

Givaudan

Technical Data Sheet



PM-ECOM-012

Taste Magic Chocolate Sweet Brown
flavor

Product information

Sensory profile Chocolate, Nutty, vanillic
Color dark brown to Brownish black
Appearance Liquid medium viscosity, opaque

Parameters for positive release

Analysis	Specification Limits	Method
Appearance	Conform	Visual; neat & in sensory solution
Sensory evaluation	Conform	0.1% in sugar water 5%
Specific gravity (20/20°C)	1.0590 - 1.0790	D20/20 robot
Specific gravity (20/4°C)	1.0570 - 1.0770	
Specific gravity (25/25°C)	1.0560 - 1.0760	
Refractive index (20°C)	1.4350 - 1.4550	RI20 robot
Refractive index (25°C)	1.4330 - 1.4530	

Parameters not routinely tested

Analysis	Specification Limits	Method
Total plate count	<= 100 /g	ISO 4833-1: 2013
Yeasts and moulds	<= 10 /g	ISO 21527-2: 2008
Enterobacteriaceae	<= 10 /g	ISO 21528-2: 2017
Salmonella	Negative /25g	ISO 6579-1 2017

Micro Testing Principles Intrinsic microbiologically safe.
Limits guaranteed, no testing.
Heavy metals Conform to regulatory requirements.

Storage and handling

Shelf life 365 Days
Flashpoint > 94 °C / > 201 °F
Storage conditions Preferably full, hermetically sealed
Temperature conditions Ambient / 15-30°C (60-85°F)

Miscellaneous

Custom Tariff number 3302.10

Givaudan

Technical Data Sheet



PM-ECOM-012

**Taste Magic Chocolate Sweet Brown
flavor**

Reference Application(s) and Dosage (in %)

Baked Goods 0.5

This document is computer generated and consequently not signed.

The information contained herein is, to the best of our knowledge, true and accurate.

All information is valid until revisions are issued.

It is the customer's responsibility to ensure that the usage of the product and the levels of such usage is permitted according to the relevant laws and regulations governing the application for which the product is intended.

Specification limits shown here are tentative and have to be confirmed.