


COLD PRESSED TYPE " B " MEXICAN LIME OIL

General Description

The essential oil obtained by centrifuging of the oil-water emulsion resulting from treating the Key lime fruit (*Citrus aurantifolia* Swingle) in a rasping or puncturing machine under a water spray.


Sensorial Characteristics

 **Aspect:** Clear liquid which often shows a waxy precipitate.

 **Color:** Brownish green to dark green.

 **Odor:** Fresh, citrus, reminiscent of lime peel.

Physical and Chemical Characteristics

	SPECIFICATIONS
Refractive Index @ 20°C	1.4845-1.4885
Optical Rotation @ 20°C	Not measurable
Specific Gravity @ 20/20oC	0.877 - 0.883
Aldehydes as Citral %	4.5 - 8.5
Residue on evaporation %	12.0 -16.0


Packing

Iron drums with an interior epoxy-phenolic varnish with a net weight of 25, 50 or 181.5 Kg.


Recommendations

Storage at ambient temperature and keep in shadow. Filter product before use.


Shelf life

Two years from production date.



Kosher & Halal Certified Update FEB 16th 2022 REV 02