



PHYTOS

Phytos Natur CZ. s.r.o.

TECHNICAL DATA SCHEET (TDS)

Product Name	KAKAO ABSOLUE
Botanical Name	Theobroma Cacao
CAS #	8002-31-1; 84649-99-0
ENCIES #	283-480-6

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

PROPERTIES	SPECIFICATIONS
Appearance	Pale brown colored thick liquid of pourable viscosity
Odor	Warm, sweet, rich aroma of dark unsweetened chocolate
Refractive Index	1.460 - 1.490 @ 20 °C
Specific Gravity (g/mL)	1.080 - 1.250 @ 20 °C
Solubility	Soluble in alcohols and fixed oils; Insoluble in water

MICROBIAL ANALYSIS	SPECIFICATIONS	STANDARDS
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

HEAVY METAL TESTS	SPECIFICATIONS	STANDARDS
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 36 months, quality should be checked before use.

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