



Cocoa Select CO2 Extract

INCI: Theobroma Cacao (Cocoa) Extract
Product ID: CO2COCOASEDE52

Specifications

Analytical Details

Appearance:

Method

Organoleptic

Specification

Solid (Room Temperature) -
Liquid (40 °C)

Color:

Organoleptic

White - Light Brown

Odor:

Organoleptic

Typical Sweet Cocoa

GCMS Fingerprint:

GCMS, 100% Method

Standard

Benzo(a)pyrene:

21.177.02, GCMS

< 0.005 ppm

Sum of Benzo(a)pyrene,

21.177.02, GCMS

< 0.030 ppm

Benz(a)anthracene,

Benzo(b)fluoranthene and Chrysene:

21.144.02, HPLC

≤ 7 %

Caffeine:

Flavour Compound Analysis

2,3-Butanediol:

GCMS

> 0.1%

Sum of Pyrazines:

GCMS

> 0.01%

Shelf Life:

5 Years

Storage:

Store in cool and dry place.

Date: 06/17/2024

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