

Sweet Orange Brazil

Citrus sinensis var pera

ESSENTIAL OIL

ABOUT SWEET ORANGE

The sweet orange is a round-shaped fruit tree bearing oranges, large fruits with a sweet and tangy flavor. The orange tree's glossy, dark-green foliage hides an abundance of small, fragrant white flowers, the renowned orange blossoms. The "Pera" or "Pera do Rio" variety is a Brazilian variety of sweet orange that ripens late, the product of numerous citrus cross-breeding. The Pera orange is small and oval, orange in color with a small, green halo at the peduncle. The fruits are harvested in August and September in Brazil's major Pera-producing regions, São Paulo and Rio de Janeiro. They are then mechanically cold-pressed. The resulting essential oil has a refreshing citrus scent that is sweet and fruity.

Native to Asia - mostly likely China - the first orange introduced into Europe was the bitter orange or Seville orange. The sweet orange appears to have been brought to Europe by Portuguese sailors returning from India. The first orange tree is said to have been planted in the garden of Count St. Laurent in Lisbon, leading to the nickname "orange of Portugal." The sweet orange found its way to America on the second voyage of Christopher Columbus, along with the lemon tree. Beginning in 1549, the orange tree was planted extensively by Portuguese Jesuit missionaries during expeditions in Brazil. Once settled in Bahia, they developed veritable orange groves around their camp. Since that time, citrus trees have been extensively cultivated in Brazil. After World War II, the country became one of the world's largest exporters of sweet oranges.



These applications are given for information only



CITRUSY
Orange

THE FRAGRANCE

Often found in colognes and fruity or floral heads, orange essential oil is a very interesting fruity and citrusy addition. It is often found in Gingerbread or Christmas-type accords accompanied by cinnamon, cardamom or clove essential oil as well as honeyed notes.

WELL-BEING APPLICATIONS*

Airborne antiseptic and calming. Brings joy and lightness, a «little» sunshine to use in case of depression.

*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 sweet oranges

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, orange, zesty, syrupy, sparkling.

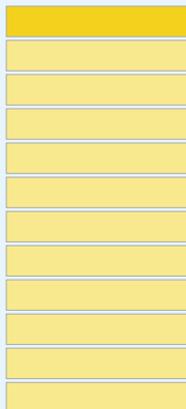
Head

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: 8008-57-9

CAS EINECS: 8028-48-6

EINECS : 232-433-8

FEMA: 2825

FDA: 182.200

CoE: 143n

INCI: Citrus aurantium dulcis peel oil

Resource: Cultivated

Processed plant part: Pericarp

Transformation process: Cold-pressed

Appearance: Yellow to orange liquid

Main constituents: Limonene, myrcene

Active constituent: Limonene



ALBERT VIEILLE