

Bergamot Italy

Citrus aurantium ssp bergamia

ESSENTIAL OIL

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.



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*

Facilitates falling asleep, calming and sedative, antispasmodic, antiseptic and carminative. Brings cheerfulness and sunshine back into life, emotionally balancing it allows to move forward.

*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.

200 kg
of bergamot

Cold-pressed
 $\eta = 0,5 \%$

1 kg
of essential oil



Harvest calendar

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

Traceability

Country Region Cultivated plots

OLFACTORY PROFIL

Citrusy, lemony, zesty, woody, licoricy.

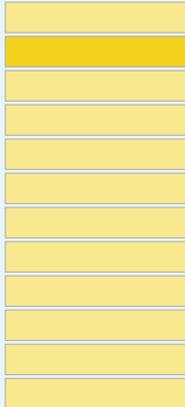
Head

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 bergamia peel oil expressed

Resource: Cultivated

Processed plant part: Fruits

Transformation process: Cold-pressed

Appearance: Greenish yellow to green limp
liquid

Main constituents: Limonene, linalyl acetate,
linalool

Active constituents: Limonene, linalyl acetate,
linalool



ALBERT VIEILLE