

# Bergamot Italy

*Citrus aurantium ssp bergamia*

## ESSENTIAL OIL BERGAPTEN FREE

### ABOUT BERGAMOT

Contrary to popular belief, the origin of the name bergamot does not come from the city of Bergamo. The etymology of bergamot comes from the Turkish beg-ârmûndi, meaning lord's pear, a nod to its morphological similarity with the bergamot pear.

The bergamot tree, native to India, appears to have developed from an ancient hybridization between citrus trees, most likely bitter orange and lemon. Bergamot is a citrus fruit known for its essential oil, which is contained in the oil-bearing pockets in the peel of the pericarp. This refreshing, zesty fragrance is an ingredient in the famous Eau de Cologne, along with neroli and lavender. Bergamot is a small green-yellow fruit with a sour, bitter pulp. When in bloom, the bergamot, a small tree reaching four meters in height, is covered with a multitude of fragrant, white flowers. The fruits ripen between December and March.

Unlike other citrus fruits, it is grown only for its essential oil. The Italian regions of Calabria and Sicily are the largest producers, followed by Côte d'Ivoire. Bergamot essential oil is cold-pressed from the pericarp of the ripe fruit d'Ivoire.



These applications are given for information only



**CITRUSY**  
Lemony

### THE FRAGRANCE

Bergamot has been used since the dawn of modern perfumery, particularly in floral top notes, to accompany a tea or citrus accord. It is also found in heart notes of woody or amber-like compositions to add a tangy, floral freshness.

### WELL-BEING APPLICATIONS\*

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\*These aromatherapeutic properties are excerpted from specific works and are provided for information purposes only. They are not, under any circumstances, to be considered sufficient as a basis for any health claim or diagnosis for purposes of therapeutic application.

Raw bergamot essential oil

Rectification by molecular distillation

Essential oil bergapten free



## Harvest calendar



## Traceability

Country	Region	Cultivated plots
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## OLFACTORY PROFIL

Citrusy, lemony, floral, zesty, lavendery.

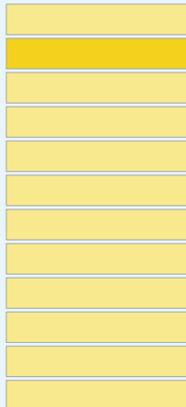
Head

Heart

Base

## TENACITY

1 hour  
2 hours  
3 hours  
6 hours  
1 day  
2 days  
3 days  
4 days  
1 week  
2 weeks  
3 weeks  
1 month



\* Tenacity of characteristic notes

## GLOBAL DATA

CAS TSCA: 8007-75-8  
CAS EINECS: 89957-91-5  
EINECS : 289-612-9  
FEMA: 2153  
FDA: 182.200  
CoE: 137n  
INCI: Citrus aurantium bergamia fruit oil

Resource: Cultivated  
Processed plant part: Fruits

Transformation process: Rectification by molecular distillation

Appearance: Colorless, yellow, greenish

Main constituents: Limonene, linalyl acetate, linalool

Active constituents: Limonene, linalyl acetate, linalool



ALBERT VIEILLE