


COLD PRESSED MEXICAN LIME OIL TYPE A

General Description

The essential oil obtained by centrifuging of the oil-juice emulsion resulting from pressing the Key lime fruit (*Citrus aurantifolia* Swingle).


Sensorial Characteristics

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

 **Color:** Yellow to brownish green or light green.

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

Physical and Chemical Characteristics

	SPECIFICATIONS
Refractive Index @ 20°C	1.4820 - 1.4860
Optical Rotation @ 20°C	+35.0° - 41.0°
Specific Gravity @ 20/20 °C	0.872 - 0.0881
Aldehydes as Citrical % w/w	4.0 - 6.5
Residue on Evaporation %	10.0 - 14.5


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.

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