



Coffee flavor extracts that make your products *naturally* better

CO₂—first choice for flavor and fragrance extraction

Arabica • Espresso premium blend

Create excellent coffee flavors by adding top notes with high performance natural CO₂ extracts

- Complete flavor profile of the coffee bean; fully-balanced for premium sensory sensation
- Roasted top notes with no impact on texture, mouth feel or caloric situation
- High concentration = minimal dosing for competitive cost-in-use (1 kg extract = 11 kg roasted coffee)
- 3+ year shelf life = enhanced product stability
- Insignificant caffeine contribution
- Available in either oil- or watersoluble versions
- Perfect fit as building block for compounded flavors in beverages, dairy, fragrances, bakery and confectionary

Supercritical fluid extraction (SFE) using carbon dioxide (CO₂) is the answer to the growing demand for pure and natural flavors and fragrances

- All natural, highly-concentrated extracts
- Gentle process free of artifacts or solvent residues
- 100% retention of product identity
- Organic compliant, kosher, halal, GMO-free
- Clean labeling, enhanced end-product value and image
- Exceptional shelf life
- Tailor-made profiles provide excellent top notes for the creation of flavors

From the origin

The two commercially significant species of coffee beans are coffee arabica (*coffea arabica*) and coffee robusta (*coffea canephora*). Arabica beans produce superior quality coffees, which possess the greatest flavor and aromatic characteristics. They typically contain only half the caffeine of robusta beans.

During processing, one can distinguish between different methods to separate the seed from the fruit:

- The natural or dry process, where the cherries are dried in the sun or in dryers, the fruit is then separated from the bean by processing them through a mechanical husker
- The wet process, which is a superior method and produces beans referred to as a washed coffee

Product portfolio

Coffee-CO₂-Flavorextract (Arabica) 03-2032

Typical blend of selected arabicas from Latin America including Santos, Columbia and Honduras.¹

Coffee-CO₂-Flavorextract (Espresso) 03-3882

Coffee-CO₂-Flavorextract (Espresso heavy roasted) 03-0533

For our extract, we use Honduras/Indian (50% arabica/50% robusta) in an espresso/Italian roasted type. Honduran coffee is a wet-processed arabica mainly used for coffee blends. Indian coffees (robusta) contain acidity typical of guatemalan coffee and the full body of a good javanese coffee. The robusta gives the smoky body. For more pronounced roast we develop the reference 03-0533.¹

¹ All extracts can be provided either as oil- or watersoluble version.

Our team of experts – try us!

For further information and assistance, our team of experts is available for you.



EVONIK
INDUSTRIES

USA

Evonik Corporation

Custom Manufacturing/CO₂ extraction

Cynthia Thomas

Sales & Marketing Representative

(Northeast & Midwest)

299 Jefferson Road

Parsippany, NJ 07054

USA

PHONE +1 973 929-8194

FAX +1 973 929-8161

cynthia.thomas@evonik.com

www.evonik.com/extraction

Evonik. Power to create.