



## Product Specification

### Product Data

Product Lemon Terpenes  
Ref.-No. 2026.1052

### Product Description

Food Industry Flavouring preparation fraction  
Fragrance Industry Essential oil fraction

### Analytical Data

| <u>Phys. chem. parameter</u> | <u>min.</u>    | <u>max.</u> | <u>Unit</u> | <u>Method</u> |
|------------------------------|----------------|-------------|-------------|---------------|
| Microbiological Data         | Not applicable |             |             |               |
| Aldehyde (as Citral)         | 0,1            | 1,1         | % (w/w)     | 111A          |
| Density, relative (d (20/4)) | 0,8380         | 0,8500      |             | 113C          |
| Refractive index (n (20 °C)) | 1,4650         | 1,4850      |             | 114C          |
| Flashpoint c.c. (ASTM D7094) | 48             |             | °C          | 125B          |

| <u>GC</u>  | <u>min.</u>        | <u>max.</u> | <u>Unit</u> | <u>Method</u> |
|------------|--------------------|-------------|-------------|---------------|
| GC profile | Equal to standard. |             |             |               |

| <u>Sensory Evaluation</u> | <u>Result</u>      | <u>Method</u> |
|---------------------------|--------------------|---------------|
| Appearance (visual)       | Equal to standard. | 050A          |
| Odor (smelling strip)     | Equal to standard. | 051A          |

### Storage Conditions & Technical and Transportation Data

|                     |                                             |
|---------------------|---------------------------------------------|
| Storage conditions  | Cool, dry, dark, in original sealed package |
| Storage temperature | 10 - 27 °C                                  |
| Shelf life          | 6 Month(s)                                  |
| EC No.              | 284-515-8                                   |
| CAS (EINECS)        | 84929-31-7                                  |
| CAS (TSCA)          | 68917-33-9                                  |
| CoE                 | 139n                                        |
| FDA                 | 182.20                                      |
| FEMA                | 4848                                        |
| Tariff Code No.     | 2902 1900 (Reg. (EEC) No 2658/87)           |



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### **Additional information**

Allergens Food: none (according to regulation (EU) 1169/2011).

BSE/TSE: 100% vegetal origin.

Contaminants: according to our present knowledge the product complies with the regulation (EC) 2023/915.

EU Naturalness: manufactured only from natural raw material(s) according to article 3 (2) (d) of the flavouring regulation (EC) 1334/2008.

Food Grade: yes (produced in conformity with EC regulations 178/2002 and 1334/2008).

GMO: does not contain as far as we know until today genetically modified flavouring preparation(s) and/or flavouring substance(s) and/or additives (acc. to the regulation (EC) 1829/2003 & 1830/2003).

Heavy metals: Arsenic < 3mg/kg, Lead < 10 mg/kg, Cadmium < 1 mg/kg, Mercury < 1 mg/kg.

Irradiation: Non-use of irradiation / ionizing radiations.

Nutrition: no data available (acc. to regulation (EC) 1169/2011 annex V flavourings are exempted from the requirement of the mandatory nutrition declaration. Acc. to 21 CFR 101.9 (j) (4) flavor extracts are exempted from the mandatory declaration of nutrition information). Considering the low levels of flavourings in foods, their contribution to the calorific value of finished products is negligible.

Packaging: primary packaging is food grade according to Regulation (EC) 1935/2004 and (EU) 10/2011 and fulfils the requirements set down in Regulation (EU) 2025/40 (PPWR) and (EU) 2024/3190.

Palm Oil: according to present knowledge no palm- or palm kernel oil or derivatives thereof contained. Analytical data are not available.

Pesticides: conform to the European regulation (EC) 396/2005 and its amendments.

Vegetarian Status: suitable for Vegans, Lacto-Vegetarians and Ovo-Lacto-Vegetarians.

After the container has been opened, the product should be used up quickly or the headspace flushed with inert gas.

Precipitation can occur with cold pressed coloured citrus peel oils when stored in a cold place or after a long period of storage. Such precipitations do not represent a quality issue, but are related to the natural properties of the materials. They can be removed by filtration.

It is recommended to filter the product before application.

The information provided is correct to the best of our knowledge at the date of its application and is not to be considered as a warranty.

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