



Citrus Oils

Extracted from the peel of the fresh & clean citrus fruit by physical means only, without any heat or chemical treatment. During the juice extraction, the fruit peel is being pressed and scratched. As a result, the natural oil is released from the peel and flushed (separately from the juice) by water.

This oil/water emulsion goes through filtration and centrifugation to obtain a 100% pure, natural and cold pressed oil, which after the dewaxing is market able.

Types: Orange, Grapefruit white & red, Lemon, Lime, Mandarin, Tangerine (easy peelers)





Essence Oils & Water Phase

When concentrating juice, evaporated water contains oil and water phases, which are being recovered separately and no need to repeating at the end of the phrase. **Types:** Orange, Grapefruit, Lemon, lime.



Orange:

CP Orange Oil
Orange Essence Oil
(OEO)
Orange Aroma
Orange D-Limonene
Folded Orange Oil
Orange Terpenes



Grapefruit:

CP Pink/Red
Grapefruit Oil
CP White Grapefruit Oil
Grapefruit Essence Oil
(GEO)
Grapefruit Aroma

Folded Grapefruit Oil Grapefruit Terpenes



Lemon:

CP Lemon Oil Lemon Essence Oil Lemon Terpenes Folded Lemon Oil



Lime:

CP Lime Oil
Distilled Lime Oil
Lime D-Limonene
Folded Lime



Tangerine/ Mandarin

CP OIL

Our citrus oils begin their journey at the source - cultivated through **Prodalim**'s vertically integrated, tree-to-table supply chain and transformed into high-quality, clean-label ingredients.

At **Prodalim**, a global leader in juice solutions and specialty ingredients, we reimagine nature into impactful creations, unlocking hidden value through circular economy practices and innovation.

With our global footprint and deep commitment to sustainability, we deliver high-quality ingredients that make a real difference for both people and planet. Visit our site **www.prodalim.com** to learn more.

