

OmniCoa 55

>>> Cocoa Extract OmniCoa 55 Product data-sheet

OmniCoa 55 is an extract prepared from carefully selected Cocoa beans. Due to the unique processing of the Cocoa raw material the naturally present polyphenols are retained to the highest possible degree. This grade was specially developed for high-end applications such as applications in cosmetics or food-supplements.

OmniCoa 55 is a 100 % natural material extracted from renewable plant materials using dedicated strictly controlled equipment. No preservatives or any other additives are used in the processing of OmniCoa 55.

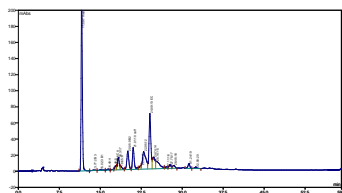


>>> PROPERTIES(*)

- | | |
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| ▪ Appearance: | Dark brown violet powder, free of visible impurities |
| ▪ Botanical origin: | Cocoa bean (<i>Theobroma cacao</i> L.) extract |
| ▪ Polyphenols (on dry material): | min. 55 % |
| ▪ Moisture: | max. 8 % |
| ▪ Ash content: | max. 5 % |
| ▪ Radical scavenging capacity (Trolox) | min 4000 µ mol TE/g |
| ▪ ORAC value | min 11000 µ mol TE/g |

(*) Only selected data is represented here, for a full set of specifications we refer to our **Specifications** sheet.

>>> USAGE



Cocoa polyphenols belong to the family of proanthocyanidins. OmniCoa 55 contains primarily lower molecular weight oligomers, with a specific emphasis on monomers, dimers and trimers. However, higher oligomers up to octa- and nonamers are also found in OmniCoa 55.

Typical HPLC-chromatogram OmniCoa 55 (batch 70087/001)

OmniCoa 55 has strong anti-oxidant and radical scavenging properties and as such is a valuable additive to cosmetics or food supplements.

Studies indicate that Cocoa polyphenols could have protective effects against certain cancers, cardiovascular disease and even management of certain types of diabetes. They are also implicated to have a protective effect against the detrimental effects of free radicals.

In food supplements typical dosage levels are 100 – 150 mg/day.

Due to strong anti-oxidant and radical scavenging properties OmniCoa 55 is a potentially interesting ingredient for anti-ageing skin care formulation.

For labelling purposes in cosmetics OmniCoa 55 should - according to the INCI name system - be referred to as “theobroma cacao extract”.

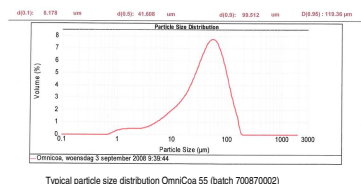
For detailed information on these applications we refer to our specific **Application Fact sheet**.

>>> STORAGE AND HANDLING

OmniCoa 55 does not require special storage conditions and has a shelf life of min. 3 years if stored in a dry area in its original closed packaging. The product is not frost sensitive and normal ambient storage temperatures (i.e. 5-25°C) suffice.

>>> PACKAGING

OmniCoa 55 is available as a fine granular product in 25 kg fibre drums lined with an inner polyethylene bag or 10 kg cardboard boxes lined with an inner polyethylene bag.



>>> FURTHER INFORMATION

Further safety information is provided in our **Material Safety Data Sheet**.

Upon simple request a controlled copy of our **Specifications** can be provided by our QC-department.

Information on usage and applications can be found in our **Application Fact sheets**. Our R&D department can provide you further detailed information on composition and regulatory status.

Deliveries are accompanied by a **Certificate of Analysis**.

CAS Nr:	84649-99-0
EINECS/ELINCS Nr.	283-480-6

The information provided in this product data sheet is based on the present state of our knowledge. Some of the applications mentioned in this document are protected by patent law. Ajinomoto OmniChem nv/sa cannot be held responsible for patent law infringements and the customer should contact the patent holder if so required. Due to the many process parameters involved we are not able to submit a general recommendation. It only shows without liability on our part the uses to which our products can be put. However, Ajinomoto OmniChem nv/sa cannot be held responsible for the consequences of the application of the above described product.