



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

Product Name: Grapefruit Cold Press Oil

Product Number: BP04110

Quality Parameters:

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

Analytical Parameters:

I. Refractive Index (25°C)	minimum	1.4746
	maximum	1.4788
II. Specific Gravity (20°C)	minimum	0.851
	maximum	0.857
III. Optical Rotation (25°C)	minimum	+89.5°
	maximum	+94.0°
IV. Total Aldehydes as Decanal	minimum	1
	maximum	1.6
V. GC Analysis	Conforms to an approved standard	
VI. % Nootkatone	Varied depending on season and time of season	

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 Red Grapefruit. (*Citrus paradisi*) Cold press oil is a by-product derived from the peel of fresh grapefruit.

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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