

Peppermint India

Mentha piperita

ESSENTIAL OIL

ABOUT PEPPERMINT

Peppermint is a perennial herbaceous plant, which spreads out in the form of an aromatic leafy carpet. Its crenellated leaves are covered with small secretory hairs containing the odoriferous principles. They give off a powerful minty fragrance when crumpled. From the top of the upright stems, often streaked with dark purple, small parma pink flowers are grouped in ears. The peppermint is a hybrid resulting from the crossing between the aquatic mint or *Mentha aquatica* and the frizzy mint or *Mentha spicata*. Mints have a great power of hybridization. It is enough to plant two different mint plants side by side to see appearing a new intermediate form. Sterile, it multiplies by spreading out by underground stems. The aerial parts are mowed during the flowering period between May and August. The essential oil resulting from distillation is powerful, minty and herbaceous with a peppery strength.

Peppermint, a member of the Lamiaceae family, shares that grouping with other famous botanical herbs such as melissa, thyme, oregano, rosemary, and basil. In the genus *Mentha*, there are mild mints containing carvone (spearmint), linalool mints with a subtle citrus fragrance (bergamot mint), and powerful, menthol mints like peppermint and *Mentha arvensis*. Most likely native to England, peppermint is now cultivated in the United States (main producer), India, Russia, and France.



These applications are given for information only

WELL-BEING APPLICATIONS*

Analgesic, general tonic, antibacterial, refreshing. Cephalic, it clears the mind and stimulates the spirit, allowing to focus on the important aspects of life.



AROMATIC
Minty

*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 peppermint
flowering tops

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

Cultivated plots

OLFACTORY PROFIL

Aromatic, minty, icy, milky, mentholy.

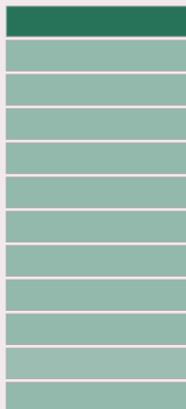
Head

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: 8006-90-4
CAS EINECS: 84082-70-2
EINECS : 282-015-4
FEMA: 2848
FDA: 182.200
CoE: 282n
INCI: Mentha piperita oil

Resource: Cultivated
Processed plant part: Flowering tops

Transformation process: Steam distillation
Appearance: Colorless to light greenish-yellow liquid
Main constituents: Menthol, menthone
Active constituents: Menthol, menthone



ALBERT VIEILLE