

" Innovation, Quality and Technical Expertise "

CocoaMax Natural Cocoa Liquid Extract

Version 3.0 4/4/2006

Parameter	Specification
Product Description	Theobroma Cacao L. Contains only natural materials from the cocoa bean complies with EU and US regulations
Solubility	Water Soluble
Appearance	Dark, Brown Liquid
Sensory properties	Characteristic Taste and Aroma of Cocoa
Physical properties	
Specific Gravity (25 C)	1.28 – 1.31
Refractive Index	1.46 – 1.48
Flash Point (closed cup)	> 94 C
Theobromine content	3.2 – 5.9 %
Caffeine content	0.4 – 0.7 %
Solvents	
Water	29 – 33 %
Propylene Glycol	8 %
Microbiological profile	
Total viable aerobic count / g	<= 10,000 c.f.u./g
Yeasts and moulds / g	<= 100 c.f.u./g
Enterobacteriaceae / g	<= 100 c.f.u./g
E. Coli / g	Absent
Salmonella / 25g	Absent
Suggested storage conditions	
Storage	Store from 4 to 20°C in Original Sealed Package Avoid Exposure to Light, Heat and Air
Shelf Life	24 months under suggested storage conditions

CPC Ingredients LLC reserves the right to change this information at any time.

CPC Ingredients 272 Beechmont Drive New Rochelle, NY 10804
Tel: 914 738 2616 Fax: 914 740 5165 Cell: 914 494 0819