

AKÖMA™

FROM THE HEART

CERTIFICATE OF ANALYSIS MAFURA BUTTER UNREFINED FAIRLY TRADED

DESCRIPTION

Product: Mafura Butter Unrefined Fairly Traded

Description: Trichilia Emetica Seed Butter

CHARACTERISTICS

CHARACTERISTIC	UNIT	METHOD	SPECIFICATION	RESULT
APPEARANCE		Visual	Light Yellow paste	Light yellow
ODOUR		Olfactory	Slightly nutty	Slightly nutty
IODINE INDEX	G I2 / 100g	Wijs (fat) DGF C V 11 _{da}	50-80	
PERIOD VALUE	meq O2 actif / kg fat	ASU L13.00-37A	<10	
SAPONIFICATION VALUE	mg KOH/g OS	DGF C-V 3 (77)A	190-210	
MELTING POINT	°C	WEX 253	30-40	
FATTY ACID COMPOSITION				
Palmitic acid (C16:0)	% by weight tFA	WES 285, LLW-029A	30-55	
Stearic acid (C18:0)	% by weight tFA	WES 285, LLW-029A	1,5-5	
Oleic acid (C18:1)	% by weight tFA	WES 285, LLW-029A	25-50	
Linoleic acid (C18:2)	% by weight tFA	WES 285, LLW-029A	8-30	

MICROBIOLOGICAL ANALYSIS				
Total aerobic microbial count/g	cfu	ISO 21149 mod. to Ph.Eur.7.0/2.06.12 mod.	<1000	<10
Total combined yeast/mould count/g	cfu	ISO 21149 mod. to Ph.Eur.7.0/2.06.12 mod.	<1000	<10
Specific microorganisms/g (Pseud. aeruginosa, E. coli, Staph aureus, Candida albicans) 1g	cfu	ISO 18415	absence	<10

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