



CERTIFICATE OF ANALYSIS (COA)

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PRODUCT INFORMATION

Parameter	Specification
Product Name	Cocoa Absolute
Alternative Name	Cocoa Absolute 20% in Ethanol
Botanical Name	<i>Theobroma cacao</i> L.
INCI Name	Theobroma Cacao (Cocoa) Extract
CAS Number	84694-99-0
EC Number	283-480-6
Origin	Ghana / Ivory Coast
Plant Part	Roasted Cocoa Beans
Extraction Method	Solvent Extraction
Dilution	20% Cocoa Absolute in Ethanol
Grade	Premium Perfumery Grade
Product Type	Natural Absolute Solution

ANALYTICAL SPECIFICATION

Test	Specification	Result
Appearance	Clear to slightly hazy liquid	Conforms
Colour	Dark Brown	Conforms
Odour	Rich cocoa, chocolate, roasted, gourmand, warm	Conforms
Cocoa Absolute Content	20% $\pm$ 1%	Conforms
Ethanol Content	Approximately 80%	Conforms
Relative Density (20 °C)	0.840–0.880	Conforms
Flash Point	Approximately 16 °C	Conforms
Solubility	Miscible with ethanol and perfumery solvents	Conforms



Typical Naturally Occurring Constituents (Cocoa Absolute)

Constituent	Status
Pyrazines	Naturally Present
Phenethyl Alcohol	Naturally Present
Maltol	Naturally Present
Furaneol	Naturally Present
Vanillin	Trace Naturally Present
Phenolic Compounds	Naturally Present
Cocoa Lactones	Naturally Present

Storage

Store tightly sealed in a cool, dry and well-ventilated place away from heat, ignition sources and direct sunlight.

Shelf Life

24 months from the date of manufacture when stored under recommended conditions.

Conclusion

This material conforms to Aromology's quality specifications for Cocoa Absolute – 20% ETH and is suitable for professional perfumery applications.

Batch Number: CCA-260710

Manufacturing Date: 15 May 2026

Retest Date: 15 May 2028

Issue Date: 10 July 2026

Prepared and Authorised By:

Fozia Khot
Director