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FDA Reg #18528888534

## Product Specification

### *Cold Pressed Lemon Oil*

#### **Description**

A volatile oil obtained by expression, without the aid of heat, from the fresh peel of the fruit Citrus limon L. Burmann filius (family Rutaceae). This lemon oil is a pale or deep yellow or greenish yellow liquid having the characteristic odor and taste of the outer part of fresh lemon peel. It has been “winterized” to remove the major portion of the natural stearoptene waxes and is commonly referred to as clarified oil.

#### **Chemical and Physical Specifications**

Aldehydes (%) w/w – expressed as citral  
Optical Rotation – 100 mm tube (25°)  
Specific Gravity (25°C/25°C)  
Refractive Index (20°C)  
Ultraviolet Absorbance  
Solubility (v/v)

<u>Min</u>	<u>Max</u>
2.2	3.8
+57.0°	+65.0°
0.849	0.855
1.473	1.476
0.20	

One volume dissolves in three volumes of alcohol, except for the naturally occurring insoluble waxes. Insoluble waxes are present in all FCC lemon oils. It is miscible with dehydrated alcohol and glacial acetic acid.

#### **Standard of Identity**

Food Chemicals Codex, Third Edition, 1981, pages 169-169

Monograph: “Lemon Oil, Coldpressed (Lemon Oil Expressed)”

Code of Federal Regulations, Volume 21 “Food and Drugs”

Chapter I – Food and Drug Administration

Part 182 - “Substances Generally Recognized as Safe”

(GRAS)

Subpart A – General Provision

Paragraph 182.000 – “Essential oils, oleoresins, (solvent –free), and natural extractives (including distillates)

#### **Ingredient Statement**

Lemon Oil or natural flavor

#### **Packaging**

35 pound fill in an epoxy-lined metal can

385 pound fill in a closed-head tin lined drum

#### **Storage Recommendations**

Citrus oils deteriorate with exposure to air (oxidation), light and heat. Transfer oil from a larger, partially filled container to a smaller, well-filled container to reduce headspace to a minimum at all times. Temperature is a critical factor. If oil is stored at a low temperature, there is a natural tendency to “chill out” the remaining natural waxes (also called stearoptenes).

This product is best used within one year from the dated of purchase when stored at 45°F (7.2°C) to 65°F (18.3°C) in the unopened original container. Do not use if a terebinthine (turpentine) odor is present.