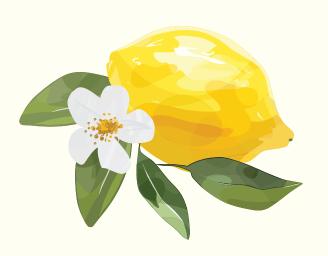
### **ESSENTIAL** OILS

# **MARKET REPORT**

**SUMMER 2025** 



**CITRUS SPLASH** 



www.ultranl.com

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#### **SUNLIT JOURNEYS IN SCENT AND SPIRIT**

Summer arrives not merely as a season, but as an unfolding experience of the celebration of light, colour and boundless energy. It is a time when music, art, and nature move in rhythm, painting the world in bold hues, skies in brilliant blue, sunrays in golden cheer and meadows in green grandeur. In this luminous setting, Ultra International embarked on a season filled with scent, storytelling and shared discovery.

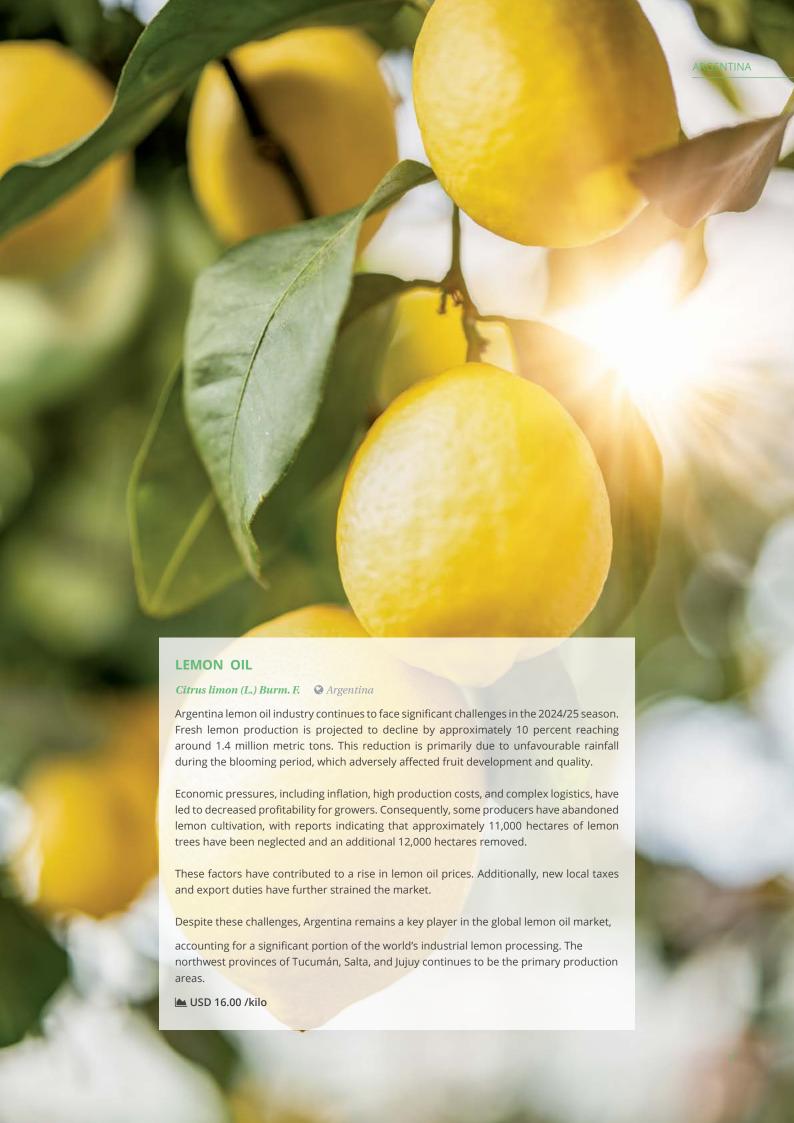
At the heart of this journey was our participation in SIMPPAR 2025, where the global aroma community gathered once again to celebrate the craft and culture of perfumery. As the curtain fell on the Paris chapter of this prestigious event our team celebrated the centenary of the 1920's, the decade that created iconic Parisian fragrances.

