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Chocolate Syrup

DEFINITION

Prepare Chocolate Syrup as follows (see *Pharmaceutical Compounding—Nonsterile Preparations* (795)).

Chocolate	180 g
Sucrose	600 g
Liquid Glucose	180 g
Glycerin	50 mL
Sodium Chloride	2 g
Vanillin	0.2 g
Sodium Benzoate	1 g
Purified Water, a sufficient quantity to make	1000 mL

Mix Chocolate and Sucrose, and to this mixture gradually add a solution of Liquid Glucose, Glycerin, Sodium Chloride, Vanillin, and Sodium Benzoate in 325 mL of hot Purified Water. Bring the entire mixture to a boil, and maintain at boiling temperature for 3 min. Allow to cool to room temperature, and add sufficient Purified Water to make the product measure 1000 mL.

[Note—Chocolate containing NMT 12% of nonvolatile, ether-soluble extractive ("fat") yields a Syrup having a minimum tendency to separate.

"Breakfast Chocolate" contains over 22% of "fat".]

ADDITIONAL REQUIREMENTS

• Packaging and Storage: Package in tight containers, and avoid exposure to excessive heat.

Auxiliary Information - Please check for your question in the FAQs before contacting USP.

We apologize for the inconvenience. The exact auxiliary information for this Documentary Standard is currently unavailable. Please contact Documentary Standards Support (stdsmonographs@usp.org) for assistance during this time.

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