Cocoa butter

Important part of the chocolate industry

Due to its high melting point, cocoa butter melts slowly on contact with the skin.

Qualities & Usage

We carry Cocoa butter in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
160030	Cocoa butter refined	Yes	Yes	
160011	Cocoa butter natural	Yes	Yes	
160321	Organic cocoa butter deodorized	Yes	Yes	

Gustav Heess GmbH
Mollenbachstraße 29
71229 Leonberg
Germany

Tel: +49 7152 2007 0
Fax: +49 7152 2007 100
marketing@heessoils.com
www.heessoils.com

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Important part of the chocolate industry

Cocoa tree & cocoa bean

Cocoa butter is obtained either by pressing cocoa beans or by pressing pre-roasted, ground and warmed liquid cocoa paste. Finally, cocoa butter obtained in this way is refined. Press residue is processed into cocoa powder and forms the raw ingredient for products such as chocolate.

The evergreen cacao tree grows to a height of up to 15 meters and can live up to 60 years. A cocoa bean is about two centimeters long, one centimeter wide and weighs about one gram.

The optimal climate for cocoa trees are temperatures between 25-28°C, 80% humidity, 1500-2000 millimeters/cubic meters of annual precipitation. In addition, the soil is rich in nutrients and permeable and the climate is shady and warm and humid.

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Cultivation & yield

Today the cocoa tree grows within a 3,000 km wide belt along the equator. The main growing areas are Central and West Africa, Central and South America, Sri Lanka, Indonesia, New Guinea and the Philippines.

Background / history

The home of the cacao tree is in the tropical rainforests along the Amazon and Orinoco rivers. From there it was cultivated by the Mayas, Olmecs and Aztecs and spread to Central America and later. After the conquest of these areas by the Spanish (Hernán Cortez first brought large quantities of cocoa beans to Europe around 1530), it was also spread to other regions of the world.

Cocoa beans had an enormous economic (means of payment; a rabbit cost 10 cocoa beans) and mythological significance for the Aztecs. This is documented in records of the Spanish conqueror of Mexico, Hernán Cortez. Thus, the state treasure of Montezuma II consisted of 25,000 quintals of cocoa beans (equivalent to about 1.25 billion beans; for comparison: a bar of chocolate contains about 35 beans).

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Cocoa butter
refined

Article number:
160030

INCI name:
Theobroma Cacao Seed Butter

CAS number:
84649-99-0 / 8002-31-1

Botanical name:
Theobroma cacao L.

Usage:
Cosmetics, Food

Our packaging

gh
25 kg Bucket

gh
25 kg Box

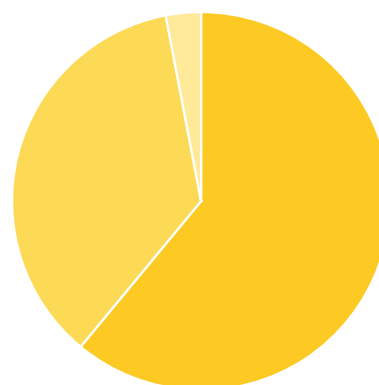## General durability:
bucket & box 12 months

Cocoa butter
refined

Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	61 g
Monounsaturated fatty acids	36 g
Polyunsaturated fatty acids	3 g

Composition

C16:0 Palmitic acid	21 – 29 %
C18:0 Stearic acid	31 – 39 %
C18:1 Oleic acid	30 – 38 %

Fatty acids ratio

- Saturated fatty acids
- Monounsaturated fatty acids
- Polyunsaturated fatty acids

Cocoa butter

natural

Article number:
160011

INCI name:
Theobroma Cacao Seed Butter

CAS number:
84649-99-0 / 8002-31-1

Botanical name:
Theobroma cacao L.

Usage:
Cosmetics, Food

Certificates:
NATRUE

Our packaging

25 kg Bucket
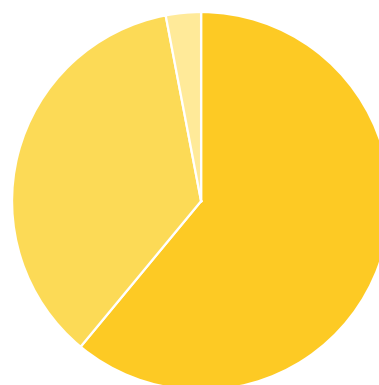
25 kg Box

General durability:

bucket & box 12 months

gustavheess
group of companies since 1897

Cocoa butter

natural

Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
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Composition

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C18:0 Stearic acid	31 – 39 %
C18:1 Oleic acid	30 – 38 %

Fatty acids ratio

- Saturated fatty acids
- Monounsaturated fatty acids
- Polyunsaturated fatty acids

Organic cocoa butter

deodorized

Article number:
160321

INCI name:
Theobroma Cacao Seed Butter

CAS number:
84649-99-0 / 8002-31-1

Botanical name:
Theobroma cacao L.

Usage:
Cosmetics, Food

Certificates:
EU organic, NOP

Our packaging

25 kg Bucket

25 kg Box

General durability:

bucket & box 12 months

gustavheess
group of companies since 1897

Organic cocoa butter
deodorized

Nutritional values & composition

Nutritional value	(per 100g)
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