Green Coffee CO2 Extract - Coffea arabica

Coffea arabica · Rubiaceae

Extract paste

1. Product identification

Product name	Green Coffee CO2 Extract - Coffea arabica
Botanical name	*Coffea arabica* (syn. *Coffea bourbonica, Coffea corymbulosa, Coffea laurifolia, Coffea laurina, Coffea moka, Coffea sundana*)
Plant family	Rubiaceae
Common names	Green Coffee, Coffee Bean, Coffee, Arabica Coffee, Coffee Arabica, Coffee Grounds
Indian / Ayurvedic names	Capie cottay, Chaabe, കാപ്പിചെടി
Plant part used	Bean
Product form	Extract paste
Country of origin	India
Product code (SKU base)	80107-PST-COARA

2. Composition and identifiers

INCI: Coffea Arabica Bean Extract

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Coffea Arabica Bean Extract	Botanical ingredient	97593-13-0	Not assigned	100 %

INCI status: INCI by naming convention (not in CosIng)

Where more than one CAS number is shown, the botanical substance is registered under several CAS numbers (e.g. EINECS and TSCA variants); all refer to the same INCI name.

3. Manufacturing

Process	Supercritical CO_2 extraction
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Viscous liquid, paste or semi-solid
Appearance / colour	Characteristic of the plant material; may vary naturally between harvests
Odour	Characteristic
Flash point	Not determined for this batch — see COA

Typical values describe the product type and are not a specification. Batch-specific results (assay, moisture, microbiology, heavy metals as applicable) are given on the batch Certificate of Analysis, sent with every order.

5. Applications and use

Applications	Skincare, Supplements
Markets	Cosmetics & personal care, Nutraceuticals
Suggested use level	Use in accordance with IFRA Standards and applicable regulations; typical use level 0.05–2 %.

The formulator is responsible for confirming suitability, stability and regulatory compliance of the finished product in the intended market. Not intended for direct medicinal use.

6. Packaging, storage and shelf life

Pack sizes	50 g, 225 g, 1 Kg, 5 Kg, 25 Kg, Sample — bulk and custom quantities on request
Storage	Store in tightly closed original containers (amber glass, aluminium or lacquered steel) in a cool (below 20 °C), dark, well-ventilated place away from heat, ignition sources and oxidising agents. Keep containers well filled to limit oxidation.
Shelf life	24 months from the date of manufacture in unopened, well-filled original containers stored as recommended (citrus oils: 12 months).

7. Documentation and quality

Safety Data Sheet	SDS-80107-PST-COARA — available for download on the product page
Certificate of Analysis	Batch-specific COA sent with every order; available on request before ordering
Other documents	Allergen, IFRA, origin and other statements on request, subject to availability

THE AVAM COMPANY · H-108, Sector-63, Noida 201301, Uttar Pradesh, India · +91 817 8117 600 · contact@wholesalerco.com
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