

## Product Identification

Product name COCOA TYPE FLAVOUR 30% VOL

Reference: 7.93480

## Recommended declaration

Regulation(s)( 1334 2008 )  
(FSCA)

Natural flavour  
Not allowed

Only for industrial use. Not intended to be consumed as it.

Flavouring intended to food industry, as such it respects the european regulation 1334/2008/EC.

Aromatech company disclaims any responsibilities in case of different use.

## Product description

Appearance	Liquid
Color	Brown
Odour and taste	Caractéristique/Characteristic

## Physico chemical criterias.

Specific gravity (d20/20)	1.185	+/-0.015
Refractive index (nD20)	1.433	+/-0.015
Brix degree 20 C	/	+/- 3
pH	/	+/- 0.5
solution for pH:		
Acidity in Monohydrated citric acid (g/kg)	0.000 - 0.000	
Acidity in Monohydrated citric acid (g/l)	0.000 - 0.000	
Optical density	/	+/- 0.100
Optical density solution	DO pur à 430nm	
Assay	0.0	
Volumic Alcoholmetric content	30.0	+/- 1 %
Flash point (Cup closed) ( C )	21	+/- 1 C
Single juice strength		

## Microbiology

Our products are microbiologically stable. Due to their low microbial load, we do not perform any analysis.

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## Nutritional values (for 100g)

Energy values	351	Kcal/100g
Energy values	1470	kJ/100g
Fat	/	g/100g
of which saturates	/	g/100g
Carbohydrates	52	g/100g
of which sugars	52	g/100g
Fibers	/	g/100g
Proteins	/	g/100g
Salt	/	g/100g

The nutritional values are calculated from supplier data.

## Composition (according to the regulation 1334/2008)

Solvents, carriers, additives and ingredients	:
*Inverted sugar	-
*Ethyl alcohol food grade	-
Flavouring Agents	:
*Flavouring preparations	-
*Natural flavouring substances (In accordance with the regulation 877/2012)	-
" - "Confidential quantity	

## Substances to declare

Restricted or regulated substances	
COUMARIN	2 mg/Kg

## Conservation

Shelf life (months)	12
Storage temperature	Keep at ambient temperature (+15 C to +25 C)
Storage conditions	Keep in the original packaging tightly closed away from light, heat and moisture.

## GMO

The product does not contain any genetically modified materials (GMO), is not produced from GMO or by GMO according to the Regulations EC 1829/2003, 1830/2003 and 2018/848.

## No ionisation

The product as well as the raw materials do not undergo treatment by ionization.



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## Allergens

According to the Regulation EC 1169/2011

No major allergen to declare

## Contaminants

The product complies with the regulations EC 1881/2006 and 396/2005 about the contaminants (heavy metals, pesticides, etc.).  
As well as the French decree of July 11, 1991 (Cd <1 mg / kg - Hg <1mg / Kg - As <3mg / Kg - Pb <10mg / Kg).

## Origin

Production site

Saint Cézaire sur Siagne, France

## Special diets (suitable)

Halal\*\* No

Kosher\*\* Yes

Vegetarian Yes

Vegan Yes

\*\*according to the rules of the Codex Alimentarius

Edition date 03/16/2022 Create Date: 06/08/2017 Revision date 04/29/2019 Version : 2

These informations are given to the best of our knowledge. They allow the customers to use the product in the best conditions in accordance with the regulation in force. The supplier disclaims all liability in case of infringement of product without conforming to this data sheet.