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Lemon Cold Pressed California

Citrus limon

Lemon Cold Pressed California is obtained by cold pressing the peel of the *Citrus limon* fruit.

Olfactive profile

Fresh, tangy, and citrusy

Appearance

Pale to deep yellow or greenish-yellow

Botany

Citrus limon is an evergreen tree 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
INCI	CITRUS MEDICA LIMONUM (LEMON) PEEL OIL
FEMA	2625
EC no.	284-515-8
Botanical name	Citrus limon
Botanical family	Rutaceae
Accepted synonyms	Citrus medica limonum
Common names	Lemon Peel, Lemon
Origin	USA
Cultivation method	Plantation
Harvest period	July to September
Plant part used	Fruit peel
Method of extraction	Cold pressing

Main components	Limonene, alpha-Pinene, beta-Pinene, gamma-Terpinene, beta-Myrcene, Sabinene, Citral ^[4]
Refractive index at 20°C (FCC)	1.473 - 1.476
Specific gravity at 25°C (FCC)	0.849 - 0.855

Certifications of analysis

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

Certifications and declarations





