



D-LIMONENE

CITRUS OLEO'S D-LIMONENE is PRODUCED BY VACUUM DISTILLATION OF CITRUS ESSENTIAL OILS. This distillate fraction is recovered from the folding (concentrating) of citrus single-fold and folded oils.

TYPICAL PROPERTIES*

| | |
|------------------------------|----------------------|
| Appearance | Clear, water white |
| D-Limonene | 95% minimum by .G.C. |
| Kauri - Butanol Number | 67 |
| Specific Gravity (25°C/25°C) | 0.839 - 0.845 |
| Refractive Index (25°C) | 1.4704 - 1.4711 |

* Not to be considered as product specifications

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AROMA

Non-descriptive character with faint citrus odor.

FLAVOR

Basically neutral flavor with D-Limonene nuance.

SUGGESTED USAGE

D-LIMONENE is used extensively throughout many flavoring, fragrance, and industrial applications.

Usage levels vary depending upon application. Suggested range includes 0.001% to full strength.

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.