

Neroli Morocco

Citrus aurantium ssp amara

ESSENTIAL OIL

ALBERT VIEILLE ADDED VALUE

We have been collaborating for several years with a number of farmer-processor partners. Our teams regularly go on site to improve our knowledge of the sector.

ABOUT NEROLI

Citrus aurantium var. amara, known as the bitter orange tree or the Seville orange tree, is native to Asia Minor. It was introduced in Europe, specifically Spain, by Arab merchants in the 9th and 10th centuries. In the 19th century and start of the 20th century, the bitter orange tree brought great renown to the southern French towns of Vallauris and Golfe-Juan.

The bitter orange blossom takes its name Neroli from a 17th-century duchess named Anne-Marie de la Trémoille, also known as Princess of Nerola. She was particularly fond of this flower and used it to scent her gloves and bath water.

Orange blossoms need the winter cold to bloom in the spring, but the trees cannot tolerate frost. Come springtime, the blooms are hand-picked, one by one, and swiftly processed. The flowers are processed into essential oil on site. The trees begin producing five years after being planted in the ground, but do not become fully productive until they are a decade old, after which they can produce for more than 40 years.



These applications are given for information only



FLORAL
Orange blossom

*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.

THE FRAGRANCE

Neroli is traditionally used in colognes. It can be used as a top note for reconstitutions of orange blossom or gardenia. When blended with orange blossom absolute, neroli adds a simple and effective freshness.

WELL-BEING APPLICATIONS*

Gentle antibacterial, skin tonic, soothes nervous tensions expressed at the digestive level and in the heart. Antidepressant, essential oil for those who are afraid, it restores courage, vitality and self-confidence.

1000 kg
of bitter orange tree
flowers

Distillation
 $\eta = 0,1\%$

1 kg
of essential oil



Harvest calendar

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

Country Region Cultivated plots

OLFACTORY PROFIL

Floral, orange blossom, green, methyl-like, fatty odor.

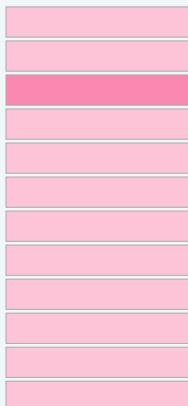
Head

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



GLOBAL DATA

CAS TSCA: 8016-38-4

CAS EINECS: 72968-50-4

EINECS : 277-143-2

FEMA: 2771

FDA: 182.200

CoE: 136n

INCI: Citrus aurantium amara flower oil

Resource: Cultivated

Processed plant part: Flowers

Transformation process: Distillation

Appearance: Pale yellow to amber-yellow liquid

Main constituents: Linalool, limonene, beta-pinene

Active constituents: Linalool, nerolidol, monoterpenes, esters

* Tenacity of characteristic notes