

Description

Mediterranean bay is an evergreen tree which grows up to 20 meters. Its leaves are green/dark green, glossy, 5-10 cm long and 2-5 cm wide and fruits are black, small and olive-like. It is indigenous to the Mediterranean but widely cultivated in Europe and USA as an ornamental and medicinal plant. Dried leaves are commonly used in soups, sauces and stews in Mediterranean and North American cuisines, as well as natural insect repellent for kitchens and pantries. Both the leaves and berries as well as the essential oil of the Mediterranean bay are also known for their medicinal properties.

Product details

Extraction method:	Steam distillation
Place of manufacture:	Turkey
Date of manufacture:	November 2021
Plant part(s) used:	Leaves
Note classification:	Middle/top
Storage:	Closed stainless steel containers, at room temperature, protected from air and light
Shelf life:	5 years before opening
Uses:	Cosmetics, pharmaceuticals, perfumery, aromatherapy, food industry

Bay Leaf Essential Oil

Plant details

Botanical name:	<i>Laurus nobilis</i> L.
Family:	Lauraceae
Common name(s):	Mediterranean bay, sweet bay, bay laurel, true laurel, Grecian laurel
Geographic origin:	South-west Turkey / alt. 300-600 mt.
Cultivation:	Wildcrafted
Harvest season:	November 2021

Organoleptic Properties

Colour:	Clear to pale yellow/green
Odour:	Fresh, fruity, camphoraceous, spicy, herbaceous
Appearance:	Clear liquid
Solubility:	Soluble in alcohols and carrier (fixed) oils, insoluble in water

Physiochemical Properties

Refractive Index:	1.455 – 1.470 (at 20°C)
Specific gravity:	0.905 – 0.929 (g/mL at 20°C)
Optical Rotation:	-19° / -10° (at 20°C)
Flash Point:	54°C (closed cup)

Chemical and Flavour Inventories

CAS #:	8002-41-3 / 8007-48-5	EC #:	283-272-5
INCI name:	Laurus nobilis leaf oil	INCI functions:	Masking, perfuming
FEMA #:	2124 / 2125	CFR:	21CFR182.1 / 21CFR182.2
ORAC value:	98,900 µTE/100 g		

