



Bergamot Cold Pressed

Citrus aurantium bergamia

Bergamot Cold Pressed is obtained by cold pressing the peel of the *Citrus aurantium bergamia* fruit.

Olfactive profile
Fresh, sharp, and zesty

Appearance
Green to yellow-green or yellow-brown

Botany

Citrus aurantium bergamia is an evergreen tree that belongs to the *Rutaceae* family and grows between 3-5 meters (10-16 feet) in height. It has dark green, waxy, elliptic or ovoid leaves that are attached to a petiole (leaf stalk). The fruit is medium-sized and slightly pear-shaped, with a thin, rough, green peel.

Ethnobotany

Bergamot has deep roots in the Mediterranean, particularly in southern Italy. Over time, its cultivation spread to various parts of Europe and throughout the world. It was primarily used for traditional medicine and for culinary purposes.

Uses/Application

Bergamot Cold Pressed is used in fine fragrance, cosmetics, flavor, and aromatherapy. ^[1, 2, 3]

Technical information

CAS	8007-75-8
INCI	CITRUS AURANTIUM BERGAMIA PEEL OIL
FEMA	2153
EC no.	289-612-9
Botanical name	<i>Citrus aurantium bergamia</i>
Botanical family	<i>Rutaceae</i>
Accepted synonyms	<i>Citrus aurantium</i> var. <i>bergamia</i> , <i>Citrus bergamia</i>
Common names	Bergamot Oil
Origin	Italy
Cultivation method	Plantation / Wild Harvested
Harvest period	November to March
Plant part used	Fruit peel
Method of extraction	Cold Pressing

Main components	Limonene, Linalyl Acetate, Linalool, alpha-Pinene, beta-Pinene, gamma-Terpinene, p-Cymene. ^[1, 4]
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Refractive index at 20°C (FCC) 1.465 - 1.468

Specific gravity at 25°C (FCC) 0.871 - 0.879

Certifications of analysis

SDS	GMO-Free
Food Grade	Allergen
Natural Statement	Prop 65
Origin Statement	

Certifications and declarations

