

Tansy blue essential oil Italy

Tanacetum annuum L.



Agrestic
Camphoraceous



Botanical family : Asteraceae
Method of culture : Conventional
Part harvested : flowers and stems

INCI : Tanacetum annuum flower oil

Specifications

Method for obtaining : Steam distillation
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Appearance : Dark blue to dark green-blue liquid
Constituents : Sabinene, camphor, myrcene, chamazulene

Harvest period

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

Blue tansy is native to the Mediterranean basin. The original resource has been drastically diminished in recent years due to excessive wild harvesting. It has since been reintroduced and, through our partnerships, we source this raw material in Morocco and Italy. The aerial parts of the plant are steam-distilled to extract the essential oil, easily recognized by its midnight-blue color caused by the oil's naturally high concentration in chamazulene. Blue tansy (*Tanacetum annuum*), or blue Moroccan chamomile, is also found under the Latin name *Vogtia annua*. It is a member of the Asteraceae family, which includes various aromatic plants such as the chamomiles, like Roman chamomile (*Anthemis nobile*), German chamomile (*Chamomilla recutita*), and wild chamomile (*Ormenis mixta*). It is an annual plant that grows to 40 centimeters in height, with golden-yellow heads that bloom from August to October. It should not be confused with common tansy, or *Tanacetum vulgare*, with larger capitula and denser foliage, a very neurotoxic plant due to its high thujone content. The common variety is used in the agricultural realm, while blue tansy is known for its anti-inflammatory and antihistaminic properties.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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