



## SASU DIFFUSIONS AROMATIQUES

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### Technical Data Sheet

## COFFEA TYPE ROBUSTA (thermal process flavouring)

Manufacture SASU DIFFUSIONS AROMATIQUES

Reference : COFFEA TYPE ROBUSTA (thermal process flavouring)

### Description

<i>BOTANICAL NAME :</i>	coffea species (rubiaceae)
<i>MODE OF OBTAINING :</i>	Heating process and extraction of robusta coffee beans roasted (Aroma obtained by heat treatment according to article 3 , subparagraph E of flavors Regulation 1334/2008 / CE)
<i>Composition :</i>	Coffee extract 75-85%; Propylene glycol 5-10%; Fructose (sirop) 5-10% ; amino acid 0.1-1%.
<i>PRODUCT ORIGIN :</i>	Indonesia
<i>INCI NAME :</i>	NA

### ANALYTIC DATA

<i>Appearance :</i>	Viscous liquid to pasty
<i>Color :</i>	Dark Brown to black
<i>ODOR :</i>	Characteristic of coffee
<i>Relative density (d20/20) :</i>	NA
<i>Refractive index to 20°C :</i>	NA
<i>Solubility(ies) :</i>	Soluble in 50 % ethanol, soluble in propylene glycol , glycerol and water
<i>Flash point :</i>	> 100°C
<i>BRIX 20°C :</i>	<68°
<i>DONNEES NUTRITIONELLES :</i>	219.2 cal/100g
<i>CAFFEINE CONTENT :</i>	1.30%
<i>OPTICAL ROTATION (°) :</i>	ND
<i>PEROXIDE INDEX ( mmol/O2) :</i>	

### REGULATORY DATA

<i>ETHICAL INFORMATION :</i>	KOSHER / HALAL (according to batches ; on request)
<i>FOOD GRADE :</i>	YES
<i>ADDITIVES :</i>	/
<i>SOLVENTS (%) :</i>	PROPYLENE GLYCOL
<i>TERPENOIDES :</i>	Does not contains Camphor, Eucalyptol, Menthol
<i>ANTIOXIDANTS :</i>	/
<i>PRESERVATIVE :</i>	/
<i>% renewable carbon :</i>	ND
<i>MICROBIOLOGICAL CHARACTERISTICS :</i>	Total plate Count : Max. 1 x 10 <sup>6</sup> CFU/g ; Yeast & Mould : Max. 1x 10 <sup>6</sup> CFU/g ; Escherichia coli : Negative /g ; Salmonella spp : Negative /25g ; MPN Escherichia coli : Mex. 3/g ; Staphylococcus aureus : Negative /g

### Specification Data

*REVISION DATE :* 10/10/2023

## **COFFEA TYPE ROBUSTA (thermal process flavouring)**

*SHELF LIFE :* 24 months in below conditions, after this time it can be used after control.

*Storage conditions :* Store the products in tightly closed cans in a cool, dry place, away from light.

### **LEGISLATION :**

GRAS : 21CFR 182.20

EINECS : 283-481-1

REACH registration : Exempted /Food flavour

TARIF DOUANIER / HS CODE : 21011292

C.A.S : 8001-67-0