



SCHEDA TECNICA

PRODOTTO: **E.S. TIT. CACAO TEOBROM. 6% CAFFEINA 1%**

DESCRIPTION Theobroma Cacao Butter is a yellowish white solid material obtained from the roasted seeds of Theobroma cacao, Sterculiaceae

BOTANICAL NAME Theobroma Cacao
INCI NAME Theobroma Cacao Extract
CTFA NAME Theobroma Cacao (Cocoa) Extract
CAS N° 84649-99-0
EINECS/ELINCS N° 283-480-6

Specifica	Lim.inf. - Lim.sup.	u.m.
Nome botanico	Theobroma cacao	
Parte della Pianta	Seme	
Descrizione	Polvere di colore bruno	
Teobromina (HPLC)	$\geq 6,0$	%
Caffeina (HPLC)	$\geq 1,0$	%
Perdita all'essiccamento	$\leq 5,0$	%
Conta Batterica Totale	≤ 10000	UFC/g
Lieviti e Muffe	≤ 100	UFC/g
Enterobacteriaceae	≤ 100	UFC/g
E. Coli	Assente	
Salmonella	Assente	
Pesticidi	Ph. Eur ed vig.	
Aflatossine Totali	DIR. 95/53	
Indice di revisione specifica di vendita	N° 0	
Data revisione	02/12/2005	

ALTRI DATI

Ceneri $\leq 17,5\%$
Metalli Pesanti ≤ 20 ppm
Densità $\geq 0,3$ g/ml
Grassi Contento (NTC) $\leq 1,0\%$
Granulometria 452 um $\geq 95,0\%$
100 um $\leq 50,0\%$

PRESERVATION:

store from 4 to 20 °C in original sealed package, avoid exposure to light, air and heat.

SHELF LIFE:

2 years at storage conditions above.



ALLERGENS:

The product do not contain any of the following allergens:

- cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products there of
- crustaceans and products there of
- eggs and products there of
- fish and products there of
- peanuts and products there of
- soybeans and products there of
- milk and derived products (incl. lactose)
- nuts i.e almonds, hazelnuts, walnuts, cashew-nuts, pecan-nuts, Brazil walnuts, pistachio nuts, macadamia and Queensland walnuts and products there of
- celery and products there of
- mustard and products there of
- sesame seeds and product there of expressed as SO₂.