

TECHNICAL DATA SHEET

Product Information

Product Name: Grapefruit essential oil (cold-pressed), PN AF-CTPR1EO

Scientific name: *Citrus paradisi*

Parts utilized for extraction: Fruit peel (fresh)

Appearance: Pale yellow to pinkish 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

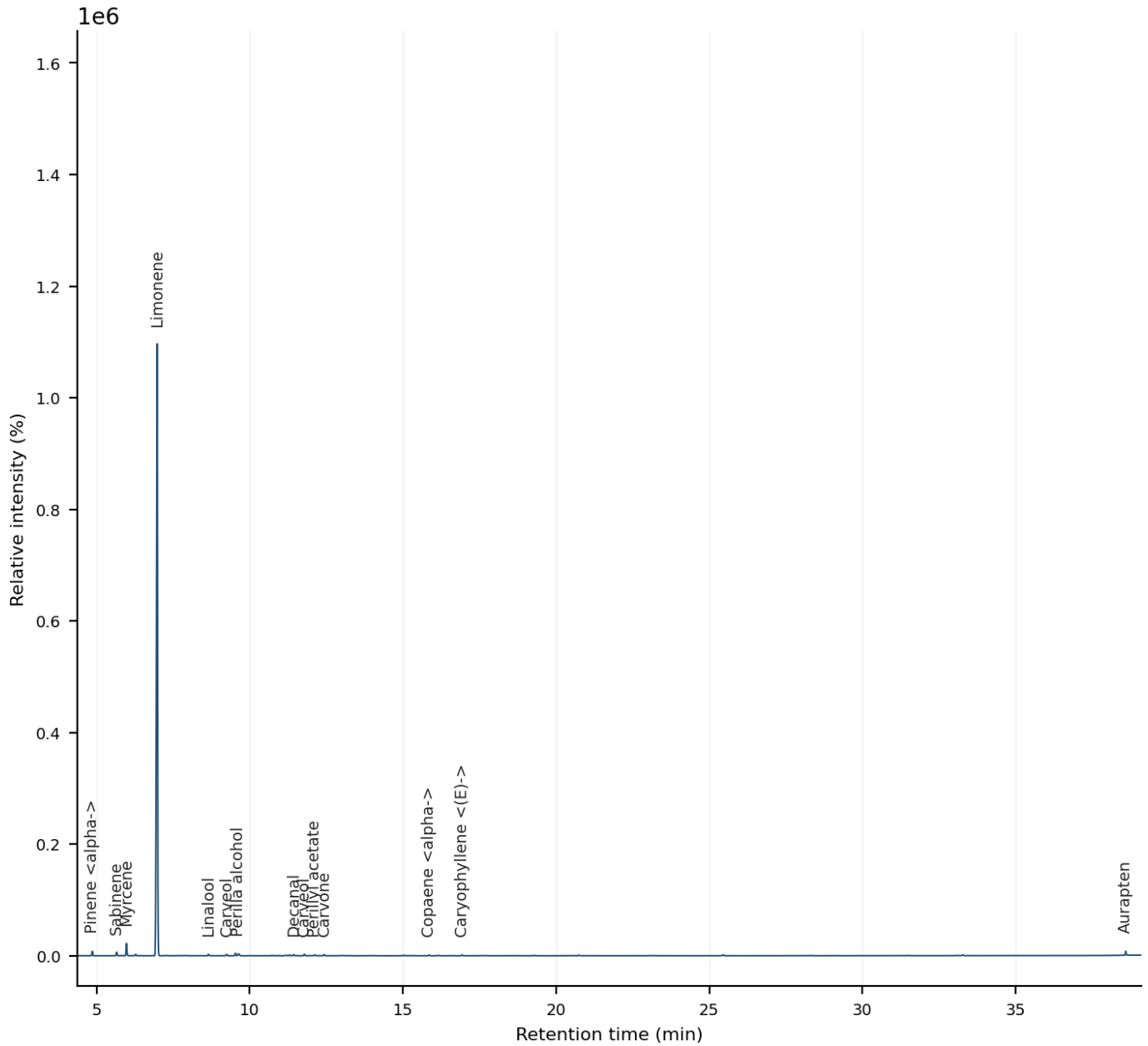
Analysis	Method	Specification	Result
Major components:			
Myrcene	GC-FID (in-house method)	>1.0 %	1.42 %
Limonene		>80.0 %	93.62 %
TOTAL		>85.0 %	95.04 %
Loss on drying (%)	Ph. Eur. (2.8.17)	<5%	<5%
Arsenic (As)	ICP-OES (In-house method)	N.D. (< 1 ppm)	N.D.
Cadmium (Cd)		N.D. (< 3 ppm)	N.D.
Lead (Pb)		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:
20260610-CTPR1EO



Manufactured:
10.06.2026

Chromatogram



Additional Data

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

Carrier: None. This is a pure cold-pressed essential oil.

Packaging: 50 mL – 1 L amber glass; 5–25 kg lacquered steel drum.

Shelf life: 24 months

Dosage and use: Grapefruit oil is used across beverage flavouring, where its characteristic bitter-fresh top note distinguishes it from orange, and in household and personal-care fragrance for a clean, energising citrus profile. The very high d-limonene content also makes it useful as a natural solvent and degreasing component. Aromatherapy applications emphasise invigoration and appetite regulation. As with all expressed citrus peel oils, observe photosensitivity guidance for leave-on skin applications.

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Full chromatographic profile (GC-FID)

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