



Coriander seeds essential oil

The origin of coriander is not clear, but the importance of this spice since ancient times is undeniable: it is mentioned in writings dating back more than 2000 years. The fresh seed has an unpleasant smell: 100 days of drying are necessary for it to acquire all its beautiful aromatic notes.

Our commitments

This crude essential oil is sourced directly from the origin.

OLFACTIVE NOTES : Spicy, floral, fresh

TASTING NOTES : Spicy, fresh

Main features

USE
Food, Cosmetic, Perfumery
BOTANICAL NAME
Coriandrum sativum linnaeus
BOTANICAL FAMILY
Umbelliferae
INCI NAME
Coriandrum sativum fruit oil
CAS NUMBER
8008-52-4 / 84775-50-8
FEMA NUMBER
2334

COUNTRY OF ORIGIN
Ukraine
PLANT PART USED
Seeds
HARVEST
From july to august
PROCESSING METHOD
Steam distillation
CERTIFICATIONS/LABELS
Conventional

CONSTITUTION
100% pure and natural
MATERIAL SAFETY DATA
www.quickfds.com

Formulation

This essential oil is widely used to formulate hot and spicy food flavors. In cosmetics, it is an ideal ingredient in your formulations for dull skins.

COS'ING
Masking / perfuming

COSMETIC FUNCTION
Emollient

COSMETIC PROPERTIES
Antibacterial, antioxidant, anti
inflammatory



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Please note that Elixens does not perform objectivity or characterization tests. For more information, we invite you to consult our regulatory documents.
We used this set of bibliographic references available on www.elixens.com.
We remain at your disposal for any questions.

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