The season also took us across oceans, to the lush citrus groves of Tucumán, Argentina during the IFEAT Argentina Study Tour. Here among the world's largest and most sophisticated lemon producing regions, we witnessed the scale and expertise that make Argentina a global leader in lemon oil and its derivatives. From field to facility, every step revealed a story of innovation and dedication.

Further enriching this vibrant season was our ongoing dedication to sustainability and sensory artistry. Through creative collaborations with global perfumers and industry organisations, we continue to champion the responsible sourcing of natural ingredients ensuring that each fragrance we create carries not only beauty but also integrity. These efforts, both behind the scenes and on the field are part of our enduring mission to blend heritage with forward-thinking values.

As summer dances on in rays and rhythm, we embrace each step with gratitude and curiosity. Every scent tells a story. Every journey reveals a new shade of possibility. Here's to a season of sunlit discovery and the soulful essence it brings.

**Priyamvada Sanganeria**Director, Ultra International BV





## THE FUNCTIONAL BEAUTY OF NATURAL AROMATIC MOLECULES

#### A personal reflection from Juan Carlos, Ultra Business Development Manager LATAM

When I first started writing AE con IA, it came from a deep curiosity — and honestly, a kind of reverence — for the way nature speaks to us through scent. Fragrance has always held meaning for me: it connects us to memory, to place, to emotion. But over time, I began to see that these molecules are not just beautiful — they are profoundly functional. They tell stories of survival, communication, and balance that we're only beginning to understand.

Through my writing, I've explored dozens of natural aromatic compounds, but five in particular have stood out to me recently: **linalool**, **cinnamaldehyde**, **citral**, **geranyl acetate**, and **eugenol**. Each one, in its own way, reveals something essential about the harmony between scent and purpose in the plant world.



Let me start with **Linalool** — a molecule I've come to appreciate not just for its soft, floral aroma, but for its gentle strength. Found in lavender, basil, coriander, and rosewood, it doesn't just calm the senses; it soothes inflammation, supports the immune system, and acts as a natural shield. Its elegance lies in how effortlessly it combines comfort and protection.



**Cinnamaldehyde**, on the other hand, is fiery and bold — the soul of cinnamon. I've long admired how this molecule, once used simply to flavor food or warm a room with its scent, is now being studied for its powerful antimicrobial and antioxidant properties. It reminds me that ancient wisdom often precedes scientific validation — and that nature's most intense aromas often carry equally intense benefits.



Then there's **Citral**, the bright, lemony burst found in lemongrass and *Litsea cubeba*. At first, I saw it as a top note in fragrance — lively, uplifting. But writing about it revealed a deeper story: citral is used in the synthesis of Vitamin A, offers anti-inflammatory properties, and is being explored for use in therapeutic formulations. It's a fresh scent, yes — but also a potent ally.



**Geranyl acetate** is another favorite of mine. Sweet, fruity, and gently floral, it forms the backbone of many rose-like compositions and can be found in oils like citronella, lemongrass, and geranium. I've come to see it as a quiet workhorse: not only does it enhance aroma beautifully, but it also plays a role in natural repellent formulations and supports skin wellness through antifungal and anti-inflammatory actions.



And finally, there's **Eugenol** — the warm, spicy essence of clove and cinnamon leaf. This one connects me most to tradition. It's been used in dentistry, cooking, and rituals for centuries. Writing about it has reminded me how a single molecule can bridge generations, cultures, and even disciplines — from natural medicine to sustainable chemistry.



What ties all these together — and what continues to inspire me — is what I like to call functional elegance. These are not just scents; they are solutions. They protect us, soothe us, and guide us toward a more intuitive way of living. In a world that often seeks the synthetic or the superficial, these molecules ground us in something real, something wise.

For me, the process of writing about them has become much more than a professional interest — it's a journey of learning, discovery, and connection. With each article, I try to listen a little more closely to what nature is saying, and to help others hear it too.

