

Orange blossom Absolute Tunisia

Citrus aurantium var. amara L.



Floral
Herbaceous



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

CAS TSCA : 8030-28-2
INCI : Citrus aurantium amara flower extract

Specifications

Method for obtaining : Extraction of the concrete with ethanol
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Appearance : Orange to red-brown liquid
Constituents : Linalol, linalyl acetate, farnesol

Harvest period

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



With the botanical name *Citrus aurantium ssp. amara*, bitter orange or Seville orange is a small tree native to China. The bitter orange tree thrives in the sun and in moist, fertile soil that encourages the development of healthy fruit. It is particularly grown for its generous, highly fragrant white flowers, grouped in small clusters in the leaf axils. The flowers are harvested from late April through early May. Harvesting is carried out at dawn, when all the aromas are concentrated. The blossom is picked by hand, taking great care not to damage the flowers. They must be processed as quickly as possible, before they deteriorate. Orange floral absolute is produced from the concrete. The orange floral concrete is obtained through hexane extraction of the flowers. It is then washed with alcohol to produce the absolute. As with the orange blossom floral water, the main note that emerges from the orange floral absolute is the floral note. This is followed by herbaceous and pronounced fruity facets, evoking ripe fruit. It is the presence of linalool in the flowers which gives this floral character to the essential oil, and therefore to the absolute. The heady orange floral absolute is mainly used in the perfume industry.

Like bergamot and lemon, bitter orange is a member of the citrus family. In France, bitter orange blossom used to be cultivated in the Grasse region, at Vallauris. Today, Tunisia is the biggest producer of bitter orange. The cultivation of bitter orange developed in the Mediterranean region after it was imported by the Arabs in the 9th century. The shrub is also prized for its fruit, used to make the famous marmalade, as well as its green twigs, from which petitgrain essential oil is distilled.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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