

Juniper berries Macedonia

Juniperus communis

ESSENTIAL OIL

ABOUT JUNIPER

The common juniper is a bushy shrub that grows in the temperate and cold regions of the Northern Hemisphere. It grows wild in Europe, North America, and Asia, where it extends as far as the Himalayas. The tree adapts morphologically to its surrounding climatic conditions: it adopts a slender shape in the flatlands and becomes a creeping plant in mountainous territory. This coniferous tree, covered with sharply spiked needles, bears fleshy green fruit with the characteristic, star-shaped feature. When juniper berries mature after two years, they darken to a purple or blue-black color. They are harvested manually through careful beating of the fruit-laden branches. The ripe berries are then gathered and the unripe berries are left for the next year's harvest. They are then dried, spread out over mats.

The botanical name *Juniperus* comes from the Latin *juniper*, meaning "child," or *junix*, meaning "heifer," and the verb *parere*, "to bring into the world." This etymology seems to be related to the ancient, juniper-based medications used to facilitate childbirth. Many traditions believe juniper has powers to chase evil spirits from houses and protect newly married couples.



These applications are given for information only



SPICY
Peppery

THE FRAGRANCE

The characteristic notes of juniper berry allow it to find its place at the heart of aromatic ferns, accompanying similar notes. The essential oil is also found in gin and sweet accords to bring a sparkling and aromatic facet.

WELL-BEING APPLICATIONS*

Anti-lithiasic, digestive and pancreatic tonic, anti-infectious. Removes negative thoughts, clarifies the mind, helps to separate from old patterns and to regain stability when one feels anxious.

*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.

100 kg
of juniper berries

Steam distillation
 $\eta = 1\%$

1 kg
of essential oil



Harvest calendar

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

Traceability

Country	Region	Delimited collection area	Tree
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OLFACTORY PROFIL

Spicy, peppery, woody, dusty, terpenic.

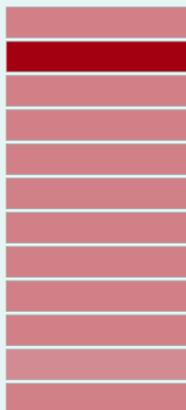
Head

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: 8002-68-4

CAS EINECS: 84603-69-0

EINECS : 283-268-3

FEMA: 2604

FDA: 182.200

CoE: 249n

INCI: Juniperus communis fruit oil

Resource: Wild

Processed plant part: Fruits

Transformation process: Steam distillation

Appearance: Colorless to yellow liquid

Main constituents: Alpha-pinene, myrcene, sabinene

Active constituents: Alpha and beta-pinene, sabinene, myrcene



ALBERT VIEILLE