



Healing Body, Mind, and Spirit  
with Pure Essential Oils Since 1995

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**Certificate of Analysis:** Cocoa CO<sub>2</sub>, *Theobroma cacao*, beans CO<sub>2</sub> extracted in Germany.

Batch No: GE-051210

Type No: 093.001

Lab No: 18660

Production: May 2015 / Retest: May 2020

Storage conditions: Store in a cool, dry place.

D/E - ratio: 19 - 21 kg raw material yield 1 kg product.

Sensory Check

Feature	Reference	Result
Appearance:	At room temperature white to light brown solid product, at 40° C liquid oil	meets

Analytical Check

Feature	Method	Limits	Value / Unit
Content of essential oil 21.006.01, Distillation, gravimetric	n.s.	1,3 % (g/ 100g)	
Fatty acid composition:			
Palmitic Acid C16:0	21.156.02, GCFID	n.s.	34,0 %
Palmitoleic Acid C16:1 w7	21.156.02, GCFID	n.s.	0,44 %
Stearic Acid C18:0	21.156.02, GCFID	n.s.	28,6 %
Oleic Acid C18:1 w9	21.156.02, GCFID	n.s.	31,4 %
Linoleic Acid C18:2 w6	21.156.02, GCFID	n.s.	4,6 %
Linolenic acid C18:3 w3	21.156.02, GCFID	n.s.	0,36 %
Arachidic Acid C20:0	21.156.02, GCFID	n.s.	0,59 %
Theobromin	21.120.01, HPLC	n.s.	0,062 %
Theophyllin	21.120.01, HPLC	n.s.	0,043 %
Coffein	21.120.01, HPLC	< = 5	4,7 %
GCMS fingerprint GCMS, 100 % Method		meets	
Composition of the volatile compounds: Acetylpyrrol, Phenylethyl alcohol, Phenylethyl acetate, Trimethyl pyrazine, Tetramethyl pyrazine, Maltol, Aldehyds, Ester, Acetic acid			

n.s. = not specified n.d. = not detected