

# Angelica seeds Essential oil Belgium

*Angelica archangelica* L.



**Herbaceous**  
Spicy



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

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

## Specifications

Method for obtaining : Hydrodistillation  
:   
Appearance : Pale yellow to yellow liquid  
Constituents : beta-phellandrene, alpha-pinene

## Harvest period

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The angelica or archangel is an aromatic herb reaching over two meters in height. It is a short-lived plant, blooming only once before dying. It has large, hollow, fluted, reddish stems that bear large, serrated leaves separated into leaflets. The inflorescences – composed of a dozen yellow-green flowers arranged in large umbels – bloom in July and give way to long, flattened fruits. The seeds of angelica are harvested like dill seed: the umbel-bearing stems are cut and dried in the open air when the fruits turn brown. The picking process is repeated several times, as and when the seeds ripen. The essential oil obtained from angelica seeds is herbaceous and spicy with an earthy facet. The roots also produce an essential oil with a different odor.

Angelica is native to Northern Europe. Humans have cultivated the plant since the Middle Ages and it grows wild in damp, mountainous regions. Nicknamed “Holy Spirit” and “angel grass,” it possesses many therapeutic virtues. Paracelsus recounts that it was a “marvelous medicine” during the plague in Milan in 1510. The plant has such a reputation that it is said to have properties that prolong life, much like ginseng.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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