

Lemon Essential oil Spain

Citrus limon (L.) Burm. f.



Citrus



Botanical family : Rutaceae
Method of culture : Conventional
Part harvested : Peels

CAS TSCA : 8008-56-8
INCI : Citrus limon peel oil

Specifications

Method for obtaining : Cold expression of the fresh material
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Appearance : Light yellow to yellow liquid
Constituents : Limonene, beta-pinene, gamma-terpinene, citral

Harvest period

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



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 essential oil's fragrance is citrusy and sweet.

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.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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