



**F.E.T-09**  
LEMON OIL

EDITION No.: 05  
EDITION DATE: 30/05/08  
REVISION DATE: 02/09/09  
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### **DESCRIPTION:**

Our Coldpressed Spanish Lemon Oil is a completely natural product obtained through a mechanical process, without thermal treatments, using fresh, sound and mature lemons. The extraction consists of scraping the surface of the fruit and then by centrifugation the water phase is separated from the oil phase. The obtained product is decanted and filtered before being packed in an inert atmosphere.

### **SPECIFICATIONS STANDARD:**

Colour	Golden yellow to greenish
Odour:	Characteristic of fresh lemons, no strange odours
Aldehydes (as % citral)	1.8 – 3.8
Optical Rotation (25 °C)	+54 to +65
Absolute density (g/cc)	0.840 – 0.860
Refractive rate	1.470 – 1.476
Solubility in alcohol	Test OK
Turbidity	None

(We keep representative samples of all lots should the client need to contrast any of the parameters).

### **PACKAGING:**

The coldpressed Lemon Oil is packed in an inert atmosphere in standard 230 litres steel drums with internal epoxy protective coating, with two screw-on caps "Tri-sure" of 2 and ¾ inches and metallic seals. Net weight per drum 190 Kg. Each drum is clearly labelled with a product description, batch reference, production date, gross and net weight.

### **PRESERVATION:**

The product is preserved at room temperature, in an inert atmosphere. Nitrogen is introduced during the packaging to displace the air and avoid oxidation. At this conditions, best before 2 years from filling date. If drums is opened, best before two month from opening. They must be purged with inert gas again to store them if you want to preserve it for two years

**PREPARED BY:**  
Quality Manager