

OLIO ESSENZIALE DI MANDARINO ROSSO

Ref. 16478

Version 5RME07 - Revision Date: December 02, 2025

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1. PRODUCT

1.1 Product identifier

product trade name	Olivo Essenziale di Mandarino Rosso - Ref. 16478
relevant identified uses	odour agent / flavouring agent
botanical origin	<i>Citrus reticulata</i> , BLANCO
production process	obtained by Cold Pressing from the outer part of fresh mandarin fruits peel
status	100% Natural Complex Substance
EU name	Mandarin orange, ext.
EC number	284-521-0
CAS number (EC inventory)	84929-38-4
other CAS number	8008-31-9
FDA number	21CFR182.20
CE number	142
FEMA number	2657
RIFM number	250-G2.5
INCI name	CITRUS RETICULATA PEEL OIL
HS number (EU TARIC)	3301192000

2. PHYSICAL AND CHEMICAL PROPERTIES

2.1 Organoleptic characteristics

appearance & color	liquid - dark yellow to dark red
odor	typical yellow mandarin oil - juicy & fruity note

2.2 Physical & chemical data

analysis	ranges	instruments
relative density d_4^{20}	0.8430 ÷ 0.8550	ANTON PAAR - DMA 4500
optical rotation α_D^{20}	+68.00° ÷ +80.00°	Optical Activity - POLAAR 20
refractive index n_D^{20}	1.4700 ÷ 1.4800	ANTON PAAR - RXA 170
peroxides	≤20 mmol/l	CDR - FoodLab
flash point	51 °C (123.8 °F)	GRABNER - Miniflash FLP
solubility	alcohol - other oils	-

2.3 Key peaks

common name	ranges	instruments
pinenes ($\alpha+\beta$)	≤5.00%	IFRA Analytical Method
myrcene	≤2.50%	GC - internal method
limonene	70.00% ÷ 80.00%	IFRA Analytical Method
γ -terpinene	15.00% ÷ 21.00%	GC - internal method
linalool	≤0.50%	IFRA Analytical Method
citronellol	≤0.02%	IFRA Analytical Method
citral	≤0.03%	IFRA Analytical Method
geraniol	≤0.01%	IFRA Analytical Method
methyl N-methylantranilate	0.30% ÷ 0.60%	GC - internal method

2.4 Furocoumarins

common name	ranges	instruments
furocoumarins	absent	HPLC

3. CERTIFICATIONS

3.1 Statements

Food & Natural (EU - US)	this product is solvents, preservatives and other technical adjuvants free, it is a 100% natural flavouring agent obtained by physical processes only from one botanical source (<i>Citrus reticulata</i> , BLANCO), according to Reg. (EC) N. 1334/2008 Art. 3 (2)(d) & Code of Federal Regulation (CFR) Title 21 - 101.22 (a)(3).
Food Allergens Free (EU - US)	this product is single-ingredient , it is a 100% natural flavouring agent obtained by physical processes only from one botanical source (<i>Citrus reticulata</i> , BLANCO) and it does not contain any food allergen listed in the Annex II of Reg. (EU) Nr. 1169/2011 nor any of the nine "Major Food Allergens" as defined in Section 201(qq) of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. §321) of the United States of America.
GMO Free	this product has been obtained from non-genetically modified plants; no enzyme and/or no GMO enzymes have been used during the production process and consequently, with reference to Regulations (EC) 1829/2003 and 1830/2003, it does not contain GMO or GMO-derived product.
Country of Origin	This product is manufactured in Italy.
CMRs	This product does not contain any CMR substance directly added.
Non-Animal Testing	This product has never been tested on animals , neither by Capua 1880 Srl nor by third parties on behalf of Capua 1880 Srl.
ISO 9235 Natural Definition	This product is 100% Natural according ISO 9235:2013.
ISO 16128 Natural Indexes	The Natural Index and Natural Origin Index related this product are respectively $I_n=1$ and $I_{no}=1$.

4. STORAGE / SHELF LIFE

4.1 Precautions for safe storage

container & conditions	to be stored in stainless steel drums, preferably under inert atmosphere (nitrogen) with minimum head space, protected from day-light in a dry, aerated place, away from any heat source and ignition source
temperature	from 5 °C to 21 °C
shelf life	12 months, as per recommended storage conditions