

*" Innovation, Quality and Technical Expertise "*

**Natural Chocolate Liquid Extract**

**Version 2.0 4/4/2007**

**Parameter**

**Specification**

**Product Description**

Made from Authentic Chocolate Ingredients according to 2000/36/CE & 73/241/CE Regulations

**Solubility**

**Water Soluble**

Appearance  
Sensory properties

Dark, brown viscous liquid  
Intense chocolate flavor

**Physical properties**

Specific gravity (25°C)	1.29 - 1.32
Refractive index (20°C)	1.46 - 1.48
Flash point (closed cup)	>94°C
Theobromine content	1.0 - 2.1 %
Caffeine content	0.1 - 0.3 %

**Solvents**

Water (Karl-Fischer)	23 - 28%
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.*

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