

# CPC Ingredients Limited

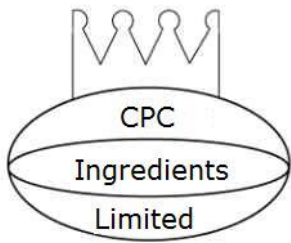
P R O D U C T S P E C I F I C A T I O N	
<b>Liquid Natural Chocolate Extract</b>	
Product Code	10001379

Description	: Liquid Natural Chocolate extract
Appearance	: Viscous Liquid
Colour	: Dark brown
Aroma	: Intense chocolate extract
Specific Gravity (g/ml) at 25°C	: 1.2000 – 1.4000
Moisture Content (%)	: 29.0 – 33.0
Total Solids (%)	: 65.0 % - 75.0 %
Brix (%)	: 70.0 – 80.0
Theobromin (%)	: > 2.0
Glycerine (%)	: 8
Sugar (%)	: 15

## **Microbiological Data**

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

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## **Storage Recommendation:**

Store in a tight container in a cool, dry area away from direct heat or light. Best when stored at temperature between 4 °C to 20 °C.

## **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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