

**GENERAL DESCRIPTION:**

The oil is captured by condensing the evaporated water that is generated during the juice concentration process from fresh Tangerines harvested in the Mexican Yucatan peninsula.

This product does not contain other ingredients, solid or liquid foreign matter that may alter its quality or its organoleptic characteristics.

**CROP SEASON:**

**PHYSICAL-CHEMICAL CHARACTERISTICS**

Aldehydes (%)	0.35 - 0.60
Refractive Index (nD/20)	1.455 - 1.545
Specific Gravity (d25/25)	0.834 - 0.854
Evaporation Residue (%)	NA
Appearance	Liquid
Odour	Citric
Colour	Colorless

**PACKAGING SPECIFICATIONS**

Packaging	Closed - head tin - lined metallic drums with internal coating of epoxy - phenolic resin
Others	Gaseous Nitrogen is added for inerting and preservation
Net Weight	180 Kg

**ADDITIONAL INFORMATION**

Optimal Storage Conditions	Cold, dry places, away from the heat and sun. Recommended storage temperature is 8°C to 12 °C
Shell Life	36 months if it is stored properly
Application	Raw material for industrial use
Recommendations	Do not expose the product to high temperatures and keep container closed after each use. Inertization with nitrogen it's recommended to preserve its quality
GMO Information	Unlabelled according to the regulations CE 1829/2003 & 1830/2003. This product is free of any genetically modified or engineered citrus fruit or ingredients

**CERTIFICATIONS**


Food Safety

**CERTIFICATED**


The above information correspond to our analyzes and does not represent a guarantee for the properties of the product. The purchaser is responsible for its proper use and storage, according and in compliance with local laws and regulations.

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