



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

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.
We remain at your disposal for any questions.