So next time you wear a perfume, sip a spiced tea, or apply a plant-based product, I hope you pause for just a moment. There is beauty in that scent, yes — but also function. Purpose. Intelligence. A quiet conversation between you and the natural world.

And that, to me, is the real power of fragrance.







#### **ORANGE OIL**

Brazil's upcoming orange crop is showing real signs of recovery, with Fundecitrus forecasting a 36% increase over last year. The 2025–2026 season is expected to reach 314.6 million boxes which is a return to the ten-year average and a welcome shift after several tough seasons.

Average fruit weights are down a little, but overall productivity is up, especially in the Southwest region. Growers have reinvested in grove care, improving irrigation and pest control following better returns last season However it should be noted that fruit drop is expected to be higher than usual at around 20%.

All in all, this is a promising update for the orange oil market.

**■** USD 15.00 /kilo



#### **EUCALYPTUS OIL**

#### 

China continues to dominate global eucalyptus oil production, supplying about 75 percent of the world's demand. In 2025, the market is valued at approximately USD 159.39 million and is projected to reach USD 218.82 million by 2030, growing at a CAGR of 6.6 percent. The oil's applications span medicine, daily chemicals, and spices. Strong domestic demand, particularly from traditional Chinese medicine (TCM), is contributing to firm prices. The market's growth is driven by the oil's antimicrobial and anti-inflammatory properties, making it a staple in various industries.

**■** USD 11.00 /kilo

#### **STAR ANISE OIL**

#### Illicium verum 🔞 China

The star anise oil market in China is experiencing robust growth, driven by increasing demand in pharmaceuticals and traditional medicine. The global market size is projected to reach USD 214.10 million by 2030, registering a CAGR of 3.4 percent. China's focus on meeting stricter quality requirements, especially for regulated export markets, is enhancing its global competitiveness. Technological advancements in species verification and chemical profiling have improved product quality, restoring market confidence.

**L** USD 20.00 /kilo



#### **CORIANDER OIL**

#### 

Coriander oil production in Eastern Europe, particularly in Bulgaria and Ukraine, has experienced a significant decline of approximately 30 percent compared to the previous year. This downturn is attributed to adverse weather conditions, including prolonged droughts and unexpected frosts during the critical growth phases of the coriander plant. These climatic challenges have led to reduced seed yields, directly impacting the volume of oil extracted.

The reduced availability has prompted farmers and traders to adopt stockpiling strategies, anticipating further price increases due to the constrained supply. This behaviour has led to a sharp decrease in export volumes, affecting international markets reliant on Eastern European coriander oil.

**■** USD 84.00 /kilo

#### **FENNEL OIL**

#### Foeniculum vulgare S Eastern Europe

Fennel oil production has remained relatively stable across Eastern Europe, with countries like Bulgaria and Romania maintaining consistent output levels. However, the industry faces challenges due to increasing shipping delays and logistical disruptions stemming from geopolitical tensions in the region. These disruptions have led to an estimated 5–7 percent increase in landed costs for international buyers, as rerouted shipments and extended delivery times become more common.

**■** USD 65.00 /kilo





#### **BASIL OIL**

#### 

Basil oil production in Egypt is stable, with steady demand from flavor, fragrance, and culinary sectors. Producers are maintaining price stability by expanding organically certified acreage to meet stringent EU buyer requirements.

#### ▲ On Request



#### **GERANIUM OIL**

#### 

Geranium oil is seeing high demand, especially from perfumery and aromatherapy sectors. Favorable weather has supported a good harvest. Egypt is actively expanding distillation capacity to accommodate rising global interest.

**■** USD 121.00 /kilo

#### **CARDAMOM OIL**

#### Elettaria cardamomum 🔾 Guatemala

Production is projected to decline by approximately 44 percent, bringing total output down to an estimated 17,000–20,000 tonnes. This reduction is primarily due to drought conditions and pest infestations, notably thrips, which have adversely affected the crop. The market is also experiencing increased volatility, with prices fluctuating frequently due to the inconsistent quality of the available crop.

