



Data Sheet



Organic Ivory Shea Butter

INFO - IDENTITY

- **Name:** Raw / Unrefined Shea Butter
- **Description:** Ivory-colored fat butter extracted from the nut of Shea.
- **Preparation:** Kernels are washed, dried, crushed, roast crushed, mill roasted into paste, knead to emulsify oil, boil emulsified oil, strain purified oil, and solidified.
- **Weight & Packaging:** 1kg (for samples) / 25kg (bulk volumes)
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses :** Ideal for skin & hair care, and cooking
- **Code:** OTI-SHBT0002



Organic Ivory Shea Butter

SPECIFICATION

Parameters	Specifications	Results
Appearance	Ivory to light yellow soft solid, free from foreign objects	Conforms
Odor	Characteristics, free from unpleasant/off-odor	Conforms
Solubility	Insoluble in water	Conforms
Peroxide value	10.0 meq/kg fat maximum	6.66
Moisture content	0.05 – 0.5%	0.25
FFA, as Oleic Acid	5 mg KOH/g maximum	2.44
Melting Point	32 – 44 °C	33
Iodine value	52-66	-
Unsaponifiable matter	4% minimum	-
Impurities	0.5% max	0.4



Natural Cocoa Butter

INFO - IDENTITY

- **Name:** Unrefined Natural Cocoa Butter (no additive)
- **Description:** A pale-yellow, edible vegetable fat extracted from cocoa beans.
- **Preparation:** Beans are cleaned, roasted, grind, and pressed
- **Weight & Packaging:** 25kg (box)
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Ideal for cosmetic products and making chocolate
- **Code:** OTI-CCBT0003



Natural Cocoa Butter

SPECIFICATION

Specifications	Results
Moisture	MAX. 01%
FFA	MAX. 1.75%
Refractive Index (40°C)	1.456% - 1.459%
Unsaponifiable	MAX. 0.35%
Peroxide value (meq O ² /kg)	0.5 - 3.0
Iodine value (wijs method)	32% - 42%
Saponification value	191 - 198
Melting point commencement °C	33 - 35
Standard plate count (cfu/g)	MAX. 5000
Mould / Yeast (cfu/g)	MAX. 100
Enterobacteriaceae (cfu/g)	Negative
E.coli (cfu/g)	Negative
Salmonella (cfu/g)	Negative
Active Lipase	Negative
Aflatoxin B1 (ppb)	<2
Aflatoxin B1+B2+G1+G2 (ppb)	<4



Natural Cocoa Powder

INFO - IDENTITY

- **Name:** Natural Cocoa Powder (no additive)
- **Description:** An unsweetened light brown powder produced from extracting the cocoa butter.
- **Preparation:** Left over solids (cocoa butter) are ground into cocoa powder.
- **Weight & Packaging:** 25kg (3-ply paper sac with poly linen and sealed)
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Ideal for chocolate making and baking
- **Code:** OTI-FAPW0163



Natural Cocoa Powder

SPECIFICATION

Specifications	Results
Moisture	MAX. 5.0%
Fat Content	10% - 12%
pH	5.0 - 5.9
Fineness (%<75 μ)	99.75min.
Wet method	200 mesh sieve
Shell Content	MAX. 1.75%
Colour - Light Brown	Up to standard
Flavour -Chocolate like	Up to standard
Total plate count	MAX. 3000
Mould / Yeast (g)	MAX. 50
Coliforms (g)	Negative
E. coli (g)	Negative
Enterobacteriaceae (g)	Negative
Salmonellae (100g)	Negative



Alkalized Cocoa Powder

INFO - IDENTITY

- **Name:** Alkalized Cocoa Powder (no additive)
- **Description:** Pulverization of cocoa cake into alkalized cocoa powder.
- **Preparation:** Cocoa beans are flushed with a potassium solution before or after pulverization.
- **Weight & Packaging:** 25kg (3-ply paper sac with poly linen and sealed)
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Ideal for chocolate making
- **Code:** OTI-ALKCCPW015



