

# The happy oils

## Citrus oils are very popular in perfumery



**They're fresh, stimulating and invigorating, lend characteristic accents to the top notes of many perfumes, and are all but indispensable in Chypre: Citrus oils – which perfumers also call agrumen oils – are the "happy oils" of perfumery. Especially popular: Bergamot and lemon oil.**

Without citrus oils, the world of perfume would be like a beautiful woman who's in a bad mood. Like a good joke without a punch line. Or a gourmet meal without any salt. Because no matter how romantic, balsamic or even eroticizing a fragrance might be: It still won't be enough without a touch of freshness, cheerfulness and high spirits – especially in the top note. In perfumery, this task is handled, first and foremost, by one type of essential oil: Citrus oils, also called agrumen oils. They're obtained from citrus fruits like bergamot, lemon, grapefruit, lime, mandarin and bitter orange. It's primarily the essential oils of bergamot and lemon that enjoy the greatest popularity among perfumers.

### **Extremely cheering: green bergamot oil**

The fruit of the bergamot tree, an inedible hybrid of bitter orange and lemon, is cultivated in California, Spain, South Africa and especially in Calabria in southern Italy. A bergamot tree can grow to an age of 100 years; ideally, it bears up to 200 kilograms of fruit. Nevertheless, this quantity will yield "only" around one kilogram of top quality essential oil. The fruit has to be manually picked, cleaned and completely cold-expressed. A



centrifuge is then used to separate the essential oil from the water and solids.

Fragrance experts consider green bergamot oil to be the most important of all citrus oils. It has a lively, clear, slightly fruity-sweet scent and it's extremely cheering. It's what sets the tone in famous Kölnisch Wasser, for example.

### **Fresh and invigorating: lemon oil**

Lemon also lends fragrances a tingly-fresh note. Lemon oil makes fragrance notes tingly, cheerful and invigorating. But it's also synonymous with freshness and hygiene, which is why so many household



and kitchen products – from cleansing agents to room sprays – would be inconceivable without it. What's more, lemon also plays a major role in flavoring foods. In Sicily, one of the main areas in which lemons are cultivated in Europe, two methods are used to obtain both the essential oil as well as the juice of this beautiful yellow fruit, which is chiefly employed for flavoring foods: Under one method, the lemons are washed, cut in half and advanced along roller conveyors, which tear open the pores and grate down the peels. Centrifuges are then used to obtain the essential oil from this mass, with the remainder of the fruit being expressed. Under the second method, the lemons are cut in half and expressed to crush the oil cells in the peels. The oil is then separated from the water.