



Typical Specifications

Essential Orange Oil - Cold Pressed

Plant of Origin: Citrus Sinesis

Organoleptic Parameters

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

Color Light to intense typical orange 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>
Specific Gravity (at 20° C)	0.840	0.850
Refractive Index (at 20° C)	1.470	1.475
Optical Rotation (at 20° C)	+95°	+99°
Aldehyde %	0.90%	1.25%

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.

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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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