

## TECHNICAL DATA SHEET

### COFFEE FRESH BREW BASE

Synthetic gourmand-roasted base - freshly brewed coffee with a light steamy nuance

#### 1. PRODUCT IDENTIFICATION

|                     |                                                                                                              |
|---------------------|--------------------------------------------------------------------------------------------------------------|
| Product name        | Coffee Fresh Brew Base                                                                                       |
| Raw material type   | Perfume base / gourmand-roasted base                                                                         |
| Olfactory family    | Gourmand / Roasted                                                                                           |
| Odour profile       | Freshly brewed coffee, lightly diluted filter coffee, roasted coffee beans and a watery-steamy nuance        |
| Position in perfume | Middle and base notes                                                                                        |
| Application         | Perfumes, fragrance formulations, coffee-gourmand compositions, tea accords and modern oriental compositions |
| Raw material origin | Synthetic                                                                                                    |
| Ingredient category | Base                                                                                                         |
| Inspiration         | Freshly prepared filter coffee with roasted beans and a watery-steamy dimension                              |

#### 2. OLFACTORY CLASSIFICATION AND ODOUR PROFILE

Coffee Fresh Brew Base is a synthetic perfume base from the gourmand-roasted olfactory family, developed to recreate the aroma of freshly prepared coffee.

Its odour profile is built around an accord of lightly diluted filter coffee, with recognisable notes of freshly brewed coffee and roasted beans. A distinctive watery-steamy nuance adds the impression of recent preparation and gives the base a more realistic character than heavier, darker and overtly syrupy coffee accords.

#### 3. FUNCTION IN FRAGRANCE COMPOSITIONS

In a fragrance composition, Coffee Fresh Brew Base functions as a middle and base note. It contributes warmth, a roasted character and a recognisable coffee-gourmand signature. It may be used to build a dominant coffee accord or as a supporting base to deepen modern gourmand, amber and oriental fragrance structures.

#### 4. APPLICATION AND COMPATIBILITY

It is particularly suitable for coffee-gourmand compositions, freshly brewed coffee accords, roasted fragrance structures, tea accords, modern oriental compositions, amber-gourmand perfumes and contemporary unisex fragrances.

It combines particularly well with vanilla, tonka bean, cocoa, caramel, benzoin, labdanum, amber bases, sandalwood, cedarwood, patchouli, tobacco, spicy notes, milky accords and tea notes.

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### 5. RECOMMENDED USE

The recommended use level in perfumes is 0.5-10%. The following typical working ranges should be adjusted to the desired effect, composition and intended product category.

|                                 |                                                            |
|---------------------------------|------------------------------------------------------------|
| Coffee-gourmand compositions    | 1-10%                                                      |
| Freshly brewed coffee accords   | 2-10%                                                      |
| Roasted compositions            | 0.5-8%                                                     |
| Tea accords                     | 0.2-3%                                                     |
| Modern oriental compositions    | 0.5-5%                                                     |
| Amber-gourmand perfumes         | 0.5-5%                                                     |
| Cosmetic fragrance formulations | According to IFRA limits for the specific product category |

At lower levels, the base provides a warm roasted nuance. At higher levels, it can become the central coffee accord of the composition.

Permitted concentrations must be verified against the current IFRA certificate for the specific product category. Preliminary testing of compatibility and stability in the final formulation is recommended.

### 6. PHYSICAL AND TECHNICAL DATA

|                     |                                                                                                                                                        |
|---------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance          | Liquid                                                                                                                                                 |
| Colour              | Orange-yellow                                                                                                                                          |
| Odour               | Gourmand                                                                                                                                               |
| Olfactory character | Realistic freshly brewed coffee accord with roasted-bean notes, the lightly diluted character of filter coffee and a distinctive watery-steamny nuance |
| Density at 20 °C    | 1.082-1.122                                                                                                                                            |
| Flash point         | 81.3 °C                                                                                                                                                |
| Solubility          | Not specified in the supplied TDS document                                                                                                             |

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### 7. STABILITY AND COMPATIBILITY

Coffee Fresh Brew Base is stable when stored at room temperature in its original, well-filled and hermetically sealed container, protected from air and light.

It shows very good compatibility with gourmand, roasted, coffee, tea, amber, oriental, vanilla, caramel, cocoa, tobacco, woody and balsamic accords.

In coffee-gourmand compositions, it introduces a realistic freshly brewed coffee nuance without excessive heaviness or a burnt effect. In tea accords, it can add warmth and a light roasted dimension, while in oriental compositions it contributes depth, warmth and a contemporary gourmand expression.

### 8. REGULATORY DATA AND STATUS

Intended use: Professional use in perfume and fragrance formulations.

Vegan status: Vegan; contains no ingredients of animal origin.

GMO status: GMO-free; does not contain GMOs.

IFRA status: Refer to the current IFRA certificate and apply the limits for the relevant product category.

Safety classification: The technical documentation indicates that the raw material contains hazardous chemical components; handling must comply with the current Safety Data Sheet (SDS).

### 9. STORAGE AND SHELF LIFE

Store at room temperature in the original, well-filled and hermetically sealed container, protected from air and light.

Recommended storage temperature: Room temperature.

Shelf life: 24 months under proper storage conditions.

### 10. SAFETY INFORMATION

For professional use only. Avoid direct contact with the undiluted product. Refer to the current Safety Data Sheet (SDS) for classification, safe handling, first-aid measures and disposal information.

### 11. DISCLAIMER

The information in this Technical Data Sheet applies to the raw material described and is based on the technical data provided. The user is responsible for confirming suitability, safety and regulatory compliance in the intended application and market. This document does not constitute regulatory approval or a guarantee of final-product properties.