



# Lime Cold Pressed

## *Citrus aurantifolia*

Lime Cold-Pressed is obtained by cold pressing the peel of the *Citrus aurantifolia* fruit.

### Olfactive profile

Fresh, herbaceous, and citrusy

### Appearance

Yellow to brown-green to green

### Botany

*Citrus aurantifolia* is an evergreen tree that belongs to the *Rutaceae* family and grows between 3-4 meters (10-15 feet) in height. It has dark green, glossy leaves, and a small and round citrus fruit, with a green-yellow peel.

### Ethnobotany

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

### Uses/Application

Lime Cold-Pressed is used in aromatherapy, cosmetics, pharmaceuticals, flavor, and fine fragrance.<sup>[1, 2]</sup>

### Technical information

<b>CAS</b>	8008-26-2
<b>INCI</b>	CITRUS AURANTIFOLIA OIL
<b>FEMA</b>	4743
<b>EC no.</b>	290-010-3
<b>Botanical name</b>	<i>Citrus aurantifolia</i>
<b>Botanical family</b>	<i>Rutaceae</i>
<b>Accepted synonyms</b>	<i>Citrus macrocarpa</i> , <i>Citrus medica</i> var. <i>aurantifolia</i>
<b>Common names</b>	Lime Essential Oil, Lime Peel Oil
<b>Origin</b>	Mexico
<b>Cultivation method</b>	Plantation
<b>Harvest period</b>	January to June
<b>Plant part used</b>	Peel

<b>Method of extraction</b>	Cold Pressing
<b>Main components</b>	Limonene, beta-Pinene, gamma-Terpinene, alpha-Pinene, Sabinene, beta-Myrcene, para-Cymene, Citral, <sup>[2, 3]</sup>
<b>Refractive index at 20°C (FCC)</b>	1.482 to 1.486
<b>Specific gravity at 25°C (FCC)</b>	0.872 to 0.881

### Certifications of analysis

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

### Certifications and declarations

