

# Lemon Italy

*Citrus limon*

## ESSENTIAL OIL

### ABOUT LEMON

Originally from India, the lemon tree is a thorny bush that produces the famous sour, refreshing citrus fruit. The glossy, semi-evergreen foliage bears small, very fragrant white flowers. When young, the leaves are red and turn green with age. Its fruit – the lemon – sports a bright yellow pericarp having a rind filled with essential oil glands. The scented elements that are released when the fruit is pressed have a powerful, zesty fragrance. The essential oil is obtained through cold expression of the pericarp of ripe fruit. Fruit is handpicked year-round, because the lemon tree produces fruit continuously.

The lemon tree belongs to the Rutaceae family, which includes all citrus. Originally from Asia, the citrus trees of centuries past were stunted shrubs producing inedible fruit that was too bitter or too sour. After repeated crossbreeding and selection, today's citrus species such as sweet orange, lime, and bitter orange became more widespread. The citron was the first to be imported to the Mediterranean basin by Alexander the Great, returning from his Asian expeditions. Once known as the "Median Apple," it was also most likely the famous "Golden Apple of the Hesperides." Other citrus fruits, unknown in ancient times, were introduced in Europe much later by the Arabs. The lemon, known for its high Vitamin C content, was used in formulating theriacs, including Carmelite Water.



*These applications are given for information only*



**CITRUSY**  
**Lemony**

### THE FRAGRANCE

Symbol of freshness, lemon essential oil is found in many applications of perfume. From cologne to Air Care to detergents and cosmetics, this essence brings freshness to most compositions.

### WELL-BEING APPLICATIONS\*

Atmospheric and cutaneous antiseptic, lipid-lowering, anti-nauseant, energizing, skin tonic. Soothes, channels, restores structure to bring thoughts back to basics.

\*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.

250 kg  
of lemon

Cold-pressed  
 $\eta = 0,4 \%$

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, citral-like, sparkling, tart.

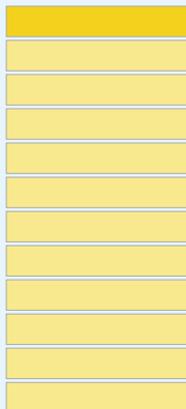
Head

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: 8008-56-8

CAS EINECS: 84929-31-7

EINECS : 284-515-8

FEMA: 2625

FDA: 182.200

CoE: 139n

INCI: Citrus limon peel oil

Resource: Cultivated

Processed plant part: Pericarp

Transformation process: Cold-pressed

Appearance: Yellow to greenish liquid

Main constituents: Limonene, beta-pinene, gamma-terpinene, citral

Active constituent: Limonene



ALBERT VIEILLE