

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 30/06/20 **PRINT DATE** 13/08/22

PRODUCT	COCOA EXTRACT PURE FIRMENICH 927119
APPLICATIONS	Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME	COCOA EXTRACT
PLANT OF ORIGIN	Theobroma cacao L.
PART OF THE PLANT	SEEDS (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)	-
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE 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.