Alkalized Cocoa Powder

SPECIFICATION

Organoleptic Characteristic of Alkalized Cocoa Powder

Taste	Pleasant cocoa taste
Smell	Good cocoa smell
Colour	Reddish brown
Sedimentation	4 (max)

Physical Characteristic of Alkalized Cocoa Powder

Fat	% 10 -12
Moisture	% < 5
pH.	6.8 - 7.2
Fineness (75 μ = 200 mesh)	98.50%
Total Ash	9%

Microbiological Characteristics of Alkalized Cocoa Powder

TPC (cfu/g)	Average of 5000 cfu/g
Yeast and Moulds (cfu/g)	<50 cfu/g
Coliform/g	Absent in 1g
E-Coli/g	Absent in 1g
Salmonella	Absent in 1g

Appearance	Dark brown, without foreign materials impurities or lumps
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Temperature	Max. 25 degree C
	Relative Humidity <=60%



Natural Cocoa Liquor / Mass

INFO - IDENTITY

- **Name:** Natural Cocoa Mass or Cocoa Liquor (no additive)
- **Description:** A paste of roasted cocoa beans and cocoa butter.
- **Preparation:** Fermented cocoa beans are cleaned, ground, and subjected into an intense heat source. The substance is turned into a smooth and homogeneous liquor
- **Weight & Packaging:** 5,000 L (IBC)
- **Country of Origin:** Ghana & Ivory Coast
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Ideal for chocolate making
- **Code:** OTI-CCM00380



Natural Cocoa Liquor / Mass

SPECIFICATION

Specifications	Results
Fat Content	52%-56%
Moisture	MAX. 1.5%
pH	5.6 ± 0.4
Sheel (on non-alkalized NIB basis)	MAX. 1.75%
Total ash (on fat free and dry basis)	MAX. 10.0%
Fineness (75 μ =200 mesh)	99.6 ± 0.2
Standard plate count (cfu/g)	MAX. 5000
Mould / Yeast (cfu/g)	MAX. 100
Enterobacteriaceae (cfu/g)	Negative
E.coli (cfu/g)	Negative
Salmonella (cfu/g)	Negative
Active Lipase	Negative
Aflatoxin B1 (ppb)	<2
Aflatoxin B1+B2+G1+G2 (ppb)	<4



Extra Virgin Coconut Oil

INFO - IDENTITY

- **Name:** Extra Virgin Coconut Oil (certified 100% organic)
- **Description:** A fatty oil obtained from the dried, solid part of the endosperm of Cocos Nucifera.
- **Preparation:** Obtained by drying and cold pressing coconut flesh.
- **Weight & Packaging:** 1,000 L (IBC) / 22,5 MT ISO tank
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Ideal for cooking, hair and skin care
- **Code:** OTI-CPVCO-001



Extra Virgin Coconut Oil

SPECIFICATION

Parameter	Method	Unit	Value
acid value	Ph. Eur. [2.5.1]	mg KOH/g	0.1
peroxide value	Ph. Eur. [2.5.5]	meq O ₂ /kg	0.4
iodine value	Ph. Eur. [2.5.4]	g I ₂ /100g	9.0
water	Ph. Eur. [2.5.32]	%	0.09
6:0 caproic acid	Ph. Eur. [2.4.22]	%	1.5
8:0 caprylic acid	Ph. Eur. [2.4.22]	%	7
10:0 capric acid	Ph. Eur. [2.4.22]	%	6
12:0 lauric acid	Ph. Eur. [2.4.22]	%	47
14:0 myristic acid	Ph. Eur. [2.4.22]	%	17
16:0 palmitic acid	Ph. Eur. [2.4.22]	%	10
18:0 stearic acid	Ph. Eur. [2.4.22]	%	3
18:1 oleic acid	Ph. Eur. [2.4.22]	%	6
18:2 linoleic acid	Ph. Eur. [2.4.22]	%	2.2
18:3 linolenic acid	Ph. Eur. [2.4.22]	%	0.1
20:0 arachidic acid	Ph. Eur. [2.4.22]	%	0.1
20:1 eicosenoic acid	Ph. Eur. [2.4.22]	%	0.1

