Everlasting italicum Essential oil Balkans

Helichrysum italicum subsp. Italicum

Herbaceous
Spicy



Botanical family : Asteraceae
Method of culture : Traditional
Part harvested : Flowering tops

CAS TSCA : 8023-95-8
INCI : Helichrysum italicum flower oil

Specifications

Method for obtaining :	Hydrodistillation
Appearance :	Colourless to yellow amber limpid liquid
Constituents :	Alpha-pinene, gamma-curcumene, neryl acetate

Harvest period

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



Everlasting is a perennial herbaceous plant from the Mediterranean region that has the spicy smell of curry. This scent led to its being nicknamed "curry plant." Everlasting is small shrub with gray-green leaves covered with a silvery-white down. The angular, twisted stems bear small, sunny yellow flowers with an intense, characteristic fragrance. Everlasting is heliophilous and thermophilic – sun-loving and heat-loving – and grows wild in the scrubby and arid seaside areas. The harvest of its fully bloomed flower heads takes place in June and July. Cuts are made high on the plant to avoid compromising the regrowth the following years. The raw material is then distilled into an essential oil with an herbaceous, fresh, and spicy scent.

The etymology of everlasting's botanical name refers to the brilliant color of its flowers. Helichrysum comes from the Greek helios, meaning "sun," and chrysos, meaning "gold." In ancient times, people used this plant in worshiping the sun. The flowers were braided into wreaths to decorate statues of the gods Apollo and Minerva. Its common name, "everlasting," comes from the plant's being long-lasting when preserved, with flowers eternally in bloom. A cousin to the daisy, everlasting is a member of the Asteraceae family, along with other herbs such as Roman chamomile, davana, and tarragon.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary

ALBERT VIEILLE

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