



Lime Cold Pressed Oil

PRODUCT: Lime CP Oil

PRODUCT CODE: LI8001

PRODUCT DESCRIPTION:

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

TYPICAL PROPERTIES*

Appearance	Green to greenish brown
Aldehyde, % (as citryl)	5.3
Specific Gravity (25°C/25°C)	0.871
Refractive Index (25°C)	1.4812

* Not to be considered as product specifications

6/03

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AROMA

Rich lime peel character.

FLAVOR

Robust, lime flavor with balanced peel notes.

SUGGESTED USAGE

Lime Cold Pressed Oil may be used for flavoring beverages and other lime 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.