Aflatoxin (LC-MS/MS, in-house method, NL/13)

Aflatoxin B1 < 0,5 µg/kg

Aflatoxin Total B1, B2, G1 and G2 < 2,0 µg/kg

Total coli forms < 10/ml

E. coli 0

Salmonella 0

Yeast and mould <10/ml



Precooked White Fonio

INFO - IDENTITY

- **Name:** Precooked white Fonio (no additives)
- **Description:** White Fonio is an annual grass in the family Poaceae. This West African grain is naturally vegan, gluten-free, and packed with vitamins.
- **Preparation:** Fonio paddy grain is cleaned from other grains, stones, straw, dust, and immature grains. The cleaned grains are then milled with GMBF de-huller, then washed to suspended particles and sand, and finally dried before being packaged. .
- **Weight & Packaging:** 1kg (box) / 50kg jute bag
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Great for breakfast, main meal, and/or in salads
- **Code:** OTI-POWF-002



Precooked White Fonio

SPECIFICATION

TEST CONDUCTED	UNIT	RESULTS	TEST METHODS
Energy	Kcal/100g	357.76	AOAC 18 TH EDN 2005
Carbohydrate	g/100g	73.82	
Protein	g/100g	11.66	
Total Fat	g/100g	1.76	
Metallic Contaminants	SEE BELOW		

TEST CODE	TEST CONDUCTED	UNIT	RESULTS	TEST METHODS
Fe	Iron	Mg/kg	10.39	BS EN 14082:2003
Ca	Calcium	Mg/kg	52.42	
Zn	Zinc	Mg/kg	14.11	



Natural African Black Soap

INFO - IDENTITY

- **Name:** Natural African Black Soap
- **Description:** Dark brown solid bar or dark brown liquid substance.
- **Preparation:** Liquid or bar soaps made from roasted cocoa pods, palm leaves, dried skin plantain, and other oils.
- **Weight & Packaging:** 120g, 250g, 1kg/1 or 500ml. 60 to 100 pieces in a box of 25 kg.
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 12 months
- **Uses:** Great for skin and hair.
- **Code:** OTI-BKS0017



Natural African Black Soap

SPECIFICATION

TEST CODE	TEST CONDUCTED	UNIT	RESULTS	TEST METHOD	SPECIFICATIONS
NC	Net content	g	198.0	GS 289:2007	GS 289:2007 Not declared
TFM	Total fatty matter	%	60.3		38.0 (min)
LV	Lather volume	ml	488.0		200.0 (min)
FCA	Free caustic alkali	%	Nil		0.1 (max)
AG	Absence of grit		Passed		To pass test



Pure Yellow Beeswax

INFO - IDENTITY

- **Name:** Pure Yellow Beeswax from Ghana
- **Description:** Component of long chain carbons comprised of palmitate, oleate esters and aliphatic alcohols. The mixing of pollen oils into honeycomb wax turns the white wax into a yellow or brown color.
- **Preparation:** Naturally produced by the worker bees in a bee hive by wax producing glands found in their abdomen
- **Weight & Packaging:** 500g, 1kg wrapped in paper wax in 25 kg boxes.
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 100 years and more if well stored
- **Uses:** Great for skin care products, candles, and food preparation.
- **Code:** OTI-BW191012



Pure Yellow Beeswax

SPECIFICATION

TECHNICAL SPECIFICATIONS

Product Name	Pure Yellow Beeswax
Product Type	Beeswax
Color	Yellow or light brown pieces of bowl molded or fractured block wax
Shelf Life	100 years and more
Acid Value	17-22 (Mg KOH/g)
Ester Value	70-80 (Mg KOH/g)
Saponification Value	87-104 (Mg KOH/g)
Ratio	3.3-4.3
Additives	No additives. 100% natural pure beeswax from beekeepers
Other waxes and other polyhydric alcohols	0.5% Max.



