

## TECHNICAL DATA SHEET

<b>Product Name</b>	<b>COFFEE BEAN OIL</b>
<b>Botanical Name</b>	Coffea arabica
<b>Product Code</b>	PCO4088
<b>CAS #</b>	84650-00-0 ; 8001-67-0
<b>EINECS #</b>	283-481-1
<b>INCI Name</b>	Coffea Arabica (Coffee) Seed Oil

<b>Part Used</b>	Roasted Beans
<b>Extraction Method</b>	Cold Pressed
<b>Quality</b>	100% Pure and Natural

<u>PROPERTIES</u>	<u>SPECIFICATIONS</u>
<b>Appearance</b>	Light brown colored viscous liquid
<b>Odour</b>	Characteristic strong rich aroma of roasted coffee
<b>Refractive Index</b>	1.450 - 1.490 @ 20°C
<b>Specific Gravity (g/mL)</b>	0.920 - 0.980 @ 20°C
<b>Saponification Value (mgKOH/g)</b>	180 - 230
<b>Iodine Value (g I<sub>2</sub>/100g)</b>	100 - 120
<b>Peroxide Value (meq O<sub>2</sub>/kg)</b>	Less than 10.0
<b>Acid Value (mgKOH/g)</b>	Less than 5.0
<b>Solubility</b>	Soluble in cosmetic esters and fixed oils; Insoluble in water

### FATTY ACID COMPOSITION:

<u>FATTY ACID</u>	<u>C-CHAIN</u>	<u>SPECIFICATIONS (%)</u>
<b>Palmitic Acid</b>	C16:0	30.00 – 36.00
<b>Stearic Acid</b>	C18:0	7.50 – 9.50
<b>Oleic Acid</b>	C18:1 (n-9)	7.50 – 10.50
<b>Linoleic Acid</b>	C18:2 (n-6)	40.00 – 46.00
<b>Alpha-Linolenic Acid</b>	C18:3 (n-3)	Maximum 2.00
<b>Arachidic Acid</b>	C20:0	2.00 – 4.00

### STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight. When stored for more than 24 months, quality should be checked before use.

**As it is electronically generated document, hence no signature required.**

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