



Typical Specifications

Essential White Grapefruit Oil - Cold Pressed

Plant of Origin: Citrus Paradisi

Organoleptic Parameters

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

Color Yellow to yellow-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>
Specific Gravity (at 20° C)	0.835	0.860
Refractive Index (at 20° C)	1.465	1.485
Optical Rotation (at 20° C)	+91°	+99°
Aldehyde %	0.60%	1.80%

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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