**L** USD 950.00 /kilo



#### **CARDAMOM OIL**

#### 

Cardamom oil prices in India have remained stable during this period. The market trend is stable to slightly sluggish in the near term. Recent rains in Kerala's cardamom-growing areas, especially Idukki, have improved crop health and boosted harvest prospects. Daily average arrivals are around 30–50 MT, with the quality of the cardamom observed to be average. Prices increased by mid-March compared to early March and have remained stable since. Given the current market conditions, prices are anticipated to remain firm with an upward trend.

**■** USD 500.00 /kilo

#### **CORNMINT OIL**

#### 

Mentha arvensis oil production has remained relatively steady, but synthetic menthol competition is increasing sharply. Many downstream buyers in oral care, pharma, and confectionery are shifting to synthetic variants to hedge against price volatility. Despite stable crop acreage, Indian producers are facing tighter margins as synthetic supply undercuts prices. Nevertheless, natural-product segments, particularly in aromatherapy and wellness, continue to prioritize genuine cornmint oil, sustaining niche demand even as mainstream usage softens.

**■** USD 21.00 /kilo





#### **CITRONELLA OIL**

#### 

Citronella oil prices in India reached new highs, exhibiting a strong upward movement. The bullish trend is expected to continue in the coming months, driven by tight supply and strong demand . Production has commenced; however, raw material shortages continue to limit supply. High demand, particularly for its insect-repellent properties, is steadily driving prices upward. Globally, the citronella oil market is projected to grow at a CAGR of 5.47 percent from 2025 to 2034, reaching approximately USD 233.93 million by 2034. In India, the market is experiencing consistent demand from both domestic and international markets, despite high production and labor costs making production an expensive proposition. Overall, the market is characterized a sustained price rise.

**■** USD 25.00 /kilo

#### **CLOVE OIL**

#### Syzygium aromaticum ② India

Clove oil prices have remained stable at higher levels throughout this period. The short-term outlook is strong and stable, with firm price levels expected to continue. Demand remains steady and consistent across key markets. The price outlook is stable to bullish, supported by solid demand and minimal supply changes.

**■** USD 47.00 /kilo









#### **CUMIN OIL**

#### Cuminum cyminum 🔞 India

Cumin oil prices have remained stable during this period. The short-term outlook indicates that the price trend is expected to stay stable and consistent. Bullish trends are observed due to strong export demand and expected lower domestic production. India's cumin production for 2025 is expected to be 20-25% lower than last year. Gujarat's harvest is in full swing, while harvesting activities in Rajasthan have only just started. Carry-forward stocks from the robust 2024 crop are anticipated to support price stability.

**■** USD 65.00 /kilo

#### **HOLY BASIL OIL**

#### Ocimum sanctum ③ India

Holy Basil Oil prices demonstrated a positive trajectory throughout the April–June 2025 period. With favorable weather supporting the crop, distillation commenced and continued through April, with strong market expectations for healthy crop arrivals. The oil's value in aromatherapy, personal care, and wellness products has kept demand consistently high. As a result, prices are projected to test resistance levels in the months ahead. Given the prevailing positive sentiment and limited supply growth, the bullish outlook for Holy Basil Oil is likely to persist short-

#### **DAVANA OIL**

#### 

The Indian Davana Oil market experienced a sharp price increase from April to June 2025, driven by a lower-than-expected harvest and intense summer heat that affected both yields and quality. The current season, which ended in May, saw reduced output in major regions like Karnataka, with total production estimated around 7 metric tons compared to the usual 12-15 metric tons. High-davanone content material is particularly scarce, contributing to premium pricing. Distillation had begun across key regions, but the scarcity of topquality oil persists. With demand remaining firm and no new crop expected soon, prices are forecast to remain elevated through the coming months.

**■** USD 590.00 /kilo

#### **GINGER OIL**

#### 

Ginger oil prices have experienced a slight decline during this period. The market outlook is stable with a slightly bullish tone expected to prevail going forward. Limited availability of extraction-grade raw material has caused mild price firming. The market direction will largely depend on the sustained availability of extraction-grade raw material. Despite the current price trend, ginger oil continues to gain market traction due to increased demand for natural disinfectants and skincare solutions.

