



SPECIALITY - STANDARDISED HERBAL EXTRACT

Green Coffee Bean Extract - Chlorogenic Acids

Coffea canephora (Robusta) - Green (unroasted) beans

Green coffee bean extract standardised for chlorogenic acids (CGA), offered at 45% and 50% CGA. Backward-integrated to the group's own Robusta coffee estate, supporting a traceable supply line and natural caffeine co-products.

AVAILABLE GRADES

45% CGA

50% CGA

Total CGA by HPLC

Low-caffeine grade on request

TYPICAL SPECIFICATIONS

Botanical source	Coffea canephora (Robusta) - green unroasted beans
Active marker	Chlorogenic acids (CGA)
Standardisation	45% / 50% chlorogenic acids
Assay method	UV (total CGA by HPLC available)
Appearance	Light brown to brown fine powder
Solubility	Water-soluble / dispersible
Particle size	100% through 80 mesh (typical)
Loss on drying	Not more than 5.0%
Heavy metals	Lead, Arsenic, Cadmium, Mercury - conform to USP <232> / FSSAI / EP limits
Microbiology	TPC <= 10,000 cfu/g; Yeast & Mould <= 500 cfu/g; Coliforms <= 10 cfu/g; E. coli & Salmonella - absent
Pesticide residues	Within IP / USP / EP limits
Residual solvents	Within ICH Q3C limits for solvent-extracted grades
Packing	25 kg HDPE / fibre drums with double food-grade LDPE liner. Sample and pilot quantities on request.
Storage	Store cool and dry below 25 C, RH < 60%, away from light. Shelf life 36 months unopened.

All values are typical / indicative specifications confirmed batch-by-batch on the Certificate of Analysis. Statements describe traditional use and the role of the active in normal body function; they are structure-function statements and are not claims to diagnose, treat, cure or prevent any disease. Marker percentages, methods and regulatory status are indicative and to be confirmed by CTA's technical and regulatory team before publication.