



Chamomile Oil

Common Name:	Blue-German Chamomile
Botanical Name:	<i>Matricaria chamomilla L.</i>
Source:	Cultivated
Introduction / Variety of plant / Method of extraction / Distilled organ:	It is obtained from the flowers with stalks of <i>Matricaria chamomilla L.</i> (syn. <i>Chamomilla recutita Rauschert.</i>) through steam distillation
1. Organoleptic Properties	
Appearance	Viscous liquid
Color	Dark blue
Aroma	Intensely sweet, herbaceous-coumarin-like with a fresh-fruity undertone
2. Physico-chemical Properties	
Specific gravity	0.8995 to 0.9128 at 25° C
Refractive index	1.480 to 1.5055 at 25° C
Acid number	4 to 15.7
Ester number	5 to 15
Ester number after acetylation	65 to 110
Solubility	Soluble in 90% alcohol with separation of paraffins
3. Uses	
(a) In cosmetics, perfumery and as a flavoring agent	
(b) Medicinal & Aromatherapy use: Skin care (most skin-types), acne, allergies, boils burns, eczema, inflamed skin conditions, earache, wounds, menstrual pain, premenstrual syndrome, headache, insomnia, nervous tension and other stress related disorders, digestive. It is used commercially in shampoos for fair hair and it can lighten hair color	