

PRODUCT SPECIFICATION

Product: Orange Terpenes (d-limonene)
Product no.: 0000 8096
Trade name: Natural
Customs tariff number: 33019010

Characteristics

Colour: colourless
Odour: characteristic
Consistence: clear, liquid

Due to the product composition, colour and/or sensory deviations are possible within certain ranges; these do not represent a reduction in quality.

We work with the EuPhraC phrase catalogue for a uniform and generally understandable description of the colours of our products.

Identity

Botanical name: Citrus sinensis
Plant part: ex Orange Oil
CAS no.: 8008-57-9
INCI name: CITRUS SINENSIS PEEL OIL
EINECS no.: 232-433-8
EINECS CAS no.: 8028-48-6
Manufacturing: Fractional distillation
Customs law origin: Brazil

Purity

Density at 20° C: 0,839 g/cm³ - 0,845 g/cm³
Refractive index at 20° C: 1,469 - 1,475
Optical rotation at 20° C: 90° - 110°
purity : >96 %

Additives used during production

Storage conditions

Avoid light and temperatures above 25 °C. Storage preferably in a completely filled container.

Avoid temperatures above 40 °C during a longer period.

Best before

Best before: 10 months
We guarantee the half shelf life of the article for every delivery

Others

Contains GMO in accordance to regulation (EC) 1829/2003 and is labelled in accordance to regulation (EC) 1830/2003: No
Contains BSE: No
Contains TSE: No
Treated with ionising radiation: No
Not tested on animals (Joh. Vögele KG): Yes

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Product:
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Orange Terpenes (d-limonene)
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VOC-CH content:	97%
Raw material used is from Japan :	No
Without nanotechnology :	Yes
Animal feedingstuff (in accordance to regulation (EC) 1831/2003) "the delivered goods are save in accordance to GMP+ FSA" :	Yes

Cosmetics

Ingredients: List of ingredients in accordance to regulation (EC) 1223/2009

Product	INCI name	CAS no.	Percentage
Limonene (Orange Terpenes)	CITRUS SINENSIS PEEL OIL	8008-57-9	100

List of allergens

Allergens in accordance to cosmetics directive 1223/2009/EC as amended*

Allergen	INCI - identifier	CAS - No.	typical amount %
Limonene	LIMONENE	5989-27-5	97,00
Linalool	LINALOOL	78-70-6	0,10

*Cross-Allergenicity may be possible

** "Ökotest" relevant

The product may contain natural materials. Minor changes in allergens content can be possible.

IFRA - certificate

We hereby certify that the above mentioned product is in compliance with the latest standards of the INTERNATIONAL FRAGRANCE ASSOCIATION (IFRA 50th), if they will be used in the following applications at the following maximum concentration levels.

Application	Maximum concentration [%-w/w]
IFRA Category 1	100,0000 %
IFRA Category 2	100,0000 %
IFRA Category 3	40,0000 %
IFRA Category 4	100,0000 %
IFRA Category 5.A	100,0000 %
IFRA Category 5.B	78,0000 %
IFRA Category 5.C	100,0000 %
IFRA Category 5.D	26,0000 %
IFRA Category 6	100,0000 %
IFRA Category 7.A	78,0000 %
IFRA Category 7.B	78,0000 %
IFRA Category 8	26,0000 %
IFRA Category 9	100,0000 %
IFRA Category 10.A	100,0000 %
IFRA Category 10.B	100,0000 %
IFRA Category 11.A	26,0000 %
IFRA Category 11.B	26,0000 %
IFRA Category 12	100,0000 %

This safety assessment is based on the relevant IFRA standards and the latest IFRA Code of Practice.

The calculation is based on typCalculation basis is the typical amount of naturally occurring substances in the raw material.

For other applications or higher concentrations a new safety assessment will be required.

It is the responsibility of the customer to ensure the safety of the final product containing this fragrance.

This computerized document is not signed

Food

Composition

(in accordance with Regulation 1334/2008/EC)

Flavouring Ingredients

Natural flavouring substance

Other Ingredients

Data to the content of solvents with maximum quantities

(in accordance with Directive 2009/32/EC)

Microbiological values

Total plate count :	<1.000 KBE / g
Mould :	<100 KBE / g
Yeast :	<100 KBE / g
E. Coli :	0 KBE / g

Data to the content of materials with maximum quantities ("Active Principles")

(in accordance with Appendix III, Part B of Regulation 1334/2008/EC)

Data for allergenic substances

Main allergens

(in accordance with Appendix II of Regulation (EU) No. 1169/2011) : not contain

Information about genetic engineering (GMO)

Contains GMO in accordance
to regulation (EC) 1829/2003
and is labelled in accordance to
regulation (EC) 1830/2003 :

No

This product does not contain raw materials from genetically modified organisms as defined by Directive 1830/2003 EC in valid version. Foodstuff produced using this product is not obliged to be labelled in accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) No. 1830/2003 of 22.09.2003.

Information about ionising radiation

(in accordance with Regulation 1999/2/EC and 1999/3/EC)

Treated with ionising radiation :

No

We herewith declare that the product and its ingredients in case of the present documents are not processed with ionising radiation.

Nutritional Information

(in accordance with Appendix II of Regulation (EU) No. 1169/2011)

Details relate to 100g of product

These details have been calculated on the basis of the recipe according to the supplier and written details about the raw materials used and do not represent measured values from chemical analysis.

Contamination

The product complies with Regulation (EC) No. 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

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Details about product suitability for special diets

Suitable for diabetics :	Yes
Suitable for vegetarian :	Yes
Suitable for Lacto-vegetarian :	Yes
Suitable for Ovo-vegetarian :	Yes
Suitable for Ovo-Lacto-vegetarian :	Yes
Suitable for vegan :	Yes

Further product information

Kosher certification possible :	Yes
Halal certification possible :	Yes
FEMA No:	2825
Feed-authorisation no.:	2b01045

Legal information

The product is in accordance to regulation (EG) No. 1334/2008 about flavours and flavour ingredients with aromatic characteristics for food applications.

-This computerized document is not signed-

Lauffen, 14.10.2021