



Citrus Processing India (P) Ltd.

MOSAMBI CPO(COLD PRESS OIL)	Doc. No.: CPIL/01/QA/BP/01	Date of Release: 01/09/2015
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	Issue No.: 01	Page 1 of 1

Characteristics

Extraction method: Cold press

Description: Essential oil with fragrant properties, volatile at atmospheric temperature, obtained by the mechanical extraction of clean fruit.

Colour: Light green.

Fragrance: Characteristic of the fresh Mosambi peels.

Aspect: Crystal clear liquid with neither suspended particles nor separated in phases at temperatures higher than 15°C.

Analytical Data

Characteristics	UOM	Specifications Limits
Relative density 20/20°C	%	0.85 ± 0.2
Refraction index at 20°C	.	1.474 ± 0.005
Rotation index at 20°C	.	- 84.423 ± 20
Solubility in alcohol	.	Soluble
Residues due to evaporation	%	5.0% (maximum)
Quantity of carbonyl groups (expressed as decanal)	%	0.5% (minimum)
Peroxide	(meq/Kg)	10 (maximum)

Packaging

HDPE drums 50 kg net weight.

Storage

Stored in chilled storage (-10 to -18°C) in closed drums.

Shelf life

When kept in adequate conditions, it can be used within 24 months from production date.