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Sweet Orange Peel Tincture

DEFINITION

Sweet Orange Peel Tincture is prepared from sweet orange peel, which is the outer rind of the non-artificially colored, fresh, ripe fruit of *Citrus sinensis* (L.) Osbeck (Fam. Rutaceae).

Prepare Sweet Orange Peel Tincture as follows.

Sweet Orange Peel	500 g
Alcohol	900 mL
Alcohol, a sufficient quantity to make	1000 mL

Macerate the *Sweet Orange Peel* in 900 mL of *Alcohol* in a container that can be closed, and put in a warm place. Agitate it frequently during 3 days or until the soluble matter is dissolved. Transfer the mixture to a filter, using Talc as the filtering medium, and when most of the liquid has drained away, wash the residue on the filter with a sufficient quantity of *Alcohol*, combining the filtrates, to produce 1000 mL, and mix.
[NOTE—Exclude the inner, white portion of the rind.]

OTHER COMPONENTS

- [ALCOHOL DETERMINATION, Method I \(611\)](#): 62.0%–72.0%

ADDITIONAL REQUIREMENTS

- **PACKAGING AND STORAGE:** Package in tight, light-resistant containers. Avoid exposure to direct sunlight and excessive heat.
- **LABELING:** The label states the Latin binomial and the official name.

Auxiliary Information - Please [check for your question in the FAQs](#) before contacting USP.

Topic/Question	Contact	Expert Committee
SWEET ORANGE PEEL TINCTURE	Brian Serumaga Science Program Manager	CMP2020 Compounding 2020
REFERENCE STANDARD SUPPORT	RS Technical Services RSTECH@usp.org	CMP2020 Compounding 2020

Chromatographic Database Information: [Chromatographic Database](#)

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