

# Carrot seeds Essential oil France

*Daucus carota L.*



**Fruity**  
Earthy



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

CAS TSCA : 8015-88-1  
INCI : Daucus carota fruit oil

## Specifications

Method for obtaining : Steam distillation  
:  
Appearance : Light yellow to amber yellow limpid liquid  
Constituents : Carottol, alpha-pinene, sabinene

## Harvest period

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



The carrot is a biennial plant with a well-known orange root. The erect stems have very finely serrated, hairy leaves. The tiny white flowers are grouped in dense umbels, with a single blood-red flower in the center. They bloom in late spring and early summer, before bearing fruit. At maturity, the umbel radii straighten to protect the seeds, forming what resembles a small bird's nest. Seed harvest takes place from June to November in the second year of cultivation. The seeds are dried and crushed before being distilled. The extracted essential oil has a fruity, powdery scent with an earthy facet. This fragrance is iris-like, resembling iris butter and essential oils from ambrette seeds and angelica.

Probably originally from Afghanistan, the carrot was introduced in Europe 600 years ago. It grows in the wild mainly in Europe and India. Essential oil production is centered almost entirely in France, an industry that saw a boom during World War II. Great amounts of carrot seed essential oil were distilled to flavor food substitutes. In traditional European medicine, carrot seeds are among the warm seeds listed in the universal dictionary of medical and therapeutic materials, along with parsley, anise, caraway, coriander, and fennel.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



ALBERT VIEILLE

Ed. 2019.05.25