

Mandarin yellow Essential oil Italy

Citrus reticulata Blanco



Citrus



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

CAS TSCA : 8008-31-9
INCI : Citrus reticulata peel oil

Specifications

Method for obtaining	Extraction without heating, by mechanical proceeding, of the fresh
:	material
Appearance :	Yellowish green to orange-yellow mobile liquid
Constituents :	Limonene, gamma-terpinene, alpha et beta-pinenes

Harvest period

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A well-loved, sweet citrus fruit, the mandarin is the fruit of a small tree, the Mandarin orange tree. This fruit-producing, evergreen shrub has dark-green, glossy foliage and leaves that are smaller than on other citrus plants. The small, fragrant flowers, similar to orange blossoms, give rise to orange-yellow, globular fruits. Though very close botanically to the tangerine, the peel of the Mandarin orange has a sunnier color. Mandarin peel is covered with small pockets secreting essential oil, emitting a pleasant, zesty scent when the fruit is peeled. Mandarin oranges are harvested before the fruit is fully ripe. The essential oil is obtained through cold expression of the pericarp, a technique which separates the juice from the essential oil. The oil's citrusy fragrance is tart and tangy, with a green facet.

Native to Southeast Asia, China, Vietnam, the mandarin tree has been cultivated in Japan and China for several centuries. It was not introduced in Europe until the early 19th century. It eventually made a more permanent home in Italy's Sicily and Calabria regions, along with bergamot and sweet orange. The common name comes from the mandarin's home country, China. It appears that "Mandarin" is a reference to the orange color of the ceremonial dress worn by high dignitaries of the former Chinese Empire, called mandarins.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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