



Lemon Cold Pressed Oil

Lemon Cold Pressed Oil is recovered from the peel of fresh lemon fruit. The oil is clarified by centrifugation, and then winterized to remove the naturally occurring waxes.

TYPICAL PROPERTIES*

Appearance	Dark yellow
Wet Aldehyde, % (as decyl)	2.2
Specific Gravity (25°C/25°C)	0.845 – 0.853
Refractive Index (25°C)	1.4722 – 1.4768

* Not to be considered as product specifications

6/03

Lemon Cold Pressed Oil

AROMA

Rich lemon peel character.

FLAVOR

Robust, sweet lemon flavor with lingering peel notes.

SUGGESTED USAGE

Lemon Cold Pressed Oil may be used for flavoring beverages and other lemon flavored products.

Usage levels vary depending upon application. Suggested usage includes 0.003% to 0.005% (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.