

TECHNICAL DATA SHEET

Product Information

Product Name: Pink grapefruit food fragrance oil (cold-pressed), PN AF-CTPA1FRG
Scientific name: *Citrus paradisi*
Parts utilized for extraction: Fruit peel (fresh)
Appearance: Clear, colourless to pale-pink mobile liquid
Aroma: Fresh, sharp citrus, slightly bitter and green
Solubility: Insoluble in water; soluble in ethanol and fixed oils

Raw Material Specification

Analysis	Method	Result
Total ash for herb	Ph. Eur. (2.4.16)	<5%
Pesticides	GC/MS, LC-MS/MS	Complies with Ph. Eur. (2.8.13)
Aflatoxins (G1, G2, B1, B2)	AOAC 999.07	Complies with Ph. Eur. (2.8.18)
Ochratoxin A	AOAC 2004.10	Complies with Ph. Eur. (2.8.22)
Benzo(a)pyrene (PAH)	JOSS 2002 25, pp. 96-100	<10 ppb

Extract Specification

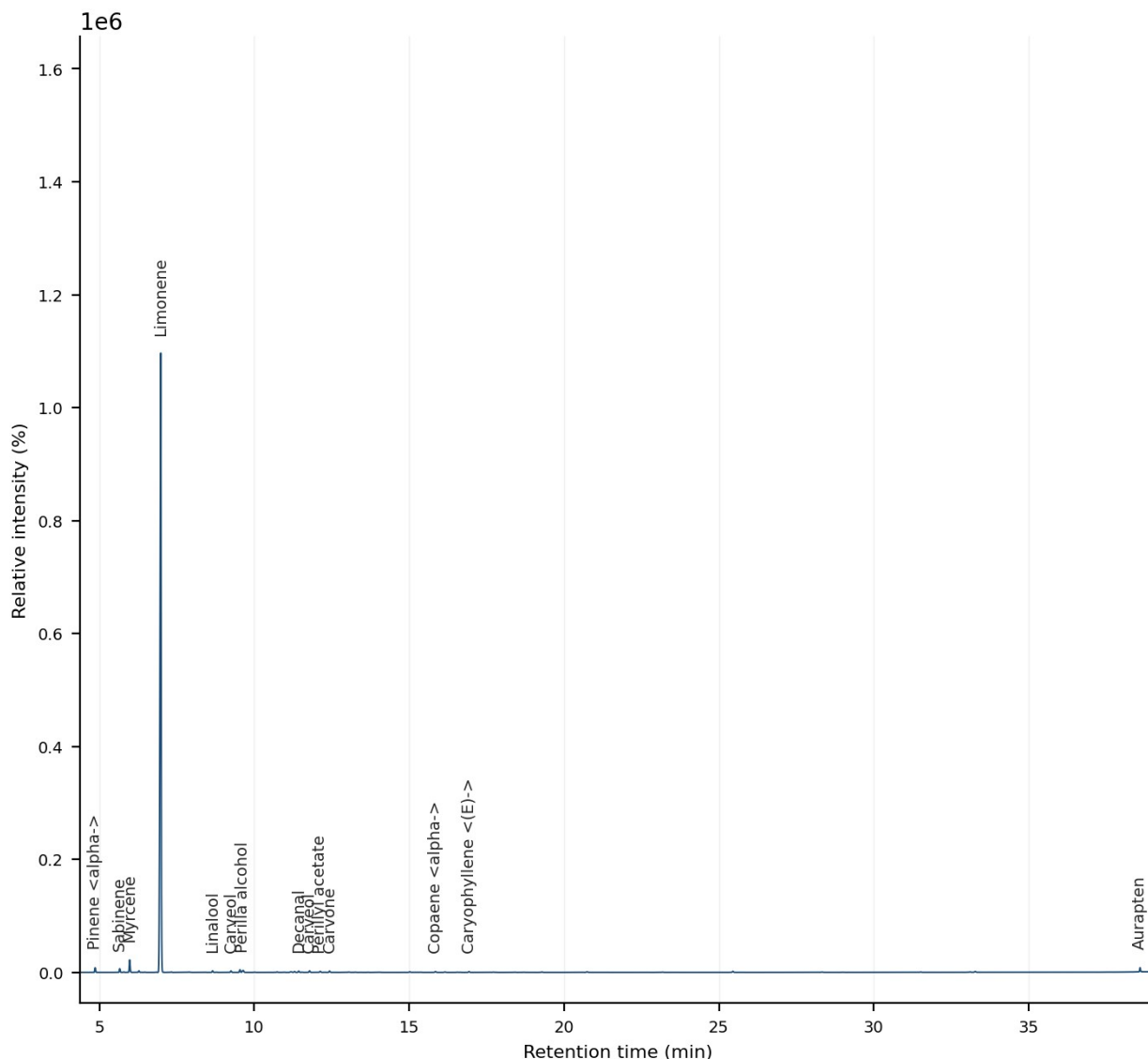
Analysis	Method	Specification	Result
Major components:			
β-Myrcene	GC-FID, area normalisation (AF-LABGC003)	> 1.0 %	1.42 %
Limonene		> 80.0 %	93.62 %
TOTAL		> 85.0 %	95.04 %
Identified compounds (GC-FID area)	GC-FID, area normalisation (AF-LABGC003)	min. 95 %	99.21 %
Arsenic (As)	ICP-OES (In-house method)	N.D. (< 1 ppm)	N.D.
Cadmium (Cd)		N.D. (< 3 ppm)	N.D.
Lead (Pb)		N.D. (< 1 ppm)	N.D.
Mercury (Hg)		N.D. (< 0.1 ppm)	N.D.
Total aerobic microbial count (cfu/g)	ISO 4833-1	<10000	Complies
Yeast & mold (cfu/g)	ISO 21527-2	<100	Complies
<i>Escherichia coli</i>	ISO 16649-2	N.D. (in 1 g)	N.D.
<i>Salmonella</i>	ISO 6579	N.D. (in 25 g)	N.D.
<i>Pseudomonas aeruginosa</i>	ISO 13720	N.D. (in 1 g)	N.D.
<i>Staphylococcus aureus</i>	ISO 6888-1	N.D. (in 1 g)	N.D.

