

## TECHNICAL DATA SHEET

Sr. No. : RM03186-V-02

Issue Date: 15/11/2018

**QUALITY CONTROL** : We declare that certificate of analysis of this material is inspected according to quality parameters as below:

<b>Item Code</b>	<b>RM03186</b>
<b>Item Name</b>	<b>COFFEE OIL ROBUSTA CO2 EXTRACT</b>



Test Parameters	Specifications
<b>CAS #</b>	8001-67-0
<b>EINECS #</b>	272-823-5
<b>Botanical Name</b>	Coffea robusta L.
<b>Description</b>	Light brown to dark brown viscous liquid with characteristic taste and aroma.
<b>Origin</b>	The extract is obtained by CO2 extraction from Coffea robusta beans
<b>Appearance</b>	Light brown to dark brown
<b>Physical Status</b>	VISCOUS
<b>Flash Point (Closed cup) °C</b>	>150°C
<b>Refractive Index</b>	1.464 - 1.484 @ 20°C
<b>Relative Density</b>	0.920- 0.940 @25°C
<b>Solubility in Alcohol</b>	Partially soluble
<b>Solubility in Water</b>	Insoluble
<b>Assay by GC</b>	Palmitic acid: 28-38%                      Linoleic acid: 38-48% Oleic acid: 8-15%                              Stearic acid: 4-8%
<b>Shelf Life</b>	12 months under proper storage conditions
<b>Legislation</b>	Natural
<b>Stability</b>	Avoid strong acids strong bases & all oxidising agents.
<b>Uses</b>	Flavouring application

<b>PACKING &amp; STORAGE</b>	Should be stored in cool, dry well ventilated places in full tightly sealed containers. Protected from light. Containers should be kept away from any source of ignition.
<b>HANDLING PRECAUTION</b>	Handle with adequate ventilation Avoiding skin & eye contact. Use goggles or face shield safety gloves and wear protective clothing.

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