

## **SPECIFICATION SHEET**

VERSION 4,00	VERSION DATE 19/09/22	PRINT DATE	20/04/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	COCOA EXTRACT AF 718 INDESSO Industrial raw material not intended for direct use. MULTICOMPONENTS (COCOA EXTRACT AND A Theobroma cacao L. (Sterculiaceae) SEEDS (COCOA BEANS)	ADDITIVES)	
CAS CAS 2 EINECS	84649-99-0 8002-31-1 283-480-6		
FEMA TARIFF NUMBER KOSHER CERTIFICATE FOOD GRADE CERTIFICA REACH REGISTRATION	·····	f REACH)	

## SPECIFICATIONS

ASPECT AT 200C		
ASPECT AT 20°C	VISCOUS LIQUID	
COLOUR	BROWN TO DARK BROWN	
ODOUR	CHOCOLATE, BITTER, COCOA, CARAMELIC	
TASTE	COCOA, BITTER, SLIGHTLY CARAMELIC	
DENSITY AT 20°C (g / ml)	1,260 - 1,320	
DENSITY 25/25	-	
<b>REFRACTIVE INDEX nD20</b>	1,4650 - 1,4800	
<b>REFRACTIVE INDEX nD25</b>	-	
<b>OPTICAL ROTATION (°)</b>	1	
BOILING POINT (°C)	-	
MELTING POINT (°C)	-	
FLASH POINT (°C)	101,00	
ASSAY (% GC)	CONTAINS 40-50% OF GLYCERIN AND OTHER ADDITIVES	
ACID VALUE (mg KOH/g)	-	
SOLUBILITY	SOLUBLE IN WATER	
VAPOUR PRESSURE	NOT DETERMINED	
OTHER SOLUBILITIES	SOLUBLE IN 50% ETHANOL, IN PROPYLENE GLYCOL, IN GLYCEROL AND IN WATER	
OTHER TECHNICAL DATA	WATER CONTENT: 15-20%; DIETHYLENE GLICOL: < 0,0125%; GLYCEROL: 40-50%; POTASSIUM SORBATE: 0,12%	

## **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.

POTASSIUM SORBATE: 0,12%

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.