

Grapefruit White Cold Pressed

Citrus paradisi



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

Olfactive profile

Fresh, zesty, and tangy

Appearance

Clear to pale yellow

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, pale yellow rind.




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

Technical information

CAS	8016-20-4	Main components	Limonene, Sabinene, beta-Myrcene, alpha-Pinene, Octanal, Decanal, Nootkatone ^[4, 5]
INCI	CITRUS PARADISI PEEL OIL	Refractive index at 20°C (FCC)	1.475 - 1.478
FEMA	2530	Specific gravity at 25°C (FCC)	0.848 - 0.856
EC no.	289-904-6	Certifications of analysis	
Botanical name	<i>Citrus paradisi</i>	SDS	GMO-Free
Botanical family	<i>Rutaceae</i>	Food Grade	Allergen
Accepted synonyms	<i>Citrus × paradisi</i>	Natural Statement	Prop 65
Common names	White Grapefruit Oil	Origin Statement	
Origin	U.S.A.	Certifications and declarations	
Cultivation method	Plantation		
Harvest period	October to January		
Plant part used	Fruit peel		
Method of extraction	Cold Pressing		