

Chocolate.

Compound name:

Bahia β^6 cocoa butter

Compound name:

Theobroma oil,
cocoa butter

Found in:

Makes various forms
of chocolate



Cocoa butter is a pale-yellow, edible vegetable fat extracted from the cocoa bean. It is used to make chocolate, as well as some ointments and toiletries.

- Cocoa butter has a cocoa flavour and aroma.
- The melting point of the form of cocoa butter used in chocolate is just below human body temperature which means it melts in the mouth when you eat it
- The earliest known use of cocoa beans is dated at around 1750 BC.
- Cocoa butter has at least 6 different polymorphs (crystal forms)

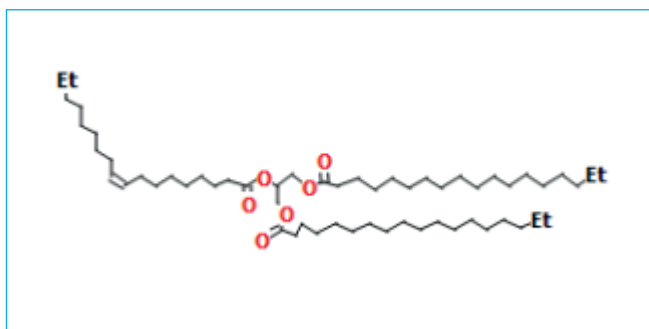
Chocolate.

CSD Entry:
JEMSAW



3D structure:

2D diagram:



Compound name:

1,3-bis(octadecanoyloxy)propan-2-yl
octadec-9-enoate

Synonyms:

Ivory Coast
Cocoa butter
Bahia β 6 cocoa

Fun fact:

Edible fat extracted
from the cocoa bean