**■** USD 87.00 /kilo



#### **TURMERIC OIL**

#### Curcuma longa 🔞 India

Turmeric Oil maintained a stable price trend during April and May 2025. Despite this dip, both domestic and export demand remain robust. Market forecasts suggest prices may increase before the next harvest cycle, driven by tightening supply and strong demand.

Leaf) 22.00 /kilo Leaf) 22.00 /kilo

#### **LEMONGRASS OIL**

#### Cymbopogon citratus 3 India

The Indian lemongrass oil market exhibited a moderately bullish trend, underpinned by steady demand across cosmetics, aromatherapy, and natural product sectors. Prices remained stable and firm, bolstered by consistent buyer interest despite minor supply fluctuations. The market's resilience is attributed to its diverse applications, ranging from personal care to food and beverages. Overall, the outlook remains positive, with sustained interest from buyers maintaining market strength

**■** USD 20.00 /kilo

#### **NUTMEG OIL**

#### Myristica fragrans 🔾 India

The nutmeg oil market in India has exhibited notable stability in raw material prices during this quarter. Fresh arrivals from the new crop season have commenced, contributing to market activity. However, the overall crop volume may be lower due to unfavorable weather conditions. Despite these factors, prices have remained stable over the last two weeks. The market trend indicates a bullish short-term outlook, supported by strengthening demand and prevailing uncertainty in the broader market.

**■** USD 50.00 /kilo

#### **VETIVER OIL**

#### Vetiveria zizanoides 🛛 🔾 India

Vetiver Oil witnessed a mildly positive market trend over the past quarter, with prices recovering steadily after earlier softness. Harvesting operations were underway across all major production zones, ensuring stable supply streams. Market demand for Vetiver oil remains strong, particularly from the personal care, spa, and relaxation sectors.

**■** USD 345.00 /kilo







Indonesia's citronella oil market remains robust, with stable production volumes supporting both domestic and export channels. Alongside China, Indonesia accounts for roughly 40 percent of global citronella supply. However, rising production costs, especially for labor and transportation, are squeezing margins. Local producers are also dealing with regulatory pressures to improve quality, as international buyers demand stricter contamination and pesticide limits.

**■** USD 25.00 /kilo



#### **CLOVE LEAF OIL**

Indonesia leads global clove oil production, with key growing areas in the Maluku Islands, Sulawesi, Java, and Sumatra. Harvests in 2025 have been plentiful, particularly in Sulawesi, leading to stable production and slight downward price pressures. Global demand remains strong across food, fragrance, and dental sectors, though price competition from Madagascar and Sri Lanka is increasing.

**■** USD 16.00 /kilo



#### **NUTMEG OIL**

The latest harvest has concluded smoothly, with the next crop cycle set to begin in September. Favorable weather conditions meant this season's production proceeded without major disruptions, ensuring stable output from both major producing regions.

Recent improvements in distillation techniques and quality control processes have further enhanced the consistency and purity of available nutmeg oil. Producers are placing increased emphasis on organoleptic quality and strict adherence to international regulatory standards, supporting strong demand across premium markets.

**■** USD 68.00 /kilo



#### **PATCHOULI OIL**

Pogostemon cablin 🕓 Indonesia

Indonesia dominates global patchouli oil supply, accounting for over 85 percent of global volumes. Despite stable harvests in Sulawesi and Sumatra, logistical bottlenecks and unpredictable weather patterns have caused supply chain disruptions, pushing patchouli oil prices up by 8-10 percent since late 2024. Demand for well-aged, high-quality material continues to outstrip supply, commanding significant market premiums. Exporters are focusing on sustainable farming practices to meet the growing demand for traceable, ethically produced patchouli.

