

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 03/05/23 **PRINT DATE** 22/12/24

PRODUCT V-COCOA MAILLARD REACTION EXTRA
APPLICATIONS Industrial raw material not intended for direct use.
CLASSIFICATION FLAVOR - RAW MATERIAL FOR THE MANUFACTURING OF FLAVORS
REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C LIQUID WITH SOLIDS. STIR BEFORE USE
COLOUR BROWN
ODOUR COCOA, BITTER, CHOCOLATE

TENACITY
USAGE

STABILITY HOMOGENIZE BEFORE USE

DENSITY AT 20°C (g / ml) 0,890 - 0,900
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4520 - 1,4600
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 101,00
ASSAY (% GC)
ACID VALUE (mg KOH/g) -
SOLUBILITY PARTIALLY SOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

HOMOGENIZE BEFORE USE. PURGE HEADSPACE WITH NITROGEN

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.