

# Neroli Essential oil Tunisia

*Citrus aurantium var. amara L.*



**Floral**  
Powdery



Botanical family : Rutaceae  
Method of culture : Conventional  
Part harvested : Flowers

CAS TSCA : 8016-38-4  
INCI : Citrus aurantium amara flower oil

## Specifications

Method for obtaining : Steam distillation  
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Appearance : Pale yellow to amber yellow liquid  
Constituents : Linalol, beta-pinene, limonene, linalyl acetate

## Harvest period

J F **M A** M J J A S O N D



In springtime, the bitter orange or Seville orange tree, a shrub with bright-green foliage, is covered in fleshy, white flowers. Clustered in the axils of leaves, they contain small glands of highly fragrant essences. The essential oil of the freshly cut flowers is called neroli essential oil, named for the Italian Duchess of Bracciano, Princess of Neroli, who loved the smell and wore it as a fragrance. Bitter orange is a member of the citrus family, like bergamot and orange. Neroli essential oil is a symbol of purity and innocence and has a delightful floral, powdery scent. A source of both pleasure and vitality, neroli has green lemony notes that are subtly spicy, fresh, and light.

Native to Southeast Asia, the bitter orange tree has adapted superbly to the Mediterranean climate: Beginning in the 18th century, the countryside of Vallauris and Golfe-Juan was covered with Seville orange groves. In those days, the bitter orange tree added to the region's fame. Today, the main production areas are in Lebanon, Tunisia, and Morocco. Orange blossoms open in spring, between March and April, depending on the region and year. At daybreak, once the dew forms, the flower buds are carefully hand-picked. The blooms are processed immediately after picking to fully preserve their freshness. The fruits and green twigs can also be distilled to obtain bitter orange essential oil and petitgrain essential oil, respectively.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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