

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

Technical information

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

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|---------------------------------------|--|
| Main components | Limonene, Sabinene, beta-Myrcene, alpha-Pinene, Octanal, Decanal, 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

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

Certifications and declarations

