



# Tangerine Cold Pressed

## *Citrus reticulata*

Tangerine Cold Pressed is obtained by cold pressing the peel of the *Citrus reticulata* fruit.

**Olfactive profile**  
Sweet, zesty, and tangy

**Appearance**  
Red-orange to brown-orange

### Botany

*Citrus reticulata* is an evergreen tree that belongs to the Rutaceae family and grows between 4-8 meters (13-26 feet) in height. It has dark, oval-shaped leaves, and white fragrant flowers that appear in clusters. The fruit is small to medium-sized and has a slightly spherical, oblate shape, with a loose, reddish-orange peel.

### Ethnobotany

Tangerines originated in Southeastern Asia. Their cultivation spread westward along trade routes to the Mediterranean, and to the southern United States. They were primarily utilized for traditional medicine and culinary purposes.

### Uses/Application

Tangerine Cold Pressed is used in aromatherapy and flavor.<sup>[1, 2, 3]</sup>

### Technical information

<b>CAS</b>	8016-85-1	<b>Method of extraction</b>	Cold Pressing
<b>INCI</b>	CITRUS RETICULATA (TANGERINE) PEEL OIL	<b>Main components</b>	Limonene, beta-Myrcene, alpha-Pinene <sup>[4]</sup>
<b>FEMA</b>	3041	<b>Refractive index at 20°C (FCC)</b>	1.473 - 1.476
<b>EC no.</b>	297-672-2	<b>Specific gravity at 25°C (FCC)</b>	0.844 - 0.854
<b>Botanical name</b>	<i>Citrus reticulata</i>	<b>Certifications of analysis</b>	
<b>Botanical family</b>	Rutaceae	SDS	GMO-Free
<b>Accepted synonyms</b>	<i>Citrus tangerine</i> , <i>Citrus deliciosa</i>	Food Grade	Allergen
<b>Common names</b>	Tangerine Essential Oil	Natural Statement	Prop 65
<b>Origin</b>	Mexico / U.S.A.	Origin Statement	
<b>Cultivation method</b>	Plantation	<b>Certifications and declarations</b>	
<b>Harvest period</b>	December to March		
<b>Plant part used</b>	Fruit peel		

