



**Texas Citrus Exchange
Quality Assurance Department
Product Specification Sheet**

Product Name: Early-Mid Variety Orange Cold Press Oil

Product Number: BP04210

Quality Parameters:

- I. Aroma Good, typical of fresh oranges.
- II. Color Good. Clear amber to slightly orange liquid.
- III. Flavor Conforms to an approved standard when tasted at 0.03% in tasting syrup.

Analytical Parameters:

I. Refractive Index (25°C)	minimum	1.4730
	maximum	1.4770
II. Specific Gravity (20°C)	minimum	0.842
	maximum	0.846
III. Optical Rotation (25°C)	minimum	+94.5°
	maximum	+96.5°
IV. Total Aldehydes as Decanal	minimum	0.5
	maximum	0.8
V. GC Analysis	Conforms to an approved standard	

Packaging:

55 gallon, 52 gallon net fill, epoxy phenolic lined 1A1 steel drums. Approximate net weight of 386 lbs. (175 kgs)

Storage and Shelf-life

When unrefrigerated, >41°F (5°C) and <80°F (26°C), in the original unopened container, shelf-life is 12 months.

When refrigerated, <40°F (4°C), in the original unopened container, shelf-life is 24 months.

Country of Origin:

The United States of America - Texas

Ingredient Statement:

This product is derived from 100% Texas oranges. (*Citrus sinensis*) Cold press oil is a by-product derived from the peel of fresh oranges.

FDA Compliance:

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

TCX maintains a HACCP system for all juice products. 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.

Justin Simpson
Quality Assurance Manager

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