

Specification

Theobroma Cacao Extract 7 % Theobromine (HPLC)

Date:	15.06.2020
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Botanical source:	Theobroma cacao
Part Used:	Fruit
Extract Ratio	5:1
Solvents Used:	Water & Ethanol
Country of origin:	China

Item	Specification	Method
Assay (%)	Theobromine: ≥ 7	HPLC
Identification	Identical to R.S. sample	Organoleptic
Characters/ Appearance	Brown fine powder	Organoleptic
Odor/ Taste	Characteristic	Organoleptic
Loss on Drying (%)	≤ 5.0	Eur. Ph. <2.8.17>
Ash (%)	≤ 10.0	Eur. Ph. <2.4.16>
Particle / Mesh Size	100 % pass 80 mesh	Eur. Ph. <2.9.12>
Bulk density (g/100 ml)	40 ~ 60	Eur. Ph. <2.9.34>
Residual Pesticides	Complies Eur. Ph. <2.8.13>	Eur. Ph. <2.8.13>
Residual Solvents	Complies Eur. Ph. <2.4.24>	Eur. Ph. <2.4.24>
BAP (ppm)	≤ 10.0	(EC) No. 2015/1933
PAH4 (ppm)	≤ 50.0	(EC) No. 2015/1933

Heavy Metals

Lead (Pb) (ppm)	≤ 3.0	Eur. Ph. <2.2.58>ICP-MS
Arsenic (As) (ppm)	≤ 2.0	Eur. Ph. <2.2.58>ICP-MS
Cadmium (Cd) (ppm)	≤ 1.0	Eur. Ph. <2.2.58>ICP-MS
Mercury (Hg) (ppm)	≤ 0.1	Eur. Ph. <2.2.58>ICP-MS

Microbiological Control

Total Plate Count (cfu/g)	$\leq 10,000$	Eur. Ph. <2.6.12>
Total Yeast & Mold (cfu/g)	$\leq 1,000$	Eur. Ph. <2.6.12>
E. Coli	Negative	Eur. Ph. <2.6.13>
Salmonella	Negative	Eur. Ph. <2.6.13>

Other

Packaging & Storage	Packed in paper-drums with two plastic-bags inside, 25kg/ drum Store in a well-closed container away from moisture, light & oxygen
Irradiation Status	Non irradiated
Shelf life	36 months if sealed and stored properly.