

TECHNICAL DATA SHEET

Product: **O.E. ARANCIO DOLCE NATURALE BIO**

TEST	METHOD	min - max	u.m.
Aspetto		Liquido	
Colore		Giallo-arancione	
Odore e taste		Caratteristici dell'arancio dolce	
Densità a 20 °C		0,8374 - 0,8530	g/ml
Indice di rifrazione		1,4677 - 1,4777	°
Punto di infiammabilità		47 °C	
* Citrale			%
* Linalolo			%
* d+l Limonene			%
Rev.		0	
Approval Date		03/09/2013	

* saggi non obbligatori

Legal status : Essential oil

Sweet orange essential oil is obtained by cold expression (mechanical or manual) from the peel of the fresh fruits *Citrus sinensis* Linnaeus.

Product resulting from the organic agriculture certified by Ecocert FR-BIO-01.

Chromatographic characteristics (GLC):

- limonene > 94%
- myrcene 2,5-3%
- alpha pinene 0,5-0,7%
- linalol <1%
- citral <0,20%
- decanal <0,5%
- octanal 0,5-0,6%
- nonanal < 0,1%

CONSERVATION AND STORAGE

Shelf life: 6 months. After this delay, the quality must be checked.

Storage: Original unopened container, at ambient temperature, under dry conditions and away from light.

The shelf life is not valid out of the mentioned conditions.