

Tangerine Essential oil Brazil

Citrus tangerina Yu. Tanaka



Citrus



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

CAS TSCA : 8016-85-1
INCI : Citrus tangerina peel oil

Specifications

Method for obtaining : Extraction without heating, by mechanical proceeding
:
Appearance : Orange to reddish orange liquid
Constituents : Limonene

Harvest period

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



Tangerine is a citrus fruit botanically very close to the Mandarin orange. Both are from China, but the tangerine became more widespread in America, especially in the United States, where it is very popular. The tree has evergreen foliage of glossy green and fragrant white flowers reminiscent of orange blossoms. The fruit of the tangerine is a larger than that of the mandarin tree, and darker in color. The fruit is harvested before reaching complete maturity, between April and July. When the fruit is too ripe, the peel comes away too easily from the pulp and it is impossible to use cold-press machines for extraction. Tangerine essential oil has a pleasant, citrusy scent recalling that of bitter orange when peeled.

The name tangerine comes from the Moroccan city of Tangier, where it was long cultivated. In Brazil, tangerines are grown mainly as table fruit, alongside the sweet orange. Essential oil production is still a secondary industry. Though very close in botanical terms, the Mandarin orange and tangerine are very different in olfactory character.

Advised uses : Aromatherapy, Alimentary



ALBERT VIEILLE

Ed. 2019.10.16