



# Orange Cold Pressed

## *Citrus sinensis*

Orange Cold Pressed is obtained by cold pressing the peel of the *Citrus sinensis* fruit.

**Olfactive profile**  
Sweet, tangy, and citrusy

**Appearance**  
Intense yellow, orange, or deep orange

### Botany

*Citrus sinensis* is an evergreen tree that belongs to the *Rutaceae* family and grows between 5-10 meters (16-32 feet) in height. It has dark green elliptical leaves, and white flowers that appear in clusters. The fruit is medium-sized and has a round, slightly oval shape, with a thick orange peel.

### Ethnobotany

Orange trees are native to Southeast Asia. With trade and exploration, cultivation spread across the Mediterranean, the Middle East, Africa, Australia and the Americas. They were primarily utilized for traditional medicine and culinary purposes.

### Uses/Application

Orange Cold Pressed is used in aromatherapy, pharmaceuticals, flavor, cosmetics, cleaners, household fragrance, and fine fragrance.<sup>[1, 2, 3]</sup>

### Technical information

<b>CAS</b>	8008-57-9
<b>INCI</b>	CITRUS AURANTIUM DULCIS (ORANGE) PEEL OIL
<b>FEMA</b>	2825
<b>EC no.</b>	232-433-8
<b>Botanical name</b>	<i>Citrus sinensis</i>
<b>Botanical family</b>	<i>Rutaceae</i>
<b>Accepted synonyms</b>	<i>Citrus aurantium var. sinensis</i> , <i>Citrus aurantium dulcis</i>
<b>Common names</b>	Sweet Orange Oil
<b>Origin</b>	Brazil / Mexico
<b>Cultivation method</b>	Plantation
<b>Harvest period</b>	December to July
<b>Plant part used</b>	Peel

<b>Method of extraction</b>	Cold pressing
<b>Main components</b>	Limonene, beta-Myrcene, Alpha-Pinene, Linalool, alpha-Terpineol, Decanal <sup>[1, 4]</sup>
<b>Refractive index at 20°C (FCC)</b>	1.472 and 1.474
<b>Specific gravity at 25°C (FCC)</b>	0.842 and 0.846

### Certifications of analysis

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

### Certifications and declarations

