

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 14/05/13 **PRINT DATE** 17/08/22

PRODUCT COCOA OLEORESIN
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME COCOA OLEORESIN
PLANT OF ORIGIN Theobroma cacao L. (Sterculiaceae)
PART OF THE PLANT SEEDS (COCOA BEANS)
SYNONYMS

CAS 84649-99-0
CAS 2 8002-31-1
EINECS 283-460-6

TARIFF NUMBER 3301903000
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 DARK BROWN
ODOUR CHOCOLATE, BITTER, COCOA
TASTE COCOA, BITTER
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) 109,00
ASSAY (% GC)
ACID VALUE (mg KOH/g) -
SOLUBILITY SOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA RESIDUAL SOLVENT (METHANOL): < 20 ppm - MOISTURE: 20-25%

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.