



Grapefruit Cold Pressed Oil White

Grapefruit Cold Pressed Oil White is recovered from the essential oil of fresh grapefruit. The oil is clarified by centrifugation, and then winterized to remove the naturally occurring waxes.

TYPICAL PROPERTIES*

Appearance	Yellow Liquid
Wet Aldehyde, % (as decyl)	1.0 – 2.0
Specific Gravity (25°C/25°C)	0.846 – 0.856
Refractive Index (25°C)	1.4730 – 1.4780

* Not to be considered as product specifications

6/03

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AROMA

Rich grapefruit peel character.

FLAVOR

Robust grapefruit flavor with lingering peel notes.

SUGGESTED USAGE

Grapefruit Cold Pressed Oil White may be used in combination with Grapefruit Aroma and/or Grapefruit Essence Oil to impart rounded flavor and bouquet of fresh citrus.

Usage levels vary depending upon application. Suggested usage includes 0.004% to 0.020% (v/v).

RECOMMENDED STORAGE

Recommended storage is under ambient conditions of 80 degrees Fahrenheit or less. Containers should be nitrogen-capped after use since oxygen and moisture absorption may cause flavor deterioration.