



What is Orange Oil?

Orange oil is an essential oil produced by cells within the rind of an orange. When you peel an orange you can feel the oil that is in the skin or rind. If you press or twist your orange peel you will feel the oil being released. It is most commonly extracted as a by-product of orange juice production using mechanical expression equipment that removes the oil and simultaneously extracts the juice. The oil is separated from the oil water emulsion using a centrifuge producing a C.P. or cold pressed oil. (Other methods can also be used for example H.P. hand pressed and other processes)

Color: Orange oil is yellow to orange to orange red in color

Composition: Orange oil is composed mostly of D 'Limonene (>90%). Along with D 'Limonene the constituents in the oil are considered as terpenes, alcohols and aldehydes. Compounds in the oil can vary with each variety of oil and with the extraction process. Composition can also vary as a results of the region the fruit is grown or variation in weather. Some orange oil is juicier or fruitier than others, mostly due to aldehydes and top notes and these notes are often sought after by buyers

Botanical Name: Citrus Sinensis (Sweet Orange)

Origin or Country: The orange oil we purchase has several origins: Brazil, Argentina, Mexico, Belize, Florida, and California

Varieties: Orange oil has different varieties and these are very similar to some of the fresh fruit you would find in the supermarket. Some of these varieties used to make oils are: Valencia, Midseason, Navel, Blood Orange, Shamouti, Pera, Cara Cara

Related fruits: Orange Oil can also come from Bitter Oranges and other citrus fruits that are somewhat related to orange oils are Grapefruit, Tangerine, Clementine and Mandarin.

Uses: Orange oil is used in flavors, cleaning products (for fragrance and cleaning properties), and fragrances



Please remember your feedback and additional ideas are always welcome at CASC@citrusandallied.com