

# Theobroma Cacao Extract BIO

*Theobroma cacao - Corsica*  
Organic product certified by ABCert

|                             |  |        |
|-----------------------------|--|--------|
| Botanical name              | Theobroma Cacao                                  |        |
| INCI name                   | THEOBROMA CACAO EXTRACT                          |        |
| N° CAS                      | 84649-99-0                                       |        |
| N° EINECS                   | 283-480-6  |        |
| Raw material                | Cocoa beans (Pérou) ; ethanol ; aqua             |        |
| Equivalence                 | 600g of cocoa beans for 1Kg of alcoholic extract |        |
| Manufacturing method        | Ethanolic extraction                             |        |
| Organoleptic properties     | Appearance                                       | Liquid |
|                             | Colour   | Brown  |
|                             | Odor   | Cocoa  |
| Physico-chemical properties | Density 20°C                                     | 0,928  |
|                             | Réfractive index 20°C                            | -      |
|                             | °Brix  | 20°    |
|                             | % vol./vol. éthanol 20°C                         | 51%    |
|                             | pH 20°C  | -      |
| Solubility                  | Water-soluble                                    | YES    |
|                             | Fat-soluble                                      | NO     |
| Usage advice                | Store between 15 and 20°C away from light        |        |