**■** USD 100.00 /kilo

#### **VETIVER OIL**

Vetiveria zizanioides

Indonesia

Indonesian vetiver oil, produced mainly in Java and Sumatra, has emerged as a strong alternative to Haitian supply. Indonesian producers are scaling operations cautiously, balancing between meeting rising demand and protecting long-term soil and water sustainability.

**■** USD 295.00 /kilo

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THE ITALIAN COLLECTION





#### **LEMON OIL**

Lemon oil production, mainly from Sicily and Calabria, continues to enjoy a reputation for premium quality, especially for high-end perfumery and food use. Although inconsistent rainfall and rising temperatures affected yields slightly in early 2025, production volumes remain relatively stable compared to last year. Prices have increased, reflecting solid European demand and tightness in alternative supply markets. Italian lemon oil, prized for its aldehyde and limonene concentration, continues to hold a premium in export markets.

**■** USD 24.00 /kilo



#### **GRAPEFRUIT OIL**

#### Citrus paradisi South Africa

South Africa's grapefruit oil production remains limited due to its reliance on surplus or off-grade fruit, resulting in inconsistent supply. The oil holds minimal influence on global pricing and is utilized opportunistically. The use of pesticides can affect oil quality, reducing its appeal for clean-label and organic applications.

**L** USD 25.00 /kilo

#### **LEMON OIL**

#### Citrus limon (L.) Burm. F. South Africa

South Africa's lemon oil sector faces challenges in 2025, with heavy rains delaying the harvest by approximately three weeks. This delay primarily affects fresh fruit picking, but oil output is still expected to decline by 10-15 percent. Growers prioritize fresh fruit sales, leaving limited volumes for oil production.

**■** USD 10.00 /kilo











The primary lemon-growing region, located around Tucumán in the northwest, offers ideal conditions for lemon production. Argentina also produces orange, grapefruit, and mandarin oils, along with a variety of native and specialty essential oils.

The IFEAT study tour adventure began on Sunday, April 6th, as delegates arrived in the vibrant city of Buenos Aires, landing at either Ezeiza International Airport or Jorge Newbery Airport. After a smooth transfer, guests checked into the elegant Sofitel Recoleta Hotel, nestled in the heart of the city. The atmosphere buzzed with anticipation as participants received their welcome rucksacks and prepared for the week ahead. That evening, the group gathered for a briefing session at the hotel to set the stage for the tour. As twilight settled over the city, we transferred to the stylish Cauce Restaurant in Puerto Madero. Over a gourmet dinner sponsored by San Miguel, conversations sparked and connections formed, setting a positive tone for the days to come.

On Monday, April 7th, the tour began bright and early with breakfast at the hotel. By 8:00 AM, everyone had checked out and was en route to the first industry visit: Flavour House Saporiti, located in Pilar's industrial park. There, delegates explored the company's innovative operations and learned about its contributions to the flavor world. Late morning brought a transfer back to the city, this time to the Casasur Bellini Hotel, where Litoral Citrus hosted a presentation paired with a catered lunch. The discussions offered rich insight into the processing of a wide range of citrus fruits, including oranges, grapefruits, mandarins, and lemons.

Next, the group took a short walk to visit Fueguia, an artisanal perfumery known for its exquisite scents and sustainable practices. Divided into smaller groups, delegates enjoyed an intimate and immersive experience exploring the creative intersection of botanicals and perfumery. By 3:00 PM, it was time to head to Jorge Newbery Airport to catch the next flight onward to the Salta region, where the next chapter of the journey awaited.



On Tuesday, April 8th, the group journeyed north into the stunning landscapes of Salta province. The four-hour drive to Cafayate was breathtaking, as we were immersed in scenic valleys and dramatic terrain. Upon arrival, a warm welcome and lunch awaited us at the elegant Grace Hotel, a serene escape nestled among the vineyards.

The afternoon featured a key highlight: an Essential Oil Workshop held at the Grace Club House and sponsored by Berjé. A series of presentations introduced other producers and suppliers from Argentina, highlighting essential oils beyond citrus. With a coffee break and vibrant discussions, the session offered a perfect blend of learning and networking. The day closed with a refined dinner at Piatelli Vineyards, where Jucofer hosted an unforgettable evening surrounded by Cafayate's famed vines.

