



Lemon Distilled

Citrus limon

Lemon Distilled is extracted by distillation from the residues of the *Citrus limon* fruit remaining after the juice and oil production.

Olfactive profile

Fresh, zesty, and citrusy

Appearance

Colorless to pale 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 Distilled is used in flavor, aromatherapy, and cosmetics.^[1]

Technical information

CAS	8008-56-8	Main components	Limonene, beta-Pinene, gamma-Terpinene, alpha-Pinene, beta-Myrcene, Terpinolene, linalool, Terpinene-4-ol, alpha-Terpineol, Citral ^[4]
INCI	CITRUS MEDICA LIMONUM (LEMON) PEEL OIL	Refractive index at 20°C (FCC)	1.470 - 1.475
FEMA	2625	Specific gravity at 25°C (FCC)	0.842 - 0.856
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 Distilled Oil	Origin Statement	
Origin	Argentina	Certifications and declarations	
Cultivation method	Plantation		
Harvest period	April to September		
Plant part used	Peel & pulp residues		
Method of extraction	Steam Distillation		

