



SASU DIFFUSIONS AROMATIQUES

Edité le : 14/04/2026 par MCL

SAS DIFFUSIONS AROMATIQUES - VIDARA Groupe
558 allée des Parfums
Parc d'activités "Les Hauts de Grasse"
06530 SAINT-CEZAIRE-SUR-SIAGNE
Tel : +33 (0)4 93 60 82 82 Fax : +33 (0)4 93 60 82 79
Site : www.diffusions-aromatiques.fr Mail : contact@diffusions-aromatiques.fr

Technical Data Sheet

COFFEA TYPE ROBUSTA (thermal process flavouring)

Manufacture SASU DIFFUSIONS AROMATIQUES

Reference : COFFEA TYPE ROBUSTA (thermal process flavouring)

GENERAL CHARACTERISTICS

BOTANICAL NAME : coffea species (rubiaceae)
MODE OF OBTAINING : 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)
PRODUCT ORIGIN : Indonesia
INCI NAME : /
REVISION DATE : 04/04/2025
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.
GRADE : Synthetic

ORGANOLEPTIC CHARACTERISTICS

Appearance : Viscous liquid to pasty
Color : Dark Brown to black
ODOR : Characteristic of coffee
Solubility(ies) : Soluble in 50 % ethanol, soluble in propylene glycol , glycerol and water

PHYSICO-CHEMICAL PROPERTIES

Relative density (d20/20) : NA
Refractive index to 20°C : NA
Flash point : > 100°C
OPTICAL ROTATION (°) : On request
PEROXIDE INDEX (mmol/O2) : On request - if applicable
MELTING POINT (capillarity) °C : ND

REGULATORY DATA

ETHICAL INFORMATION : Kosher / Halal (according to batches ; on request)
FOOD GRADE : Yes, according to batches (on request)
ADDITIVES : /
SOLVENTS (%) : See composition
TERPENOIDES : Does not contains Camphor, Eucalyptol, Menthol
ANTIOXIDANTS : /
PRESERVATIVE : /
% renewable carbon : ND
MICROBIOLOGICAL CHARACTERISTICS : Total plate Count : Max. 1 x 10⁶ CFU/g ; Yeast & Mould : Max. 1x 10⁶ CFU/g ; Escherichia coli : Negative /g ; Salmonella spp : Negative /25g ; MPN Escherichia coli : Mex. 3/g ; Staphylococcus aureus : Negative /g

COFFEA TYPE ROBUSTA (thermal process flavouring)

RESIDUAL EXTRACTION /
SOLVENT :

Description

Composition : Coffee extract (70 -77%); Triacetine (9 - 10%); Propylene glycol (4-8%) ; Gum arabic (3-5%) ; Sodium Lactate (0.5-2%) ; sugar (4-5%)

ANALYTIC DATA

BRIX 20°C : < 68°C

DONNEES NUTRITIONELLES : 219.2 cal/100g

CAFFEINE CONTENT : < 4%

LEGISLATION :

TARIF DOUANIER / HS CODE : 21011292
REACH registration : Exempted /Food flavour
EINECS : 283-481-1
GRAS : 21CFR 182.20
C.A.S : 8001-67-0