

# Grapefruit Essential oil United States

*Citrus paradisi* Macfad.



Citrus



Botanical family : Rutaceae  
Method of culture : Conventional  
Part harvested : Peels

CAS TSCA : 8016-20-4  
INCI : Citrus paradisi peel oil

## Specifications

Method for obtaining : Cold expression  
:   
Appearance : Yellow to orange liquid  
Constituents : Limonene, myrcene

## Harvest period

J F M A M J J A S O N D



The grapefruit is a small, subtropical tree of the citrus family. Though its botanical origins are uncertain, it seems to be a hybrid of the pomelo (*Citrus grandis*) and sweet orange (*Citrus sinensis*). The grapefruit is believed to have been crossbred and cultivated by botanist Hughes in 1750 in Barbados, thus taking the name “Barbados grapefruit.” The grapefruit tree is an evergreen tree with glossy leaves and delicately scented, white flowers that give way to large, golden fruit. The peel of the grapefruit is bursting with small glands filled with essential oil. The outer pericarp is thus cold-pressed to release the aromatic components. The resulting essential oil is zesty, fresh, and bitter, with the characteristic smell of citrus.

The world’s largest grapefruit producer is now the State of Florida in the United States. The mild, humid climate found on the shores of the Gulf of Mexico is ideal for cultivating this tree. The harvest period is approximately the same as that of oranges and ends in June. A second crop harvest sometimes takes place when weather conditions have been favorable.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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