



### **DESCRIPTION:**

Our coldpressed Spanish Orange Essential Oil is a completely natural product obtained through a mechanical process, without thermal treatments, using fresh, sound and mature oranges. 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:**

Aldehyde (as % citral)	1.2 – 2.5
Optical Rotation (25 °C)	+92 to +99
Absolute density (g/cc)	0.840 – 0.860
Refractive index	1.471 – 1.475

Solubility in alcohol	Test OK
Turbidity	None
Additives	None

Colour and odour: Characteristic of fresh oranges, no strange odours

### **PACKAGING:**

The coldpressed Orange Oil is packed in an inert atmosphere in standard 230 litre steel drums with special 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

(We keep representative samples of each batch (taken at packaging) at our clients' disposal or to contrast any of the parameters).

### **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

### **COMPOSED BY:**

Quality Manager