

CPC Ingredients Limited

P R O D U C T S P E C I F I C A T I O N	
Cocoa Liquid Extract	
Product Code	1000030

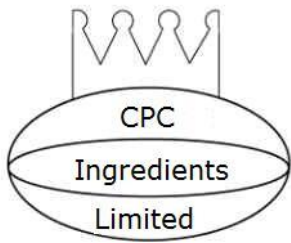
Description	: Natural concentrated extract, produced from selected beans of <i>Theobroma cacao L</i>
Appearance	: Viscous Liquid
Colour	: Dark brown
Aroma	: Strong cocoa- chocolate aroma and taste
Moisture Content (%)	: 29.0 – 33.0
Total Solids (%)	: 60.0 % - 70.0 %
Solubility	: Soluble in propylene glycol, soluble in water with turbidity

Microbiological Data

Total Plate Count	: < 10,000 cfu/g
Yeast and Mould	: < 100 cfu/g
Coliforms	: Negative/g
E. Coli	: Negative/g
Salmonella	: Negative/25g

Storage Recommendation:

Store in a tight container in a cool, dry area away from direct heat or light. Best when stored at temperature between 20 °C to 25 °C.



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Shelf Life:

One year, when stored as recommended.

Notes:

- * The specification complies with US FDA and EU Regulations
- * Kosher : Certified by Kashrut Authority
- * Halal : Certified
- * Heavy metals }
- * Mycotoxins } Tested periodically
- * Pesticide residues }

IMPORTANT NOTICE

The information herein is reliable to the best of our knowledge. However, the recommendations or suggestions herein shall not be construed as a warranty or representation as to the results, safety and efficacy. Users should make their own evaluations and tests suitable for their particular need. We cannot be held liable for any loss or damage arising from the use of the information herein.

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