

## SPECIFICATION SHEET

**PRODUCT** V-COCOA MAILLARD REACTION EXTRA  
**TARIFF NUMBER** 3302109000

## SPECIFICATIONS

<b>ASPECT AT 20°C</b>	LIQUID WITH SOLIDS. STIR BEFORE USE
<b>COLOUR</b>	BROWN
<b>ODOUR</b>	COCOA, BITTER, CHOCOLATE
<b>STABILITY</b>	HOMOGENIZE BEFORE USE
<b>TASTE</b>	BITTER, COCOA
<b>DENSITY AT 20°C (g / ml)</b>	0,890-0,900
<b>DENSITY 25/25</b>	-
<b>REFRACTIVE INDEX nD20</b>	1,4520-1,4600
<b>REFRACTIVE INDEX nD25</b>	-
<b>OPTICAL ROTATION (°)</b>	/
<b>FLASH POINT (°C)</b>	101
<b>ACID VALUE (mg KOH/g)</b>	-
<b>SOLUBILITY</b>	PARTIALLY SOLUBLE IN WATER
<b>VAPOUR PRESSURE</b>	NOT DETERMINED
<b>OTHER SOLUBILITIES</b>	SOLUBLE IN ETHANOL

## 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.  
HOMOGENIZE BEFORE USE. PURGE HEADSPACE WITH NITROGEN

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.