat.co.uk Registered office 63 ELM GROVE, HAYLING ISLAND, PO11 9EA - UK
Allergens	This product contains none of the listed 14 allergens. This product is made in a facility that handles multiple allergens, there is a risk of cross contamination of Nuts, Tree Nut, sesame & gluten during handling & Storage.
FIRST AID & SAFETY	AVOID CONTACT WITH HANDS / SKIN, WASH WITH WARM WATER & SOAP IF IN CONTACT WITH EYES, RINSE WITH COLD WATER AND SEEL MEDICAL ADVICE IMMEDIATELY

Reviewed 26th August 2025 by JP & RP

Nutritional values UK
Per 100g

Energy	***440,49 Kcal***
Fat	***50.05g***
Of which saturates	***30.00g***
Of which Mono Saturates	***28.28g***
Of which Poly-saturates	***2.52g***
Carbohydrates	***0.98g***
Of which sugar	***00.0g***
Of which polyols	***0.00g***
Protein	***0.05g***
Cholesterol	***0.00mg***
Sodium	***10.16mg***
Potassium	***8.28mg***
Calcium	***19.16mg***
Iron / Ferus	***16.14mg***
**Reference intake of an average adult (8400KJ / 2000Kcal)*	

Specification sheet
Organic Cocoa butter

Description & Ingredients
A solid fat comprised of mixed fatty acids, comprising of Palmitic, Stearic and Oleic obtained by pressing the Organic cocoa mass from Organic Cocoa beans, roasted, broken & shelled.

Ingredients
Product made with selected organic ingredients.
Organic cocoa Butter, pressed from Organic cocoa beans,
Fermented, dried, roasted, shelled, and pressed form the Organic cocoa mass.

Physical & Chemical characteristics

Moisture content as %	***0.5%***
Free fatty acid content as %; Oleic acid	***1.75%***
Melting point	***+30°C to +34°C***
Saponification Value *	**188- 200***

*(*According to set frequency)*

Microbiological Characteristics

Standard plate count	**1 x 10^3 cfu/g (max)**
Totals Coliforms	**<3NPM/g Ó<cfu/g**
E.coli	**Negative / g**
Staphylococcus Aureus (*)	**10<cfu/g**
Salmonella /25g (*)	**Absence**

*(*According to set frequency)*

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Organoleptic Characteristics

Colour cold / set	**Pale yellow**
Flavour	**Characteristic of cocoa Butter**
Odour	**Free from disagreeable odours**
Melted colour	**Pale yellow / golden/ amber**

Safety requirements

Pb (*)	**0.5ppm Max**
Total Aflatoxins (B1+B2 +G1+ G2) (*)	**10 ppm Max**
Ochratoxins A (*)	**5 ppm Max**

*(*According to set frequency)*