

Clove leaves Essential oil Indonesia

Syzygium aromaticum (L.) Merr.



Spicy
Hot



Botanical family : Myrtaceae
Method of culture : Conventional
Part harvested : Leaves

CAS TSCA : 8000-34-8
INCI : Eugenia caryophyllus leaf oil

Specifications

Method for obtaining : Hydrodistillation following by rectification
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Appearance : Colourless to slightly yellow liquid
Constituents : Eugenol, beta-caryophyllene

Harvest period

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



The clove tree is a small tropical tree with dark-green, persistent foliage. The undersides of the leaves are dotted with pockets containing secretory odorous components. But the most fragrant parts of the plant are the buds, better known as cloves. The flowers, when in bloom, are pinkish-white to crimson, upright and grouped in threes. The leaves of the clove tree are cut during the harvest for distillation. The cut leafy branches are then distilled into an essential oil with a high concentration of eugenol, a forerunner molecule to the vanilla aroma. It has is spicy, pungent fragrance with a woody facet. The botanical name of clove tree is *Syzygium aromaticum*, with two synonyms: *Caryophyllus aromaticus* and *Eugenia caryophyllata*.

Native to the Indonesia archipelago of the Maluku Islands, the endemic clove tree is associated with many local traditions. The indigenous peoples customarily plant a clove tree upon each birth. If the tree grows well, it is a good omen for the child. Introduced in Europe in the Middle Ages, the clove's geographical origin was long kept secret, due to the high cost of the spice. As a coveted tree, the clove tree was, like the nutmeg tree, the subject of heated competition between the Portuguese and the Dutch. In 1747, Pierre Poivre broke this monopoly by introducing the clove tree to French tropical islands.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



ALBERT VIEILLE