



Lemon Oil

Production & Origin

Although to the general public's belief Lemons are cultivated just for fresh fruit purposes, they have in fact many important derivatives. There are six main countries who produce Lemon Globally, the USA, Argentina, Spain, Italy, South Africa and Brazil. The 2 South American countries produce the majority of the Global production.

The largest of these 2 South American producers is Argentina and it concentrates on processing (not fresh fruit production). Although Spain was historically famous for Lemon Oil for many years it now concentrates on Fresh Fruit and the Oil from this Country is more Boutique in nature.

Current Argentinian processing of Lemon is believed to be over 850,000 tonnes which equates to approximately 3.4 Million kg of Oil. For comparison, the USA produces around 950,000kg of Lemon Oil each year.

The 3 production methods for Lemon Oil are FMC Type extraction, the Brown Oil Extractor and the Pelatrice method.

The FMC type extraction method is a process that is used Globally, both the Oil and juice are simultaneously extracted by a cutter tube, this tube pierces the Fruit and will in turn remove the Juice while the Oil is extracted.

The Brown Extractor Method is used mainly in the USA and South America. This method extracts the Oil first by puncturing the Peel with thousands of Stainless-steel needle points. This process then pierces the Oil sacks which releases the oil and this in turn is captured by a water spray. The final stage in this process is to centrifuge the oil and separate the water.

The final method is the Pelatrice type extraction which originates from Italy (Sicily). This method uses disc grates to rasp the Peel and then the oil is caught in a water spray and passed to a centrifuge for final production.