

ORGANIC CERTIFIED YELLOW MANDARIN ESSENTIAL OIL

DESCRIPTION

The essential oil is obtained by mechanic pressure from the mandarin peel and is carried with water to the separators, where the emulsion oil/water is separated, and a fully limpid and anhydrous product is obtained. It is then dewaxed, filtrated and stored in drums in the cell at max. +10°C.

Heavy metals and pesticides are within limits established by the E.U. regulations. Raw materials used do not come from and do not contain genetically modified organisms (G.M.O.).

BOTANICAL SPECIES

CITRUS RETICULATA

CERTIFICATION, ORIGIN, ALLERGENS

Certified by Bioagricert. NOP and Bio Suisse on demand

Origin Italy

No known allergens

GMO free

ORGANOLEPTIC ASPECTS

Appearance: mobile liquid limpid which may get cloudy after decreasing of temperature.

Colour: from orange-green to intense orange-red.

Odour: typical of fresh mandarin flavedo.

MAIN COMPONENTS

Aldehydes, ketones, alcohols, esters, terpenes, sesquiterpenes, psoralenes, cumarines.

ANALYTICAL DATA

	Min	Max
Relative density at 20° C	0.850	0.855
Refraction index at 20°C	1.473	1.477
Rotatory power at 20 °C	+ 64°	+75°
Contents of carbonilic constituents (Decanale %)	0.4	1.2
CD (150mg/100ml of ethanol at 95% v/v)	0.50	

MICROBIOLOGY

Oil's chemical-physical features do not allow the growing of micro-organisms.

PACKING

Kg 25, 50, 100, 180 net metallic drums with inner lacquering

STORAGE CONDITIONS

Class 3, packing group 3, UN no: 1993. Can be packed in 180, 100, 50, 20, 10 kg drum.

Drums must be full to avoid air oxygen action on product.

Keep away from direct sun rays and warm temperatures.

Avoid dampness residue and keep drums at +5 °C / + 10 °C

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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