

# Citronnella Essential oil Sri Lanka

*Cymbopogon nardus* (L.) Rendle



**Herbaceous**  
Citral like



Botanical family : Poaceae  
Method of culture : Conventional  
Part harvested : Aerial parts

CAS TSCA : 8000-29-1  
INCI : Cymbopogon nardus oil

## Specifications

Method for obtaining : Steam distillation  
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Appearance : Light yellow to light yellow-brown limpid mobile liquid  
Constituents : Geraniol, Limonene, methyl-isoeugenol, camphene

## Harvest period

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



Citronella is a grass native to India and Ceylon. Nicknamed “citron grass” or “West Indian lemongrass” because of the leaves’ powerful lemony scent, it is often confused with melissa or verbena. Citronella is an evergreen plant that forms dense tufts of smooth stems. The long, fragrant leaves are narrow, linear, and stiff. The essential oil is extracted from plants grown in Sri Lanka. They have a life expectancy of six to eight years and reach their maximum essential-oil yield the third and fourth years. Citronella plants are cut with a sickle and gathered in bundles before being transported to distilleries. The resulting essential oil has a fresh herbaceous fragrance with a citral-like note.

Citronella grows in the tropical and semi-tropical regions of Asia, Africa, and America. It was imported into Europe in the 17th century by English, French, and Dutch navigators in the wake of perfumery materials with rose-like notes, like rose geranium and palmarosa. Its delicate citrus scent comes from the citral molecule, a substance also present in lemon zest. Citronella, used as an ingredient in Asian cuisine, compliments many traditional dishes from Thailand, Cambodia, and Laos. The plant became popular in these countries is because, in the past, real lemons were very hard to come by.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



ALBERT VIEILLE

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