

## Typical Specifications

### Essential Lemon Oil - Cold Pressed

**Plant of Origin:** Citrus Limonum

#### Organoleptic Parameters

**Description** The oil is extracted from the peel of the ripe, clean fruit, by mechanical means only.

**Color** Golden-yellow to green color, according to fruit variety and extraction period.

**Odor** Typical scent of the specific variety and growth region.

#### Analytical Parameters

<u>Type</u>	<u>Min</u>	<u>Max</u>
<b>Specific Gravity</b> (at 20° C)	0.845	0.857
<b>Refractive Index</b> (at 20° C)	1.470	1.480
<b>Optical Rotation</b> (at 20° C)	+54°	+66°
<b>Aldehyde %</b>	2.0%	3.8%

**Packaging** 180 Kg metal drums, coated with a suitable lacquer.

**Shelf Life** 12 months from production date in original sealed container.

**Storage** Store at +4°C to +10°C. Keep drums full and avoid direct sunlight. Once a drum is opened, fill headspace with Nitrogen before closing.

**Version:** 1.01

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The information above is general and should be used as a guide only. The above data may vary according to manufacturer.  
Specific data sheets can be requested for each lot.

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