

Clove leaves Madagascar

Eugenia caryophyllata

ESSENTIAL OIL

ABOUT CLOVE LEAVES

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.



These applications are given for information only

WELL-BEING APPLICATIONS*

Anti-infectious. Stimulant and mild aphrodisiac.



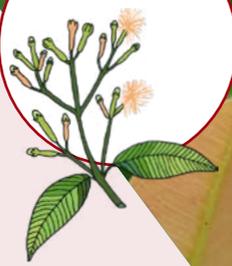
SPICY
Warm

*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.

33 kg
of clove leaves

Steam distillation
 $\eta = 3 \%$

1 kg
of essential oil



Harvest calendar

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

Traceability

Country	Region	Cultivated plots
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OLFACTORY PROFIL

Spicy, warm, carnation, cocoa-like, powdered.

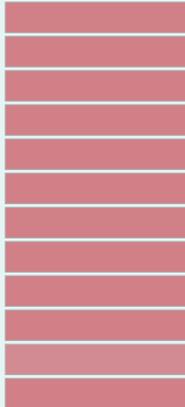
Head

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: 8000-34-8
CAS EINECS: 84961-50-2
EINECS : 904-912-8 (284-638-7)
FEMA: 2325
FDA: 184.126
CoE: 188n
INCI: Eugenia caryophyllus leaf oil

Resource: Cultivated
Processed plant part: Leaves

Transformation process: Steam distillation
Appearance: Yellow to brown liquid
Main constituents: Eugenol
Active constituents: Eugenol



ALBERT VIEILLE