

# Angelica roots Essential oil Belgium

*Angelica archangelica* L.



**Herbaceous**  
Spicy



Botanical family : Apiaceae  
Method of culture : Conventional  
Part harvested : Roots

CAS TSCA : 8015-64-3  
INCI : Angelica archangelica root oil

## Specifications

Method for obtaining : Hydrodistillation  
:  
Appearance : Colourless to yellow amber limpid liquid  
Constituents : Alpha-pinene, delta-3-carene, alpha et beta-phellandrene

## Harvest period

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



Angelica is a biennial herbaceous plant. The sturdy stems can reach up to two meters in height and bear brilliant-green, serrated leaves. The yellow-green flowers are arranged in large umbels forming dense balls. The entire plant is aromatic, with a pleasant, penetrating odor characteristic of angelica. The fusiform roots are harvested to produce the essential oil. Angelica is cultivated in two different ways: one for a root harvest, the other for gathering the seeds to produce angelica seed essential oil. The rhizomes are pulled up in the fall on plants that are more than one year old. The fragrance of the root extract is aromatic, spicy, and musky.

Commonly called garden angelica, this plant does not grow naturally in our region and must be cultivated. Native to northern Europe, it grows wild in damp and mountainous regions in France, Belgium, Germany, the Netherlands, and Hungary. It has therapeutic properties that led to its more celestial nicknames of “Holy Ghost” and “angel grass.” It has even been said to have the divine property of prolonging life, much in the manner of ginseng.

Advised uses : Alimentary



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