

Polyphenols 12% – Theobroma cacao (cocoa)

Theobroma cacao · *Malvaceae*

Standardised extract INCI listed in EU CosIng

1. Product identification

Product name	Polyphenols 12% – Theobroma cacao (cocoa)
Botanical name	<i>Theobroma cacao</i> (syn. <i>Theobroma cacao</i> , <i>Theobroma kalagua</i> , <i>Theobroma pentogona</i> , <i>Theobroma saltzmanniana</i>)
Plant family	Malvaceae
Common names	Cocoa, Cacao, Cocoa Bean, Cacao Cocoa, Cacao Husk, Chocolate Tree
Indian / Ayurvedic names	Unrefined
Product form	Standardised extract
Product code (SKU base)	WH-P12-TC

2. Composition and identifiers

INCI: Theobroma Cacao Extract

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Theobroma Cacao Extract	Botanical ingredient	84649-99-0	283-480-6	100 %

EU CosIng reference no.: 38576 · INCI status: Verified in CosIng

Where more than one CAS number is shown, the botanical substance is registered under several CAS numbers (e.g. EINECS and TSCA variants); all refer to the same INCI name.

3. Manufacturing

Process	Extraction and purification to a standardised marker content
Standardisation	Polyphenols 12% (marker content; method on COA)
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Solid (powder)
Appearance / colour	Characteristic of the plant material; may vary naturally between harvests
Odour	Characteristic
Particle size	80–100 mesh

Typical values describe the product type and are not a specification. Batch-specific results (assay, moisture, microbiology, heavy metals as applicable) are given on the Certificate of Analysis, available on request.

5. Applications and use

Applications	Functional food, Herbal tea & infusions, Skincare, Supplements
Markets	Cosmetics & personal care, Food & beverage, Nutraceuticals
Suggested use level	Use according to the formulation and applicable food-supplement, cosmetic or other regulations.

The formulator is responsible for confirming suitability, stability and regulatory compliance of the finished product in the intended market. Not intended for direct medicinal use.

6. Packaging, storage and shelf life

Pack sizes	100 g, 500 g, 1 Kg, 5 Kg, Sample — bulk and custom quantities on request
Storage	Store in tightly closed original containers in a cool (below 25 °C), dry, well-ventilated place, away from direct sunlight, moisture, strong odours and incompatible materials.
Shelf life	24 months from the date of manufacture in unopened original packaging stored as recommended.

7. Documentation and quality

Safety Data Sheet	SDS-WH-P12-TC — available for download on the product page
Certificate of Analysis	Batch-specific COA available on request
Other documents	Allergen, IFRA, origin and other statements on request, subject to availability

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