

Melissa Essential oil France

Melissa officinalis L.



Herbaceous
Citral like



Botanical family : Lamiaceae
Method of culture : Conventional
Part harvested : Aerial parts

CAS TSCA : 8014-71-9
INCI : Melissa officinalis leaf oil

Specifications

Method for obtaining : Steam distillation
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Appearance : Colourless to light greenish yellow limpid mobile liquid
Constituents : Citral, beta-caryophyllene, methyl-heptenone, citronellal

Harvest period

J F M A M **J** J A S O N D



Lemon balm or melissa is a hardy herbaceous plant. When rubbed, the serrated oval leaves release a pleasant, refreshing citrus scent, a characteristic that has resulted in its having a number of related common names, such as “lemon balm”, “lemon grass”, “sweet balm” or “lemon melissa.” The essential oil produced from the plant’s greenery has a fresh, herbaceous scent with a typical lemon-citronella note. The melissa plant tops are harvested starting the second year after planting, before the flowering period. They are then sun-dried and distilled.

The properties of melissa leaves have been known since ancient times. The plant can be found in both folk traditions and traditional medicine. It was famous as a key ingredient in Carmelite Water”: This extract made in the Disalced Carmelite convent was used by the ladies of the Sun King’s court and relieved Cardinal Richelieu’s headaches.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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