



Technical Data Sheet

Product Name:	Cocoa Absolute Oil	CAS No.:	8002-31-1; 84649-99-0
Botanical Name:	<i>Theobroma cacao</i>	Quality:	100% Pure and Natural
Used Part:	Seeds (Beans)	Synonyms:	Cacao Absolute Oil Cacao Essential Oil Cocoa Absolute Oil Cocoa Essential Oil

IDENTIFICATION		SPECIFICATION	STANDARDS
Physical	Appearance	Pale brown colored thick liquid of pourable viscosity	-
	Odour	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	-
Chemical	Lead (Pb)	< 10 ppm	-
	Arsenic (As)	< 2 ppm	-
	Mercury (Hg)	< 1 ppm	-
Microbial	Aerobic Mesophilic Bacterial Count	< 100 cfu/g	ISO 21149
	Yeast & Mould	< 10 cfu/g	ISO 16212
	Candida albicans	Negative	ISO 18416
	Escherichia coli	Negative	ISO 21150
	P. aeruginosa	Negative	ISO 22717
	S. aureus	Negative	ISO 22718

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

