



Roasted Coffee Oil

INCI: Coffea Arabica (Coffee) Seed Oil CAS No: 84650-00-0 EINECS No: 283-481-1 Product ID: OILCOFFRSTDCPBR243

Specifications

<u>Analytical Details</u> <u>Specifications</u>

Appearance (25°C): Viscous, Oily Liquid Visual Visual Color: Dark Brown Flavors: Characteristic Olfactory **Moisture & Volatiles:** < 1.0% AOCS Ca 2c-25 **Specific Gravity (25°C):** 0.920-0.960 AOCS Cc 10a-25 Refractive Index (25°C): 1.150-1.490 SEISS 25°C

Acidity: 5% Max

Peroxide Value:10 meq O2/kg MaxAOCS Cd 8-53Saponification Index:210 mg KOH/g MaxAOCS Cd 3-25Iodine Index:100-120 g I2/100gAOCS Cd 1-25(93)

Viscosity Max (25°C): 300 CP

Impurities: $\leq 1\%$ AOCS Ca 3-46(97)Unsaponifiables:Max 1%AOCS Ca 3a-46(97)Melting Point:5-15°CAOCS Cc 3-25

Additives: None

Typical Fatty Acid Profile

C12:0 Lauric: 0.0 - 0.1C14:0 Myristic: 0.0 - 0.120.0-35.0 C16:0 Palmitic: C18:0 Stearic: 3.0-8.0 8.0-20.0 C18:1 Oleic: 40.0-55.0 C18:2 Linoleic: 0.0 - 1.0C18:3 Linolenic: 0.5 - 5.0C20:0 Arachidic: 0.1-1.0 C22:0 Behenic:

Shelf Life: 2 Years if Stored in Sealed Containers, Away From Light and Heat

Date: 03/26/2025

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