

Discover...

Orange (Sweet Orange)

Citrus sinensis

Food Grade, Cold Expressed

Refreshing, Cheering, Comforting

Brisk, refreshing, fruity scent and flavor, orange oil is often used to promote feelings of peace and happiness, and to encourage good luck.

With its appealing, sweet citrus scent and flavor, orange oil makes a wonderful addition to everything from perfumes to countless foods and beverages, and is known for the added benefit of supporting the digestive and immune systems to promote overall good health. Orange oil has been used for thousands of years in eastern cultures for its noted benefits in boosting mood and aiding the body's ability to fight various illnesses. It is also known to have antifungal and antibacterial properties and is widely used in cleaning products. Children often respond better to orange essential oils than to other, stronger scents, due to its mild, sweet smell.

Topically*: *Orange blends well with most scents to give an added boost of good energy and happiness. Often used to brighten dull skin and to normalize oily skin. Orange oil is considered non-irritating and non-toxic and blends easily with other scents, which makes it the perfect addition to any variety of homemade creams and massage oils.*

Aromatically: *Inhale the scent of orange oil to encourage happy thoughts and to reduce stress; place a drop or two on a pillow to support restful sleep. Diffuse orange oil to freshen the air.*

Blends well with...

Peppermint for energy and concentration

Lemongrass for a rich, inviting scent and mood lifter; also makes a great cleaning agent

Lavender for a cheering, stress-busting blend

Cedarwood for a mood balancing blend

More Tips & Common Uses: *Make your own cleansing spray and remove grease from stove and countertops; Add a drop to the laundry to lessen must and mildew smells. Add to any of our great recipes for hand creams, lotions, body butters and more.*

As a Flavor: *LorAnn's pure orange is a gluten-free, food grade oil that can be used (very sparingly) as a great flavor enhancement. Use a few drops of orange oil in place of orange zest in your recipes or whenever you want a punch of orange flavor.*

* Pure essential oils are very potent. We strongly recommend diluting them when applying topically to avoid any potential skin sensitivities. Please refer to our Essential Oil Safety Guidelines for more information.

Disclaimer: The information provided here and throughout our website is for educational purposes only and is not intended to treat, cure, or diagnose any condition. This information is not intended as a substitute for consulting with your health care provider. It's best to consult with a healthcare professional before using any essential oil during pregnancy or before using essential oils with children.