

# Basil ct linalool Egypt

*Ocimum basilicum CT linalool*

## ESSENTIAL OIL

### ABOUT BASIL

Though most likely native to India, basil's origins are not entirely known. It is a noble aromatic herb, appreciated as a medicinal plant and seasoning for over 2,500 years. Basil is considered a sacred plant, even boasting a name with prestigious etymology: Basil comes from the Greek basilikon, meaning «royal plant.» Used in the worship of Vishnu, the protector god, basil is woven into garlands and wreaths in Indian temples. It is also associated with Christianity, being said to have helped Mary escape Herod's soldiers and led St. Helena to find the cross of Christ by virtue of its redolence.

Basil is an annual herb that is widely used for its aromatic qualities. When rubbed or crushed, its glossy, pure-green leaves release a powerful, aromatic odor characteristic of the condiment. The fragrant compounds are in leaves' secretory glands. When in bloom, the basil plant's stems bear small white, pink, or purple flowers.

The aerial portions of the plant are reaped during the flowering phase to produce essential oil. The fresh raw material is rapidly distilled, as basil leaves lose their flavor as they dry. The resulting essential oil is herbaceous, anise-like, and fresh. Basil essential oil composition can vary, depending on a number of parameters inherent to the cultivation sites and practices, and results in there being several chemotypes. Basil from Egypt is of the linalool chemotype, while basil from India and Vietnam are of the estragole (or methyl chavicol) chemotype.



These applications are given for information only



**AROMATIC**  
Anise

### THE FRAGRANCE

Basil is used at the heart of citrus accords to give them a gourmet and aromatic facet. Within a fruity accord, the fresh and natural notes will be emphasized. The essential oil also finds its place at the heart of the reconstitutions of aniseed notes through its licorice and menthol facets at the same time.

### WELL-BEING APPLICATIONS\*

Spasmolytic, antibacterial, antioxidant, calming and sedative. Revives and refreshes the mind, protects and helps to find the right balance.

\*These aromatherapeutic properties are excerpted from specific works and are provided for information purposes only. They are not, under any circumstances, to be considered sufficient as a basis for any health claim or diagnosis for purposes of therapeutic application.

2000 kg  
of basil flowering tops

Steam distillation  
 $\eta = 0,05 \%$

1 kg  
of essential oil



## Harvest calendar

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

## Traceability

Country

Region

Cultivated plots

## OLFACTORY PROFIL

Aromatic, anisic, spicy, green, pesto.

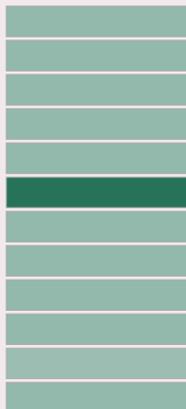
Head

Heart

Base

## TENACITY

1 hour  
2 hours  
3 hours  
6 hours  
1 day  
2 days  
3 days  
4 days  
1 week  
2 weeks  
3 weeks  
1 month



\* Tenacity of characteristic notes

## GLOBAL DATA

CAS TSCA: 8015-73-4

CAS EINECS: 84775-71-3

EINECS : 283-900-8

FEMA: 2119

FDA: 182.200

CoE: 308n

INCI: Ocimum basilicum oil

Resource: Cultivated

Processed plant part: Flowering tops

Transformation process: Steam distillation

Appearance: Pale yellow to amber yellow liquid

Main constituents: Linalol, 1,8-cineole, eugenol

Active constituents: Linalol, eugenol,  
methylchavicol



ALBERT VIEILLE