On Wednesday, April 9th, the group set off once again, this time heading toward Tucumán. The journey took us along a scenic route, crossing the Pre-Andes formation at an impressive 3,042 meters above sea level. Midday, we paused for lunch in the picturesque mountain town of Tafí del Valle. During the stop, representatives from the Northwest Argentine Citrus Association (ACNOA) the organization that unites the region's citrus production, processing, and marketing sectors provided an insightful overview of the lemon value chain in Northwest Argentina.





In the afternoon, we visited Citromax, one of the country's leading citrus producers. There, they explored the company's extensive processing operations and learned about its commitment to sustainability.

Thursday, April 10th, was packed with activity. The day began with a visit to a local Experimental Station, offering insight into regional agricultural research. That was followed by in-depth tours of Vicente Trapani and FGF Trapani, two industry leaders known for advanced citrus processing and essential oil production. A delicious on-site lunch was hosted by FGF, offering a chance to recharge before more exploration. The evening featured a scenic drive to Villa Polli, where Vicente Trapani treated the group to dinner under the stars in the leafy suburb of Yerba Buena.

On Friday, April 11th, delegates visited Lillo, a botanical research institution just steps from the hotel, delving into the science behind native flora. The foundation is dedicated to the research, protection, and dissemination of knowledge in natural sciences, including botany, zoology, and geology. The morning continued with a visit to Citrusvil, where the group toured local lemon groves. These vast, sun-drenched groves—organized in perfectly aligned rows are at the heart of one of the world's largest lemon-producing operations. Walking through these groves was a sensory experience: the crisp scent of citrus oils lingered in the air, while vibrant fruit stood out against the lush green foliage.

# 66 Throughout the tour, delegates explored and discussed in depth the growing, harvesting, processing, and diverse uses of many essential oils particularly within Argentina's vibrant citrus and essential oil sectors.

In the afternoon, a visit to COTA further illuminated the complex supply chains and innovations in citrus production. At COTA, we had the chance to participate in a handson experience grafting our very own lemon trees! The team guided us through the process: starting with a sturdy rootstock, we carefully selected a scion, made precise cuts, and aligned the cambium layers so they could fuse and grow together. We wrapped the graft with tape, labeled our trees, and left them to do their magic. It was a deeply satisfying experience knowing our graft might one day bear fruit in Argentina. As the sun set, attendees headed to Raco for a team-building session followed by a cocktail dinner sponsored by COTA, celebrating the collaboration and camaraderie built over the week.

During the tour, we also participated in a fun and meaningful team-building exercise centered around a lively game of soccer. Through interactive challenges, we strengthened trust, leadership skills, and collaboration in a dynamic and engaging way. The activity offered a fresh perspective on what open communication, mutual support, and effective teamwork truly look like in the workplace.

The final field day, Saturday, April 12th, began with a hearty breakfast and check-out from the Hilton Garden Inn. The group visited San Miguel, one of the region's largest and most globally active citrus companies. This was followed by a closing lunch at the scenic San Pablo Country Club, hosted by Citrus & Allied, offering the perfect blend of relaxation and reflection.