Neem Seeds, Oil, & Powder

INFO - IDENTITY

- **Name:** Neem Seeds, Neem Oil, and Neem Powder
- **Description:** Golden yellow, yellowish brown, reddish brown, dark brown, greenish brown or bright red color of liquid clear fat or grounded powder.
- **Preparation:** Cold-pressed neem seeds extracted into oil or dissolving of leafs or seeds in water for days (for oil) and grounded dried neem leafs for the powder.
- **Weight & Packaging:** 50kg jute bags (powder and seeds) / 25 liters gallon (oil)
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Great for soil booster, cosmetic, and as pesticides / insecticides.
- **Code:** OTI-ONSO-1028



Neem Seeds, Oil & Powder

SPECIFICATION

2. Specification

Appearance	Gray powder, to Brown buff powder (Color may differ slightly batch to batch)
Odor	Very faint-characteristic Neem
Alpha Color	200 Maximum
pH (10% Aq.)	6-8
Moisture	6% Maximum
Potency	(iu/mg): >900
Heavy Metal (AS PER Pb,mg/kg)	≤20
ASH	≤3
Pathogenic Bacteria	None -found (Negative)

Analytical Test	Specification Result
Appearance	Golden, brown to greenish brown oily liquid
Odour	Very faint-characteristic Neem
INCI Name	Melia Azadirachta Seed Oil
Specific Gravity at 25°C (g/ml)	0.915
Refractive Index at 40°C	1.459
Iodine Value (g/ml)	65.0
Saponification Value (mgKOH/g)	≥ 180.0
Azadiractin Content (ppm)	≥ 1300
Acid Value (mgOH/g)	≤ 20.0



Natural Unrefined Baobab Seeds Oil

INFO - IDENTITY

- **Name:** Unrefined Baobab Oil (100% natural)
- **Description:** A golden-yellow colored fatty oil obtained from the dried seeds of the Adansonia Digitata (baobab) fruit.
- **Preparation:** Obtained by drying and cold pressing baobab seeds.
- **Weight & Packaging:** 500 L (25kg Gallons) / 1,000 L (IBC)
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Ideal for hair and skin care
- **Code:** OTI-ESOI0003



Natural Unrefined Baobab Seeds Oil

SPECIFICATION

NATURAL BAOBAB OIL			
Analytical Details	Specifications		
Appearance	Clear liquid oil	Total Sterols	4,000-5,000mg/kg
Color	Golden yellow	Cholesterol (%)	0.10-0.20
Odor	Nutty, characteristic	Campesterol (%)	7-10
Free Fatty Acid (% as Oleic)	4-7g/100g	Stigmasterol (%)	2-4
Peroxide Value	<10 Meq O2/kg	B-Sitosterol (%)	70-80
Relative Density at 20°C	0.85-0.99g/ml	D5 Avenasterol (%)	2-4
Iodine Value	65-96g/100g		
Saponification Value	190-120		
Fatty Acid Profile			
C16:0 Palmitic	18-30		
C18:0 Stearic	2-8		
C18:1 Oleic	30-40		
C18:2 Linoleic	24-34		
C18:3 Linolenic	0.5-3		



Organic Moringa Oil & Powder

INFO - IDENTITY

- **Name:** Moringa Oil & Powder (100% Organic)
- **Description:** A golden-yellow colored fatty oil / green colored powder obtained from the dried leaves of Moringa
- **Preparation:** Obtained by drying and cold pressing moringa leaves / seeds.
- **Weight & Packaging:** 25kg Gallons / 25kg paper bag
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Ideal for hair and skin care / Food & medicinal
- **Code:** OTI- MORP0001 / OTI-ESOI0005



