



Certificate of Analysis

Coffee CO2-to (organic) Batch #GE-58915

lab no. 26731
production: March 2019 retest: March 2021
raw material: *Coffea arabica* - Roasted Beans, from organic farming
country of origin of raw material: Italy
country of origin of product: Germany
D/E - ratio: 9,5 - 10,0 kg raw material yield 1 kg product.

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.	0,62 % (g/ 100g)
Volatile components: 100 % method, extract	GCMS	Fingerprint	meets
Content of Caffeine	21.144.02, HPLC	n.s.	0,58 %
Refractive index (20°C)	21.080.03, Abbe-Refractometer	n.s.	1,4804
Density (20°C)	21.024.03, Pycnometer	n.s.	0,9363 g/cm ³
Ochratoxin A	21.197.02, HPLC	EC No. 1881/2006, EC No. 594/2012	meets (0,52) ppb

n.s. = not specified n.d. = not detected

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

Digitally signed by Anja Cawellius
Reason: Quality Management
Date: 2019.03.05 17:26:44 +01'00'

The product meets specification no. 66.404.01; date of analysis: 2019.03.05 This computerized CoA has digital signature validated by Nature's Gift Aromatherapy.

The data in this report of analysis have been determined carefully and to the best of our knowledge. Depending on transport and storage conditions the indicated data can be subject to certain changes which are outside of our influence. Hence the report has not the meaning of a guaranty in the legal sense and does not dispense the customer from making his own quality control before using the product.