



**Rio Grande Juice Company
Quality Assurance Department
Product Specification Sheet**

Product Name: Lime Cold Press Oil

Product Number: BP4610

Quality Parameters

Aroma Good, typical of fresh lime.
Color Good. Clear amber to dark green liquid.
Defects Practically Free
Flavor Conforms to an approved standard when tasted at 0.03% in tasting syrup

Analytical Parameters

	Minimum	Target	Maximum
Refractive Index (20°C)	1.47	1.485	1.49
Specific Gravity (20°C)	0.86	0.87	0.880
Optical Rotation (25°C)	+89.5°	+91.0°	+94.0°
Total Aldehydes as Decanal	4.00	5.00	6.00
GC Analysis	Conforms to an approved standard		
% d-Limonene	55	60	70.00
Wax %	0.00	2.00	3.00

Pesticides and Heavy Metals

Pesticides and Post-Harvest Chemicals Meets AIJN and EPA standards

Packaging Options

Closed metallic drums with a food grade phenolic inner lining and dark grey external enamels.
Net content: 180 Kg (396.8 lbs).

Storage and Shelf-life

Store at room temperature, in the original unopened container, Nitrogen has been introduced during the packaging in order to displace the air and prevent oxidation. shelf-life is 24months from packaging date.

Country of Origin

Mexico

Ingredient Statement

This product is derived from 100% Lime. *Citrus latifolia* Cold press oil is a by-product derived

from the peel of fresh lime.

FDA Compliance

This product is manufactured using Current Good Manufacturing Practices outlined by the United States FDA.

We maintain a HACCP system for Cold Press Oil Production. This HACCP system is reviewed periodically by FDA for accuracy and execution.

AIJN / Codex Alimentarius Compliance

This product does not currently have a standard from AIJN or Codex.

Kosher Status

The product is certified Kosher by the Orthodox Union.

GFSI Certification

The facility that produces this product is GFSI accredited. Certificate is available upon request.

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