Organic Moringa Oil & Powder

SPECIFICATION

TEST	UNIT	RESULTS	SPECS
Total Viable Count./37 ⁰ C/18-48hrs/PBS/PCA	cfu/g	< 30	1.0×10 ¹
<i>E.coli</i> ./37 ⁰ C/18-48hrs/PBS/BE.coli ^M /MA	cfu/g	None detected	0
Yeast /37 ⁰ C/18-48hrs/PBS/MEA/SDA	cfu/g	0.00	1.0×10 ²
Moulds./37 ⁰ C/18-48hrs/PBS/MEA/SDA	cfu/g	0.00	1.0×10 ¹
<i>S.aureus</i> ./37 ⁰ C/18-48hrs/PBS/MSA/TSI	cfu/g	None detected	0



100% Dried Hibiscus Flower

INFO - IDENTITY

- **Name:** 100% Dried Natural Hibiscus Flower / Powder
- **Description:** Wine colored or deep red-violet color dried or broken petals.
- **Preparation:** Harvested, cleaned, dried, and or crushed petals of the hibiscus flower.
- **Weight & Packaging:** 50kg Jute Bags
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Food (tea, drink, juice)
- **Code:** OTI-DHM00111



100% Dried Hibiscus Flower

SPECIFICATION

Physical Statistics

Moisture
Total Ash
Acid Insoluble Ash
Purity (Clean Scarlet Flowers)
Salmonella
Foreign Matters

Specifications

Max. 8%
Max. 10%
Max. 1.5%
Max. 99.9%
NIL
NIL



100% Natural Aloe Vera Juice

INFO - IDENTITY

- **Name:** Natural Aloe Vera Drink (100% natural) / Aloe Barbadensis
- **Description:** A transparent limpid liquid.
- **Preparation:** Obtained from the fresh Aloe Vera leaves.
- **Weight & Packaging:** 25kg Gallons
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Food
- **Code:** OTI-PAVD-012



Organic Moringa Oil & Powder

SPECIFICATION

Physical statistics	Specification
Physical state	Color-less liquid
Aloe polysaccharides (mg/100ml)	NLT 60.0
Aloin (mg/100ml)	NMT 5.0
PH	3.5~4.7
Absorbency (400nm)	NMT 0.2
Soluble solid (%)	NLT 0.5
Spec. weight	1.000~1.200
Microbial Assay	
Total bacterial count(cfu/ml)	NMT 100
Coliform(MPN/100ml)	NMT 3
Mildew(cfu/ml)	NMT 10
Pathogenic bacterium	Negative



Shea Nuts – Grade A

INFO - IDENTITY

- **Name:** Shea Nut – Grade A (100% natural & certified organic)
- **Description:** Known as vitellaria paradoxa, Shea nuts are kernels from the Shea tree and contains 47% to 50% fat or oil.
- **Preparation:** Extracted oil of shea nuts is transformed into Shea butter or Shea oil.
- **Weight & Packaging:** 85kg / Jute sacks
- **Country of Origin:** Ghana
- **Storage / Life shelf:** Store in a dry cool place / 60 months
- **Uses:** Ideal extraction of shea oil and shea butter
- **Code:** OTI-ORSN016



