



DESCRIPTION

The Mandarine/Clementine Cold Pressed Oil is pure fruit oil that is obtained by pressing the peel of the Spanish mandarines. The product is obtained by physical means only. After the extraction, the oil is subjected to a winterization process of ca. 4 weeks.



PHYSICAL AND CHEMICAL CHARACTERISTICS

PARAMETER	TARGET
Purity (%)	>99%
Aldehyde content (as % Decanal)	> 0,X%
Refractive index (20°C)	1,X-1,Y
Wax (%)	≤ 1
Density (20°C)	0.8-0.Y

STORAGE CONDITIONS

	TARGET	MIN.	MAX.
Shelf life- Total, months	-	-	XX
Storage temperature (°C)	2	-	5

PACKAGING



185 Kg

Draft Specification: please send an email to: zuvamesa@zuvamesa.com for further details.