

# Dill weed Essential oil Russia

*Anethum graveolens* L.



**Herbaceous**  
Minty



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

CAS TSCA : 8006-75-5  
INCI : Peucedanum graveolens extract

## Specifications

Method for obtaining : Hydrodistillation  
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Appearance : Colourless to yellow limpid liquid  
Constituents : Limonene, carvone, alpha phellandrene

## Harvest period

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



Dill (*Anethum graveolens* L.) is an aromatic annual plant native to western Asia. This species is now cultivated in Holland and Poland, as well as in some Balkan countries like Romania and Bulgaria. Dill, like fennel, coriander, and carrot, belongs to the botanical family Apiaceae, also called Umbelliferae. Dill flowers do indeed form broad, bright-yellow umbels topping the plant's slender, hollow stems. The foliage, of dark-green and bluish shades, is divided into thin, filiform strips, giving the plant, which grows up to 1.5 meters in height, a very floaty, dainty appearance. Our 100% pure and natural Balkan dill weed essential oil is obtained through hydrodistillation of the above-ground parts of the plant, which are harvested from April to July. The fresh raw material is processed immediately after cutting to fully preserve the aromatic properties. Dill essential oil has a characteristic fresh, herbaceous aroma, enhanced by minty and zesty notes. The oil has high concentrations of limonene, carvone, and  $\alpha$ -Phellandrene.

The etymology of the name dill comes from the Latin *anethum graveolens*, meaning "strong odor." This herb does indeed possess a very powerful fragrance that has led to its sometimes being dubbed hybrid fennel or false anise. Dill is now a popular condiment often used as a salad seasoning or an herb in sauces for fish dishes. This plant is also been used since the days of ancient Egypt for its therapeutic properties: Its name appears in the Ebers Papyrus, a medical treatise from the 16th century BC that recommends using dill in pain-relief concoctions. The Romans also believed this plant had the power to increase physical strength, which is why gladiators consumed it before every battle.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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