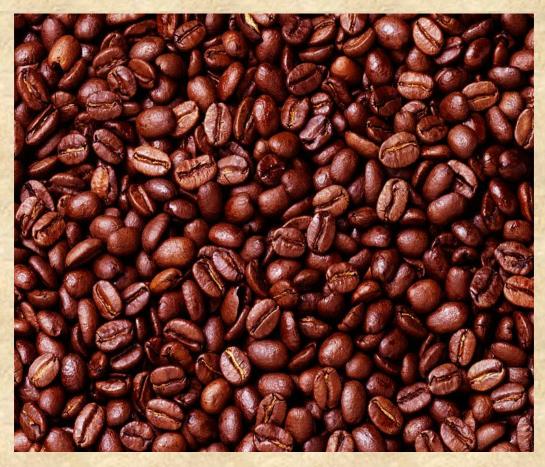
### CAMPO RESEARCH COFFEE OIL



## novel functional ingredients for multi-purpose formulations



#### CAMPO RESEARCH PTE LTD

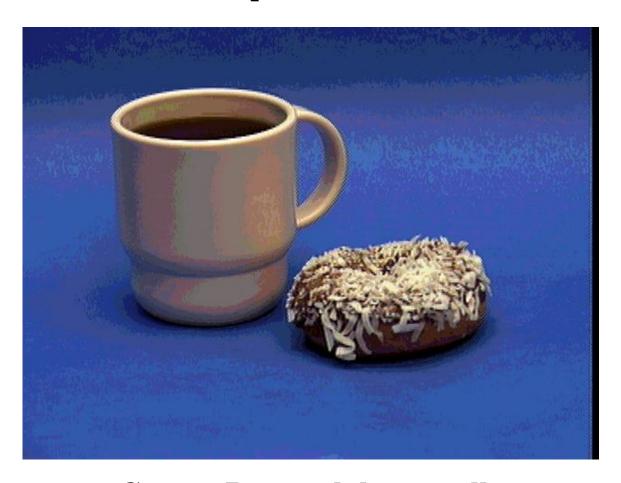
Level 30, 6 Battery Road, Singapore 049909

Email: sales@campo-research.com Website: http://www.campo-research.com

**CAMPO® Multi-Purpose Cosmetic Base Chemicals & Active Ingredients** 

CAMPO® Novel Functional Active Cosmetic Ingredient & Raw Materials

# What does this cup of Coffee do to your body contours by cellulite fat busting and skin UV protection?



Campo Research knows all For Detailed Answers Contact Campo's Representatives:

### Caffeine's biochemical effects

There are four ways in which caffeine stimulates the nervous system. of these, one is of primary importance. Another has some level of importance, and the other two only occur at unrealistically high levels of caffeine in the body.

The first of these methods, and the most important, is blocking adenosine receptors. As caffeine has a similar structure to the adenosine group, but also has more heavily electrophilic and nucleophilic functional groups than adenosine (as, for instance, seen in cyclic AMP). This means that caffeine will fit adenosine receptors as well as adenosine itself will. Thus, cyclic AMP remains active, rather than being broken down.

Second among the effects of caffeine is phosphodiesterase inhibition. The phosphodiesterase class of enzymes includes a number of enzymes responsible for breaking down cyclic AMP, thus depriving the body of an energy supply. Caffeine fools phosphodiesterase into attacking it instead, which inhibits the breakdown of cyclic AMP. However, the concentration of caffeine required for this effect to become significant is sufficiently high (of caffeine) that the adenosine blocking remains the dominant factor but a novel occurrence of biochemical effect of phospodiesterase inhibition action will be the conversion of UV rays striking the human skin, which radiation are then converted in the presence of caffeine to more pronounced phospodiesterase inhibition (cellulite fat busting).

The other two laboratory effects of caffeine have been judged insignificant in actual biochemical situations. (not of cosmetic importance)

# Coffee Oil Composition

Spark Chromatography- May  $23^{rd}$  1995 Test run: 7.05.05 - 7.05.038 Results: in % ( percentage )

Chemical	(%) Percentage
1,3,7-Trimthyl-2,6-dioxopurine	75%
1,3-Dimethylxanthine	10%
3,7-Dethylyxanthine	1.0%
Phenols	5.5%
Salicyclic acid-3,3-5,5-Trimethycyclohexylester	6.0%
Other methylated purine derivatives (undermined as cAMP phosphodiesterase inhibitors)	2.0%

This assay results certify to be correct.

Dr. JayaGopi Director - Labs. Services JCT Kampoyaki Consumer Safety Lab.

