



## D - LIMONENE

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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

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\* 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.