



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Total Polyphenols in Cocoa and Chocolate Products

Method Number: LI-33.123

Scope of Application: Description of a spectrophotometric method (Folin-Ciocalteu index) for the determination of the total polyphenol content of cocoa and chocolate products.
This method corresponds to the method described in the Official Journal of European Communities, chap.41 (3.10.1990).

Description: Extraction of total polyphenols with hot water. Dilution with water, centrifugation and filtration. Then, oxidation of the polyphenols by the Folin-Ciocalteu reagent and formation of a mixture of the blue oxides of tungsten (W8O23) and molybdenum (Mo8O23). Spectrophotometric determination at 750 nm.

Sample Weight Required: 50 g

Analytical Platform: UV-Spectrophotometer

Special Information: Cocoa and chocolate products

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Total Polyphenols as ECE		g/100 g	0.1%	15%