

Rosemary organic Essential oil Tunisia

Rosmarinus officinalis L.



Herbaceous
Cineolic



Botanical family : Lamiaceae
Method of culture : Organic
Part harvested : Leafy branches

CAS TSCA : 8000-25-7
INCI : Rosmarinus officinalis leaf oil

Specifications

Method for obtaining : Steam distillation
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Appearance : Almost colourless to pale yellow or greenish yellow limpid mobile liquid
Constituents : Cineole-1,8 (38-55%), camphor (5-15%), pinenes

Harvest period

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

Rosemary is a member of the Lamiaceae family, which includes many aromatic plants such as Lavandin grosso, basil, and Thymus zygis. It is a dense bush with narrow, needle-like leaves of dark green. The small flowers, ranging from pale purple to blue and shaped somewhat like small orchids, cover the stems during the blooming period. Rosemary first gained its noble status in the 14th century. It is the basis of the first perfume-based alcohol, called “Queen of Hungary’s Water,” reputed to be a true panacea. It is said to have been the secret behind Queen Isabella of Hungary’s renewed youth, which led to her being proposed to – at the age of 75 – by a very young king of Poland.

Rosemary, or *Rosmarinus officinalis*, is native to the Mediterranean and grows wild in southern Tunisia at 500 to 600 meters’ altitude. Traditionally, the flowering stems are sickle-cut by farmers and shepherds. The stems are then distilled with steam to obtain an essential oil with powerful herbal, aromatic, and camphor notes reminiscent of eucalyptus. Rosemary has different aromatic expressions depending on its environment. For example, the rosemary of Morocco or Tunisia is a cineole chemotype, while the rosemary of Spain is a camphor chemotype. Cineol rosemary has an effect on the bronchopulmonary sphere and is recommended for bronchial congestion.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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