



## Organic savory lemon essential oil



Native to the Mediterranean basin, the lemon savory is little known but is very interesting. Indeed, this small and resistant perennial sub-shrub combines the anti-infectious virtues of carvacrol with the anti-inflammatory virtues of geraniol and nerol.

### Our commitments

We cultivate organic lemon savory through our farmers' cooperative in Dauphiné-Provence in a fair trade labelled approach.

OLFACTIVE NOTES : Aromatic, fresh, citrus  
TASTING NOTES : Aromatic, citrus

### Main features

#### USE

Food, Aromatherapy, Cosmetic, Perfumery

#### BOTANICAL NAME

*Satureja montana* var. *citriodora*

#### BOTANICAL FAMILY

Lamiaceae

#### INCI NAME

*Satureja montana* oil

#### CAS NUMBER

90106-57-3

#### FEMA NUMBER

3016

#### COUNTRY OF ORIGIN

France

#### PLANT PART USED

Flowering aerial top

#### BOOKING

May

#### HARVEST

From august to october

#### PROCESSING METHOD

Steam distillation

#### CERTIFICATIONS/LABELS

Organic farming, Authentic provence, Fair-trade

#### CONSTITUTION

100% pure and natural

#### MATERIAL SAFETY DATA

[www.quickfds.com](http://www.quickfds.com)

### Formulation

An essential oil that will accentuate the notes of verbena and the lemon aspect of your perfumed compositions. Its antioxidant, moisturizing and anti-inflammatory properties will perfectly suit your anti-pollution and radiance formulas for face and hair care.

#### COS'ING

Fragrance

#### COSMETIC FUNCTION

Revitalizing

#### COSMETIC PROPERTIES

Antioxidant, anti-inflammatory, emollient



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](http://www.elixens.com).  
We remain at your disposal for any questions.

