Green Coffee Infused Oil - Coffea arabica

Coffea arabica · Rubiaceae

Infused oil | Oil-soluble

1. Product identification

Product name	Green Coffee Infused Oil - 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
Product form	Infused oil
Base oil options	Coconut Oil, Jojoba Oil, Olive Oil, Sesame Oil, Sunflower Oil (one base oil per order)
Product code (SKU base)	96276-INF-COARA

2. Composition and identifiers

INCI: Coffea Arabica Extract, Cocos Nucifera (Coconut) Oil, Simmondsia Chinensis (Jojoba) Seed Oil, Olea Europaea (Olive) Fruit Oil, Sesamum Indicum (Sesame) Seed Oil, Helianthus Annuus (Sunflower) Seed Oil

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Coffea Arabica Extract	Botanical extract	—	—	—
Cocos Nucifera (Coconut) Oil	Solvent	8001-31-8	232-282-8	—
Simmondsia Chinensis (Jojoba) Seed Oil	Carrier / base oil	90045-98-0	—	—
Olea Europaea (Olive) Fruit Oil	Solvent	8001-25-0	232-277-0	—
Sesamum Indicum (Sesame) Seed Oil	Carrier / base oil	8008-74-0	—	—
Helianthus Annuus (Sunflower) Seed Oil	Carrier / base oil	84776-03-4 / 8001-21-6 / 164250-88-8	—	—

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	Infusion in carrier oil
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Liquid
Appearance / colour	Characteristic of the plant material; may vary naturally between harvests
Odour	Characteristic
Solubility	Oil-soluble
Flash point	Typically > 200 °C (vegetable oils; not determined for this batch)

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 Certificate of Analysis, available on request.

5. Applications and use

Applications	Herbal tea & infusions, Skincare
Markets	Cosmetics & personal care, Food & beverage
Suggested use level	Typical use level in cosmetics 1–10 % (oil-soluble and infused oils up to 100 % of the oil phase); carrier oils up to 100 %.

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	225 g, 1 Kg, 5 Kg — bulk and custom quantities on request
Storage	Store in tightly closed, well-filled original containers in a cool (below 25 °C), dry, dark place away from heat, oxidising agents and direct sunlight. Butters and waxes may soften above 25–35 °C.
Shelf life	18–24 months from the date of manufacture in unopened original packaging stored as recommended. Infused and oil-soluble extracts: 12–18 months.

7. Documentation and quality

Safety Data Sheet	SDS-96276-INF-COARA — available for download on the product page
Certificate of Analysis	Batch-specific COA available on request
Other documents	Allergen, IFRA, origin and other statements on request, subject to availability

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