



Organic citron oil



The citron tree is one of the first citrus trees. Theophrastus mentions it in his "history of plants" around 300 BC. It spreads in Europe at the beginning of the Christian era. It is commonly used in the Mediterranean rim to flavor tea, cakes and other dishes.

Our commitments

This organic essential oil is sourced directly from the origin.

OLFACTIVE NOTES : Citrus, fresh, zesty

TASTING NOTES : Delicate, lemony, bitter

Main features

USE

Food, Aromatherapy, Cosmetic, Perfumery

BOTANICAL NAME

Citrus medica L.

BOTANICAL FAMILY

Rutaceae

INCI NAME

Citrus medica vulgaris peel oil

CAS NUMBER

85085-28-5 / 92346-90-2

FEMA NUMBER

2318

COUNTRY OF ORIGIN

Italy

PLANT PART USED

Zest/ fresh fruit pericarp

PROCESSING METHOD

Fresh fruit pericarp cold expression

CERTIFICATIONS/LABELS

Organic farming

CONSTITUTION

100% pure and natural

MATERIAL SAFETY DATA

www.quickfds.com

Formulation

The citron is ideal for citrus top notes. A great ingredient to use in your lemon flavors or your toning cosmetic formulas.

COS'ING

Fragrance

COSMETIC FUNCTION

Sanitizing

COSMETIC PROPERTIES

Antibacterial, tonic



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Please note that Elixens does not perform objectivity or characterization tests. For more information, we invite you to consult our regulatory documents.

We used this set of bibliographic references available on www.elixens.com.

We remain at your disposal for any questions.

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