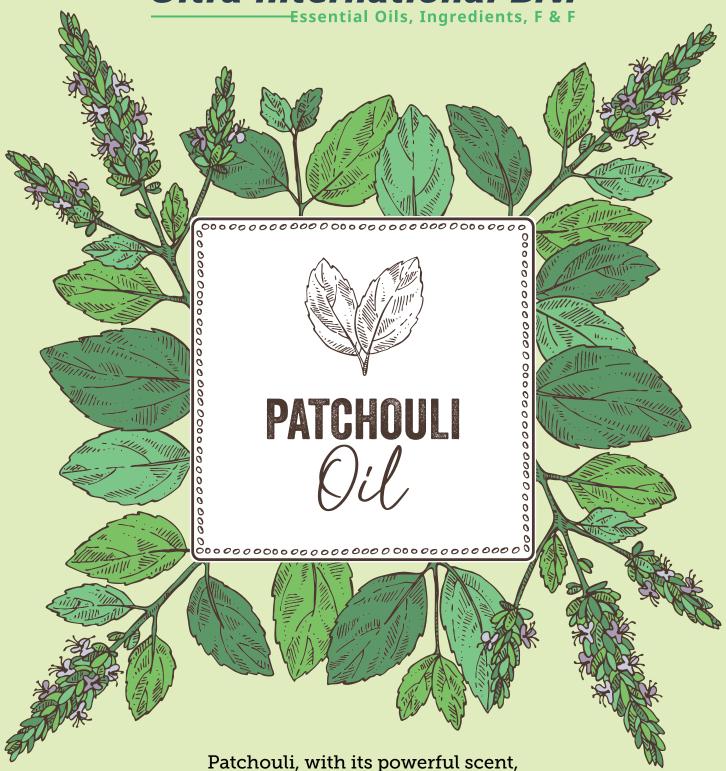
That evening, the group flew back to Buenos Aires. Upon arrival, we returned once again to the Sofitel Recoleta Hotel, where a farewell dinner at Piegari Ristorante La Recova awaited capping the journey with fine Italian cuisine and a toast to the week's discoveries.

Throughout the tour, delegates explored and discussed in depth the growing, harvesting, processing, and diverse uses of many essential oils particularly within Argentina's vibrant citrus and essential oil sectors. We were generously hosted by the companies we visited, treated to thoughtful gifts, and enjoyed delicious local cuisine and cultural entertainment throughout the journey.

Special thanks go to the Local Organising Committee -Sergio Dávalos and Andres Gonzalez, our tour agents Yulia Romero and Matias Molina, and the many Argentinian companies that participated. The entire IFEAT team also deserves sincere congratulations for delivering yet another memorable and enriching Study Tour. We found the experience not only wonderful and unforgettable, but also, in many ways, life changing.



## Ultra International B.V.



Patchouli, with its powerful scent,
A fragrance that's both bold and intent,
A scent that's both wild and divine,
A fragrance that's truly one of a kind.



THE SPANISH COLLECTION





#### **LEMON OIL**

Citrus limon (L.) Burm. F. Spain

Spain's lemon oil sector is facing a 21 percent production drop this season, with a sharper 31 percent reduction in Verna lemons. The reduced harvest is easing oversupply pressures from last year, but market participants remain wary of climate volatility and price swings. Spanish lemon oil remains a premium product, especially in organic-certified form, commanding strong prices in EU markets.

**L** USD 20.00 /kilo



## LES ANNÉES FOLLES A TRIBUTE TO THE GOLDEN AGE OF FRAGRANCE







At SIMPPAR Paris 2025, Ultra International celebrated Les Années Folles "The Crazy Years" a theme inspired by the vibrant 1920s. This era in Paris was a time of artistic creativity, freedom, and exuberance, an era famously known as Les Années Folles. The city became a magnet for visionary artists, writers, and performers from around the world, including Pablo Picasso, Ernest Hemingway, James Joyce, and Josephine Baker.

This era also holds special meaning for Ultra International, as it marks the beginning of our own journey in the world of fragrances. To honor this legacy, we brought a unique olfactory experience to our showcase in Paris. Visitors were immersed in a carefully curated selection of ingredients that captured the spirit of the 1920s such as vetiver India, oakwood COI, sweet orange, gurjun balsam, hay absolute, cardamom, turmeric leaf and red champaca. Each material was chosen to reflect the depth, richness, and artistic flair of that extraordinary time.

The response was heartening. Our space became a meeting point for perfumers, creatives, and partners from around the world, exchanging ideas and inspirations. The mood throughout SIMPPAR was vibrant and collaborative. As the event ended, our team joined the celebration in full vintage style raising a toast to a successful gathering of the global fragrance community.

With warm memories from Paris, we now look forward to SIMPPAR 2026, which will take place in Grasse, the historic heart of perfumery.



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