

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 30/06/20 **PRINT DATE** 24/04/24

PRODUCT COCOA EXTRACT PURE FIRMENICH 927119

APPLICATIONS Industrial raw material not intended for direct use.

IUPAC NAMECOCOA EXTRACTPLANT OF ORIGINTheobroma cacao L.PART OF THE PLANTSEEDS (COCOA BEANS)

SYNONYMS

CAS 84649-99-0

EINECS 283-480-6

FEMA

TARIFF NUMBER 1302197000

KOSHER CERTIFICATE AVAILABLE ON REQUEST **FOOD GRADE CERTIFICATE** AVAILABLE ON REQUEST

REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C VISCOUS LIQUID

COLOUR BROWN TO DARK BROWN

ODOUR CHOCOLATE, BITTER, COCOA, CARAMELIC

TASTE COCOA, DARK, MALT, POWDERY

DENSITY AT 20°C (g / ml)

DENSITY 25/25 -REFRACTIVE INDEX nD20 -REFRACTIVE INDEX nD25 -OPTICAL ROTATION (°) //

BOILING POINT (°C) MELTING POINT (°C) -

FLASH POINT (°C) 101,00

ASSAY (% GC)

ACID VALUE (mg KOH/g) -

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA

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.

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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.