

SPECIFICATION SHEET

PRODUCT	V-COCOA FTNF
USAGE	CACAO BASE TO BE USED IN FLAVOR MANUFACTURING.
TARIFF NUMBER	3302109000

SPECIFICATIONS

VERSION	1	VERSION DATE	14/02/23
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ASPECT AT 20°C	VISCOUS LIQUID/SOLIDO
COLOUR	DARK BROWN
ODOUR	COCOA, TOASTED
TASTE	TOASTED, BITTER, COCOA
DENSITY AT 20°C (g / ml)	1,096-1,106
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,4420-1,4500
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/
FLASH POINT (°C)	100
ACID VALUE (mg KOH/g)	-
SOLUBILITY	PARTIALLY SOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL
OTHER TECHNICAL DATA	CONTAINS PROPYLENE GLYCOL

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.
THE PRODUCT CAN BE HAZY AND WITH SOLID PARTICLES. HEAT GENTLY AND STIR BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.
THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.