



Technical Data Sheet

Kosher & Halal Certified
Revised October 20, 2020 REV 02



DISTILLED MEXICAN LIME OIL



General Description

The essential oil produced by steam distillation of the oil-juice emulsion obtained by pressing the whole Key lime fruit (*Citrus aurantifolia* Swingle) in a screw press.



Sensorial Characteristics

 **Aspect:** Clear liquid.

 **Color:** Slightly yellowish to yellow

 **Odor:** Fresh, terpenic, citrus, characteristic.

Physical and Chemical Characteristics

	SPECIFICATIONS
Refractive Index @ 20°C	1.4750 - 1.4770
Optical Rotation @ 20°C	+34.0° - +40.0°
Specific Gravity @ 20/20°C	0.855 - 0.865
Aldehydes as Citral %	w/w 0.4 - 1.4



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.



Shelf life

Two years from production date.