

Tangerine Brazil

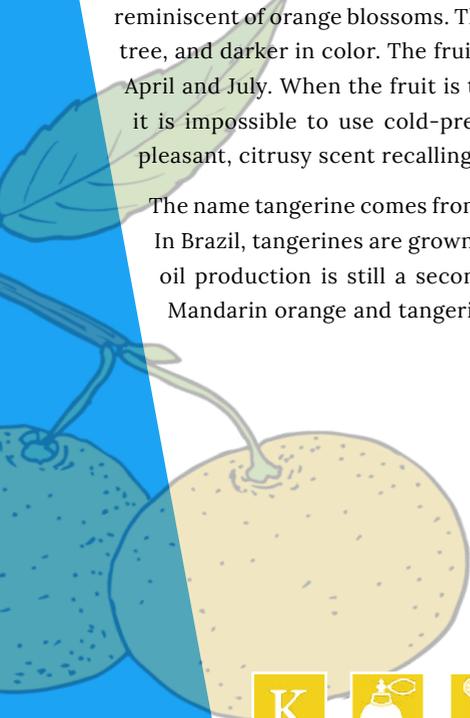
Citrus tangerina

ESSENTIAL OIL

ABOUT TANGERINE

Tangerine is a citrus fruit botanically very close to the Mandarin orange. Both are from China, but the tangerine became more widespread in America, especially in the United States, where it is very popular. The tree has evergreen foliage of glossy green and fragrant white flowers reminiscent of orange blossoms. The fruit of the tangerine is a larger than that of the mandarin tree, and darker in color. The fruit is harvested before reaching complete maturity, between April and July. When the fruit is too ripe, the peel comes away too easily from the pulp and it is impossible to use cold-press machines for extraction. Tangerine essential oil has a pleasant, citrusy scent recalling that of bitter orange when peeled.

The name tangerine comes from the Moroccan city of Tangier, where it was long cultivated. In Brazil, tangerines are grown mainly as table fruit, alongside the sweet orange. Essential oil production is still a secondary industry. Though very close in botanical terms, the Mandarin orange and tangerine are very different in olfactory character.



These applications are given for information only



CITRUSY
Orange

THE FRAGRANCE

Close to the mandarin - of which it is a hybrid - Tangerine has a similar use. It thus allows a fruitier and fresher start in colognes. Its use in exotic fruit or opulent flower accords adds a natural and fresher touch to these notes.



250 kg
of tangerines

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, bitter, sparkling, juicy.

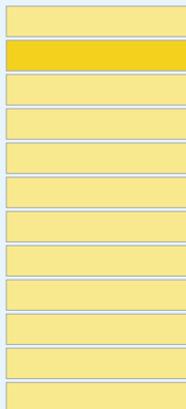
Head

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: 8016-85-1

CAS EINECS: 93686-22-7

EINECS : 297-672-2

FEMA: 3041

FDA: 182.200

CoE: 142n

INCI: Citrus tangerina extract

Resource: Cultivated

Processed plant part: Pericarp

Transformation process: Cold-pressed

Appearance: Reddish orange liquid

Main constituent: Limonene



ALBERT VIEILLE