



PARSLEY

(*Petroselinum crispum*)

DATA DETAILS

Our Tasmanian Parsley essential oils are steam distilled from special selections of culinary parsley (*Petroselinum crispum*) to produce a clean-tasting complex Parsley Herb Oil and a herbaceous Parsley Seed Oil, often used in personal care and complementary healthcare products.

Parsley Herb Oil and Parsley Seed Oil are both produced by steam distillation and obtained from the same distillation by separation according to their relative specific gravities. EOT is able to regulate the amounts of each product through adjustments to harvesting time and distillation techniques.



Parsley thrives in the cool temperate climate of north-east Tasmania, resulting in high quality oils which perfectly capture the intense yet clean aroma of freshly cut parsley.

EOT currently enjoys the competitive position as the world's largest producer of Parsley Herb Oil.

PRODUCT INFORMATION

CAS NUMBER : 8000-68-8

FEMA NUMBER : 2836

BOTANICAL NAME: *Petroselinum crispum*

DESCRIPTION: Produced from a special selection of the culinary herb *Petroselinum crispum*, our Tasmanian Parsley essential oils capture the clean essence of the freshly cut herb.

AROMA: Clean complex notes of freshly cut parsley.

EXTRACTION: Steam distilled from the whole immature seeding plant *Petroselinum crispum*.

APPLICATIONS: Flavour, aromatherapy, personal care, nutritional, oral care, complementary medicines.

VARIANTS: Parsley Herb Oil and Parsley Seed Oil

