



# Lemon Essence Phase

## *Citrus limon*

Lemon Essence Phase is a specialty product obtained by condensation and separation of the captured vapors produced during the evaporation of lemon juice to produce lemon juice concentrate.

### Olfactive profile

Fresh, zesty, and citrusy

### Appearance

Clear 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 Essence Phase is used in flavor and fine fragrance.<sup>[1]</sup>

### Technical information

<b>CAS</b>	8008-56-8
<b>INCI</b>	N/A
<b>FEMA</b>	4852
<b>EC no.</b>	284-515-8
<b>Botanical name</b>	<i>Citrus limon</i>
<b>Botanical family</b>	<i>Rutaceae</i>
<b>Accepted synonyms</b>	<i>Citrus limonum</i>
<b>Common names</b>	Lemon Essence
<b>Origin</b>	Argentina
<b>Cultivation method</b>	Plantation
<b>Harvest period</b>	April to September
<b>Plant part used</b>	Fruit juice <sup>[2]</sup>

**Method of extraction** Evaporation and condensation<sup>[1, 2]</sup>

**Main components** Limonene, beta-Pinene, alpha-Pinene, gamma-Terpinene, Citral, Terpine-4-ol, Linalool, alpha-Terpineol<sup>[3, 4]</sup>

### Certifications of analysis

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

### Certifications and declarations

