

# Litsea cubeba Essential oil China

*Litsea cubeba* (Lour.) Pers.



**Herbaceous**  
Citral like



Botanical family : Lauraceae  
Method of culture : Wildcrafted controlled  
Part harvested : Fruits

CAS TSCA : 68855-99-2  
INCI : Litsea cubeba fruit oil

## Specifications

Method for obtaining : Hydrodistillation of the fresh material  
:  
Appearance : Pale yellow to dark yellow liquid  
Constituents : Citral (neral and geranial), Limonene

## Harvest period

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



*Litsea cubeba*, commonly called May Chang, is a small tree that grows up to 12 meters in height in mountainous regions. It belongs to the Lauraceae family, along with the cinnamon tree, laurel or sweet bay, rosewood, and ravintsara. It has simple, alternate, evergreen leaves. The fruits are shaped like small berries, with a fleshy mesocarp and thin pericarp, and are harvested between July and September. They are distilled fresh for an essential oil that is intensely lemony, herbaceous, and fruity. Native to Southeast Asia, *Litsea cubeba*'s Chinese name of May Chang is consistent with its significant presence in China, Taiwan, and Japan. In China, it grows wild in the southern portion the country, but is also grown successfully in the center and east.

*Litsea cubeba*, little known in the West, is very popular in Asia. The plant's roots and branches are used in traditional Chinese medicine. It has many nicknames in various languages, all referring to its powerful lemony scent reminiscent of that of verbena, like "exotic verbena," "Yunnan verbena," and "tropical verbena." The fruit's shape, resembling a peppercorn, inspired the scientific name; in fact, "cubeba" was borrowed from the pepper plant *Piper cubeba*. The common name of "mountain pepper" was also inspired by the shape of the *Litsea cubeba* fruit.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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