

TECHNICAL DATA SHEET (TDS)

Product Name	CACAO (COCOA) ABSOLUTE
Synonyms	CACAO ABSOLUTE OIL CACAO ESSENTIAL OIL COCOA ABSOLUTE OIL COCOA ESSENTIAL OIL
Botanical Name	Theobroma cacao
Product Code	PAO2004
CAS #	8002-31-1; 84649-99-0
EINECS #	283-480-6

Part Used	Seeds (Beans)
Quality	100% Pure and Natural
Note	Middle to Base Note

<u>PROPERTIES</u>	<u>SPECIFICATIONS</u>
Appearance	Pale brown color thick liquid of pourable viscosity
Odour	Warm, sweet, rich odour of dark unsweetened chocolate
Refractive Index	1.460 - 1.490 @ 20°C
Specific Gravity (g/mL)	1.180 - 1.250 @ 20°C
Solubility	Soluble in alcohols and fixed oils; Insoluble in water

<u>MICROBIAL ANALYSIS</u>	<u>SPECIFICATIONS</u>	<u>STANDARDS</u>
Aerobic Mesophilic Bacterial Count	< 100 CFU/g	ISO 21149
Yeast and Mould	< 10 CFU/g	ISO 16212
Candida albicans	ABSENT / 1g	ISO 18416
Escherichia coli	ABSENT / 1g	ISO 21150
Pseudomonas aeruginosa	ABSENT / 1g	ISO 22717
Staphylococcus aureus	ABSENT / 1g	ISO 22718

<u>HEAVY METAL TESTS</u>	<u>SPECIFICATIONS</u>	<u>STANDARDS</u>
Lead: Pb (mg/kg or ppm)	< 10 ppm	na
Arsenic: As (mg/kg or ppm)	< 2 ppm	na
Mercury: Hg (mg/kg or ppm)	< 1 ppm	na

STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use.

As it is electronically generated document, hence no signature required.