Orange blossom floral water is obtained by distillation of the blossom of the bitter orange, also known as Seville orange. The shrub was imported into the Mediterranean region by the Arabs in the 9th century. This member of the citrus family was originally from Asia. For a long time it was a specialty of Vallauris in France, but today bitter orange blossom comes mainly from Tunisia, the leading producer in the world. This small tree needs good exposure to sunlight and regular watering. Bitter orange is very popular for its fruit, used to produce bitter orange essential oil, but also for its magnificent fleshy white flowers with their intoxicating fragrance. The flowers are clustered in the leaf axils and contain small glands of the characteristic bitter orange blossom fragrance. Orange floral water, also known as a hydrosol, is a co-product of neroli essential oil. The distillate obtained from the flowers is recondensed to produce the celebrated orange blossom floral water. It has a very pronounced floral character due to the presence of linalool, followed by herbaceous and fruity notes.

Orange blossom floral water is a popular ingredient in cooking. It is used in many cakes and as a flavoring for fruit salads. Orange blossom floral water also has a number of therapeutic properties, said to be calming and to aid digestion. The fruit of the bitter orange is used to make the famous marmalade, and the orange's pulp is found in a number of liqueurs, such as Cointreau and Grand Marnier. Bitter orange blossom is very delicate. It is harvested by hand, very early in the morning, when the fragrance is highly concentrated. The flowers must be processed the same day to obtain quality products.