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Certificate of Analysis

Coffee CO₂ Coffea arabica

Batch # IT-541215 Organically grown in Italy and CO_2 extracted in Germany

Lab No: 20626 **Type No:** 107.004

Raw Material: Coffea arabica – roasted beans

Country of Origin raw material: Italy

D/E – ratio: 9.5 – 10.0 kg raw material yields 1kg product

Product contains:

Production:October 2014Retest:October 2018

Storage: Store in a cool, dry place and exclusion of light

Sensory Check

Feature	Reference	Result
Appearance:	brown, clear to slighly 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.	0,36	%
Refractive index (20°C)	Abbe-Refractometer	n.s.	1,4792	%
Density (20°C)	21.024.02, Pycnometer	n.s	0,9399	g/cm³
Ochratoxin A	21.197.01, HPLC	EC No.	meets	
		1881/2006,		
		EC No.		
		594/2012		

Volatile flavor components analysed by SPME and GCMS:

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

The product meets specification no. 66.404.01; date of analysis: 2016.04.25

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 guarantee in the legal sense and does not dispense the customer from making his own quality control before using the product.