

PRODUCT SPECIFICATION

Coffee Butter

INCI Name = Coffea arabica (Coffee) seed oil & hydrogenated vegetable oil

Coffee Butter is produced via blending of hydrogenated vegetable oils with coffee oil which is obtained by a specific cold pressing process of roasted coffee beans (seeds). Coffee oil mainly contains polyunsaturated linoleic acid with a high content of palmitic acid. After a blending with hydrogenated vegetable oil, Coffee Butter offers higher oxidation stability (a lower linoleic content) with an exceptional smooth and elegant feeling on the skin. Coffee Butter exhibits excellent spreadability on the skin, making it ideal as a massage butter or carrier for unique skin treatment products. With the growing

popularity of coffee in today's active, youth oriented marketplace, Coffee Butter will find wide acceptance in a variety of product applications. It adds moisturizing attributes to creams and lotions and bar soaps. May be used in cosmetics, toiletries, soaps, massage oils & balms, hair care and sun care preparations.

Suggested uses: Use from 3% to 100% pure (as a butter-like balm).

SPECIFICATIONS

Appearance:	Pale Brown smooth butter
Iodine Value (Wijs)	65 - 85
Saponification Value:	175 - 200
Peroxide Value (meq/kg):	10.0 maximum
Odor	Characteristic of Roasted Coffee
Acid Value	< 2.0
Melting Range (Mettler):	42 - 50° C

Keep in cool (preferably below 25°C) storage away from light and moisture in unopened container.

The above specifications are offered in good faith, and are accurate to the best of our knowledge; however, no guarantee or warranties are offered or implied. It is recommended that your laboratories perform their own analysis to ensure that the product specifications and results meet your specific requirements, and those of your local and national governmental standards.