

accent on BLOOD ORANGE



Blood Oranges are one of the brightest stars of the citrus family, with a seductive hue and intriguing scent. With color variety that is always a surprise, they can appear as red as cherries or as blue as blueberries or as purples as Aubergines. Blood Oranges originated in Sicily and Spain with varieties that include Tarocco, Moro and Sanguinello, each with their own distinguishing note.

Often misunderstood, Blood Oranges are more complex than other citrus family members, with a slightly more bitter bite, yet they have much less acidity. They pack many health benefits including high levels of Vitamin C, Vitamin A, potassium, iron, calcium, fiber, anti-oxidants and Folic Acid, contributing to healthier metabolic functions, repairing tissues and promoting healthier gums and healing wounds.

Blood Oranges are used in many food and beverage categories including juices, cocktails and mixers, salads, sauces, sorbets, granitas, compotes, confections, spirits, marmalades and health alternative products. For sophisticated palates, blood orange olive oil and blood orange balsamic vinaigrettes continue to rise in popularity.

Artiste offers a full range of Blood Orange products which include Blood Orange Oil cp, Blood Orange Essence and Blood Orange Oil Molecular Distilled (Furocumarine Free). All are 100% natural. Blood Orange Oil is also available as organic.

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