

Coffee Bean Essential Oil

Laboratoire
PhytoChemia





Certificate of Analysis

Coffee, Organic

batch no. 541215, lab no. 17661

production: October 2014

retest: October 2016

raw material: *Coffea arabica* - Roasted Beans, from organic farming

country of origin of raw material: Italy

D/E - ratio: 9,5 - 10,0 kg raw material yield 1 kg product.



Certification:

Sensory Check

feature	reference	result
Appearance:	brown, clear to slightly turbid oil	meets
Odour:	aromatic coffee smell	meets



Analytical Check

feature	method	limits	value	unit
Content of essential oil	21.006.01, Distillation, gravimetric	n.s.	0,33	% (g/100g)
Content of Caffeine	21.144.01, HPLC	n.s.	0,38	%
Refractive index (20°C)	Abbe-Refractometer	n.s.	1,4806	
Density (20°C)	21.024.02, Pycnometer	n.s.	0,939	g/cm ³
Ochratoxin A	21.197.01, HPLC	EC No. 1881/2006, EC No. 594/2012	meets	ppb

n.s. = not specified

n.d. = not detected

Volatile flavor components analysed by SPME and GCMS:

Methyl pyrazine, Furfural, 2-Furanmethanol, Furanone, Butyro lactone, 2-Methylpyrazine, Furfuryl acetate, Maltol, Guaiacol etc.

Storage conditions: Store in a cool, dry place and under inert gas!

