



Lemon Cold Pressed California

Citrus limon

Lemon Cold Pressed California is obtained by cold pressing the peel of the *Citrus limon* fruit. This essential oil is commonly sourced from Central Valley and Southern regions of California.

Olfactive profile

Fresh, tangy, and citrusy

Appearance

Pale to deep yellow or greenish-yellow

Botany

Citrus limon is a perennial tree or shrub that belongs to the *Rutaceae* family and grows between 3-6 meters (10-20 feet) in height. It has dark green ovoid-shaped leaves and flowers that are white to pale pink. The fruit is yellow with a smooth, thin to medium-thick peel.

Ethnobotany

Lemons have been used for centuries across multiple regions including Southern Asia, Europe, the Middle East, and the Americas. They were primarily utilized for traditional medicine and culinary purposes.

Uses/Application

Lemon Cold Pressed California is used in flavor, aromatherapy, pharmaceuticals, and cosmetics.^[1, 2]

Technical information

CAS	8008-56-8	Main components	Limonene, alpha-Pinene, beta-Pinene, gamma-Terpinene, beta-Myrcene, Sabinene, Citral ^[4]
INCI	CITRUS MEDICA LIMONUM (LEMON) PEEL OIL	Refractive index at 20°C (FCC)	1.473 - 1.476
FEMA	2625	Specific gravity at 25°C (FCC)	0.849 - 0.855
EC no.	284-515-8	Certifications of analysis	
Botanical name	<i>Citrus limon</i>	SDS	GMO-Free
Botanical family	<i>Rutaceae</i>	Food Grade	Allergen
Accepted synonyms	<i>Citrus medica limonum</i>	Natural Statement	Prop 65
Common names	Lemon Peel, Lemon	Origin Statement	
Origin	USA	Certifications and declarations	
Cultivation method	Plantation		
Harvest period	July to September		
Plant part used	Peel		
Method of extraction	Cold pressing		

