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Grapefruit Pink Cold Pressed

Citrus paradisi

Grapefruit Pink Cold Pressed is obtained by cold pressing the peel of the *Citrus paradisi* fruit.

Olfactive profile Sweet, zesty, and citrusy

AppearanceLight yellow to pale orange-pink

Botany

Citrus paradisi is an evergreen tree that belongs to the Rutaceae family and grows between 5-6 meters (16-20 feet) in height. It has dark, glossy and green leaves, with white, fragrant flowers that appear in clusters. The fruit is medium-sized and has a round to slightly oblong shape, with a smooth, yellow to yellow-orange peel.

Ethnobotany

Grapefruit originated in the West Indies. Its cultivation spread to Central America, and was primarily utilized for traditional medicine and culinary purposes.

Uses/Application

Grapefruit Pink Cold Pressed is used in aromatherapy, flavor, cosmetics, household fragrance, and fine fragrance. [1, 2, 3]

Technical information

CAS	8016-20-4	
INCI	CITRUS PARADISI PEEL OIL	
FEMA	2530	
EC no.	289-904-6	
Botanical name	Citrus paradisi	
Botanical family	Rutaceae	
Accepted synonyms	Citrus × paradisi	
Common names	Grapefruit Pink Oil	
Origin	U.S.A.	
Cultivation method	Plantation	
Harvest period	October to January	
Plant part used	Fruit peel	
Method of extraction	Cold Pressing	

Main components	Limonene, Sabinene, Myrcene, alpha-Pinene, Octanal, Citronellal, Decanal, beta-Caryophyllene, delta-Cadinene, Nootkatone ^[4, 5]
Refractive index at 20°C (FCC)	1.475 - 1.478
Specific gravity at 25°C (FCC)	0.848 - 0.856

Certifications of analysis

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

Certifications and declarations





