



Version 21.0

## 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/cm<sup>3</sup> - 0,845 g/cm<sup>3</sup>  
**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



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

Nouzové telefonní číslo: +420224919293 , +420224915402 (telefon 24hod/  
denně) Toxikologické informační středisko, Na Bojišti 1, 128 08 Praha2)



## 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.

<b>Application</b>	<b>Maximum concentration [%-w/w]</b>
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.

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## 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.



#### **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