Batch Number:
20260907-CTPA1FRG

ALTRAFLORA

Manufactured:
07.09.2026

Chromatogram



Additional Data

Storage conditions: Store in cool and dry place, keep away from intense light and high heat.

Carrier: Fractionated coconut oil (caprylic/capric triglyceride, MCT).

Packaging: 10 mL amber glass bottle with food-grade fine-mist spray head; also supplied by the kilogram (1-5 kg/bottle, 10-25-50 kg/drum).

Shelf life: 24 months

Dosage and use: Grapefruit gives a bitter-fresh citrus top note that distinguishes it from orange, and is used in beverage and confectionery flavouring as well as in household and personal-care fragrance for a clean, energising effect. The very high limonene content also makes it a useful natural degreasing component. As with all expressed citrus peel oils, observe the photosensitivity guidance applicable to leave-on skin products. Compositional figures in the Extract Specification and the chromatographic profile refer to the essential-oil fraction of the product, determined by GC-FID area normalisation; the carrier is stated separately above.

Batch Number:
20260907-CTPA1FRG



Manufactured:
07.09.2026

Full chromatographic profile (GC-FID)

Name	CAS	RT (min)	Content (%)
α -Pinene	80-56-8	4.863	0.50
Sabinene	3387-41-5	5.659	0.42
β -Pinene	127-91-3	5.787	0.05
β-Myrcene	123-35-3	5.980	1.42
Octanal	124-13-0	6.277	0.18
Limonene	138-86-3	6.981	93.62
Linalool	78-70-6	8.656	0.20
Carveol	99-48-9	9.248	0.18
Limonene oxide	5989-27-5	9.540	0.34
Perilla alcohol	536-59-4	9.645	0.38
α -Terpineol	98-55-5	10.738	0.07
Perillaldehyde	2111-75-3	11.198	0.14
Limonen-10-ol	3269-90-7	11.300	0.12
Decanal	112-31-2	11.435	0.17
Carveol	99-48-9	11.787	0.21
Perillyl acetate	15111-96-3	12.131	0.14
Carvone	99-49-0	12.432	0.18
8-Hydroxylinalool	64142-78-5	15.021	0.10
α -Copaene	138874-68-7	15.850	0.12
(E)-Caryophyllene	13877-93-5	16.936	0.11
δ -Cadinene	16729-01-4	19.287	0.06
Aurapten	495-02-3	38.596	0.50