

TECHNICAL DATA SHEET

Effective date: 04.2019

Coffee CO₂ Extract Organic

INFORMATION ON SUBSTANCE / MIXTURE

INCI	Coffea arabica seed extract
Botanical name	Coffea arabica L.
Manufacturing process	Roasted coffee beans of arabica type are extracted by supercritical fluid extraction with natural carbon dioxide
Description	Contains volatile aroma components. It contains no additives and no other technical adjuncts, it is not blended and not formulated, the product is 100 % natural
Part used	Roasted beans, from organic farming
Composition	Fatty oil with the flavor components of roasted coffee, e.g. 2-furanmethanol, methyl pyrazine, 2,6 dimethyl pyrazine, 5-methylfurfural, 2-furanmethanol acetate, caffeine < 0,5 %

TECHNICAL DATA

Physical parameters

Appearance	Clear to slightly turbid liquid
Color	Brown
Odor	Characteristic, coffee
Relative density at 20°C	0.936
Refractive index at 20°C	1.479
Optical rotation at 20°C	NA
Flash point	NA
Solubility	Soluble in oil, insoluble in water

TRANSPORT, STORAGE and SHELF LIFE

Storage conditions	Ambient temperature, protected from light, moisture and oxygen
Shelf Life	48 months under good storage conditions
Custom tariff	-

LEGISLATION

Certification	100% of the total ingredients are from Organic Farming. Certified as 100% organic by Ecocert Greenlife according to COSMOS-standard.
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Halal	Certified by Halal Certification Services (HCS)
Kosher	Certified by London Beth Din Kashrut Division (KLBD)
EINECS	283-481-1
CAS	84650-00-0

DISCLAIMER

All warranty claims in respect to the conformity of our product are subject to our General Terms and Conditions of Sale and Delivery. The data listed above reflects the results of the manufacturer or our supplier quality tests. We do not hereby make any express or implied warranty, whether for specific properties or for fitness for any particular application or purpose. All values are valid for the product when dispatched from the works. We recommend you perform your own quality and or identification checks on receipt.