Shea Nuts – Grade A

SPECIFICATION

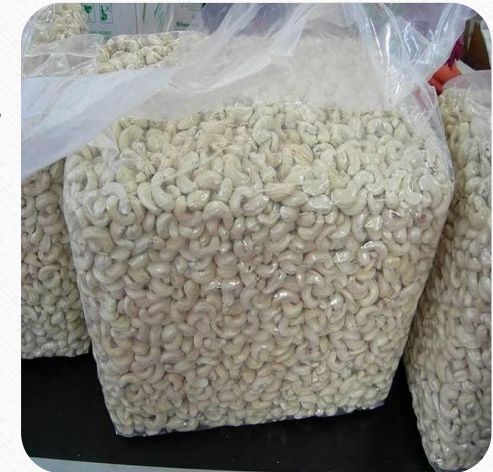
TEST CODE	TEST CONDUCTED	UNIT	RESULTS	TEST METHODS	SPECIFICATION
	Moisture	%	6.85	ISO 712:2009	-
	Fat	%	42.69	AOAC 948.22	
	Free fatty acid	%	0.35	ISO 660: 1996	
	Impurities	%	Nil	ISO 605:1991	



Processed Cashew Nuts

INFO - IDENTITY

- **Name:** Processed Cashew Nuts (W180, W240, W320, Split)
- **Description:** Processing of the kidney– or boxing-glove–shaped drupe that grows at the end of the cashew apple.
- **Preparation:** Raw cashew kernels are sun dried, steam-roasted, shell-cut, peeled, graded, before being packed.
- **Weight & Packaging:** 25kg / Double plastic bags.
- **Country of Origin:** Ghana & Ivory Coast
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Bakery, Confectionary, Ice cream, and Sweets.
- **Code:** OTI-PCN02719



Processed Cashew Nuts

SPECIFICATION

Approximate Quality Characteristics:

Chemical	
Moisture	Max 5%
Free Fatty Acids	< 0.7%
Peroxide Value	< 1 meq/kg
Microbiological	
Total Plate Count	< 10.000 cfu/g
Yeast and Mould	< 500 cfu/g
Enterobacteria	< 10 cfu/g
Coliforms	< 10 cfu/g
<i>E. coli</i>	Not measurable
<i>Salmonella</i>	Negative in 25 g
<i>Staphylococcus aureus</i>	< 100 cfu/g
<i>Streptococcus</i>	< 100 cfu/g

Whole:

Size code or count	Maximum number of kernels per pound	Maximum number of kernels per kilogram
150	150	325
180	180	395
210	210	465
240	240	530
320	320	706

Pieces:

Designation/Size code	Minimum size
Large pieces:	not passing through a sieve of aperture 4.75 mm.
Small pieces:	not passing through a sieve of aperture 2.80 mm.



Processed Agra Brown Rice

INFO - IDENTITY

- **Name:** Agra Brown Rice
- **Description:** Processing of the kidney– or boxing-glove–shaped drupe that grows at the end of the cashew apple.
- **Preparation:** Raw cashew kernels are sun dried, steam-roasted, shell-cut, peeled, graded, before being packed.
- **Weight & Packaging:** 25kg / Double plastic bags.
- **Country of Origin:** Ghana & Ivory Coast
- **Storage / Life shelf:** Store in a dry cool place / 24 months
- **Uses:** Bakery, Confectionary, Ice cream, and Sweets.
- **Code:** OTI-PCN02719



Agra Brown Rice

SPECIFICATION

Approximate Quality Characteristics:

Chemical	
Moisture	Max 5%
Free Fatty Acids	< 0.7%
Peroxide Value	< 1 meq/kg
Microbiological	
Total Plate Count	< 10.000 cfu/g
Yeast and Mould	< 500 cfu/g
Enterobacteria	< 10 cfu/g
Coliforms	< 10 cfu/g
<i>E. coli</i>	Not measurable
<i>Salmonella</i>	Negative in 25 g
<i>Staphylococcus aureus</i>	< 100 cfu/g
<i>Streptococcus</i>	< 100 cfu/g

Whole:

Size code or count	Maximum number of kernels per pound	Maximum number of kernels per kilogram
150	150	325
180	180	395
210	210	465
240	240	530
320	320	706

Pieces:

Designation/Size code	Minimum size
Large pieces:	not passing through a sieve of aperture 4.75 mm.
Small pieces:	not passing through a sieve of aperture 2.80 mm.





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