#### **COFFEE OIL**

#### **SOLUBILITY**

Clear Colorless Ceramide Approx. 35%
Isopropylmyrisate Approx. 40%
Peanut Oil Approx. 30%
Cetoil Approx. 40%
Paraffin oil (Mineral Oil) Approx. 20%
Neem Oil Approx. 30%

Thulasi Ashwini Root Oil in any proportion
Sesame Oil in any proportion

Coffee Oil has an excellent photostability. This UV-filter is used with 8% in an O/W- base as a cream to compare and ascertain the sun protective factor.

#### **SPECIFICATION:**

NAME: Campo Coffee Oil

SYNONYM: Coffee Arabica Oil Extract

PRODUCT #: 563.97

LATIN NAME : Coffea Arabica

INCI/CTFA NAME: Coffea Arabica Seed Extract

PARTS USED: Seed

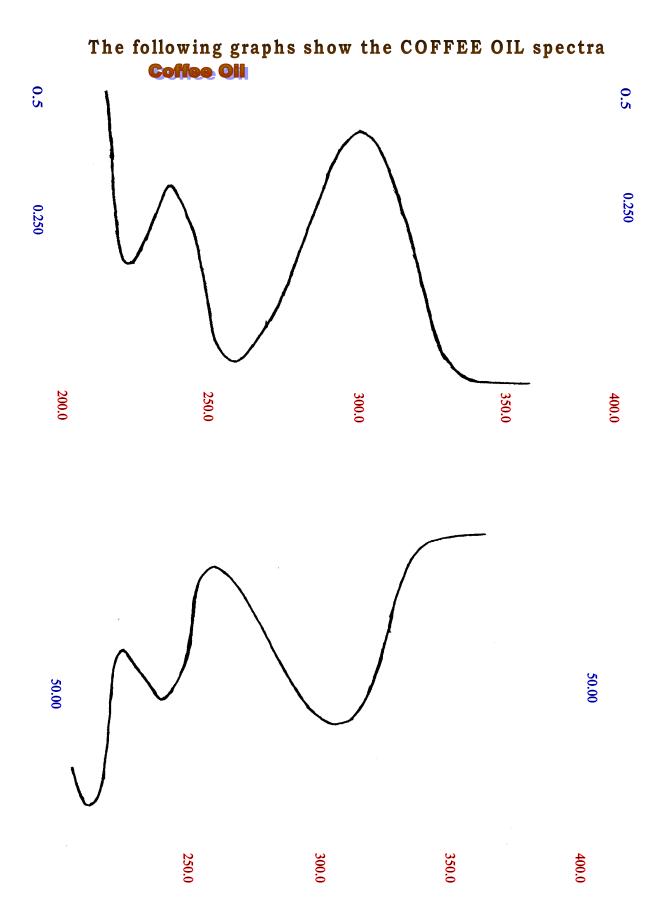
APPEARANCE: Free flowing clear brownish tint liquid

ODOUR: Slight characteristic of brazilian type of coffee smell

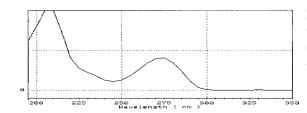
SPECIFIC GRAVITY: 0.835 - 0.999

At 20 deg.Cent

**AVERAGE DOSAGE:** 5 - 6 %



### UV spectrum of caffeine



Retention time: 2.75min Optimum wavelength: 210nm

Sensitiveness: 1.48ng

Absorbance / 100ng: 0.4738 abs.sec

#### **Apparatus and Analysis conditions**

Mobile phase : (10mM HClO4 + 10mM NaClO470%) + (CH3CN30%)

Flow-rate: 1.0mL/min.

Column: FineSIL C18T (25cm x 4.0mm i.d.)

(monomericODS, particle size 5 x 10<sup>-6</sup> m) (Shiseido).

Wavelength: 210-350nm. Column temperature: 50c

880 PU LC pump (Jasco, Hachioji, Japan) System controller 801-SC

- Gradient device 880-02
- Detector MULTI-320
- Data processing system DP-L320/98(Jasco, Hachioji, Japan) (Time Accumulation 0.8sec.)

#### **Physical Properties**

Molecular Formula: C8H 10N4O2

Molecular weight: 194.19

*Chemical name*: 1,3,7-trimethylxanthine

Properties: soft, white crystal or powder. Non smell or Slight-Characteristic Coffee. Taste is

slightly bitter.

melting point: 235-238c

log P: -0.07 (Experimentally determined value) 0.07 (Calculated value)

Ionization Constant • @pKa: 0.6; 14.0

#### **Solubility:**

Chloroform: easily soluble Water, Ethanol: partially soluble Ether anhydride: hardly soluble

Oral administration / 1day: 300-900mg

#### References

COMPREHENSIVE MEDICAL CHEMISTRY

The Rationary Design, Mechanistic Study & Therapeutic Application of Chemical Compounds Volume 6 ( PERGAMON PRESS )

[Other Information]