



## SPECIFICATIONS

**Product description:** ROASTED COFFEE OIL

**INCI:** Coffea arabica (Coffee) seed oil

**CAS Nr.:** 8001-67-0

**Tariff Code Nr.:** 1515.90.90

**Ingredients:** Arabica coffee seeds

**Extraction Method:** Controlled roasting, cold pressed and filtered

**Botanical Name:** Coffea Arabica

**100% Natural coffee oil:** contain no chemical ingredients, flavoring, spirit or any substances that affect ozone layer.

**Solvent:** no solvent used

**Origin:** Brazil

<u>Physical-Chemical Characteristics</u>	<u>Specification</u>	<u>AOCS Method</u>
Appearance (25°C):	Oily, liquid	
Color:	Brown to dark brown	
Scent:	Fresh Natural roasted coffee	
Density at 25 °C (g/ml):	0,92 – 0,98	
Viscosity at 25°C (CP):	300 max	
Moisture (%):	2.0 max	
Acid Value (expressed as Oleic acid):	5.0 max	Ca 54-40
Peroxide Value (meq/kg):	10.0 max	Cd 8d-90
Iodine Value:	84 – 104	Cd 1-25
Saponification Value (mg/KOH/1g):	184 – 202	Cd 3-25
Refractive Index:	1,465 to 1,485	
Insoluble Impurities (%):	1 max	Ca 3a-46
Unsaponifiable Matter (%):	8,0 max	Ca 6a-40
Melting point (°C):	4 – 10	
Flash Point (°C):	323	
Solubility:	Insoluble in water	

<u>Fatty Acid Composition (%)</u>	<u>Specification</u>
C16:0 – Palmitic	30 – 36
C16:1 – Palmitoleic	0,1 max
C18:0 – Stearic	7.5 – 9.5
C18:1 – Oleic	7.5 – 10.5
C18:2 – Linoleic	40 – 46
C18:3 – Linolenic	2,0 max
C20:0 – Arachídic	2 – 4
Saturated	42 – 46
Monounsaturated	8 – 12
Polyunsaturated	44 – 48



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**Packaging:** 20 kg DHPE drum, filled with Nitrogen

**Product stability:** We hereby, guarantee to the Roasted Coffee Oil, a shelf-life or validity of 12 months from the date of production in the original package if stored in a dry place, maximum temperature 25°C and protected from light.