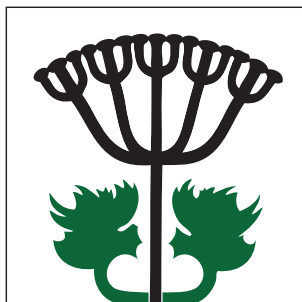
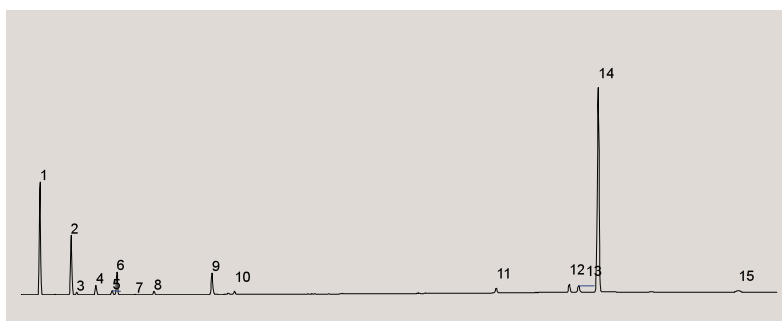
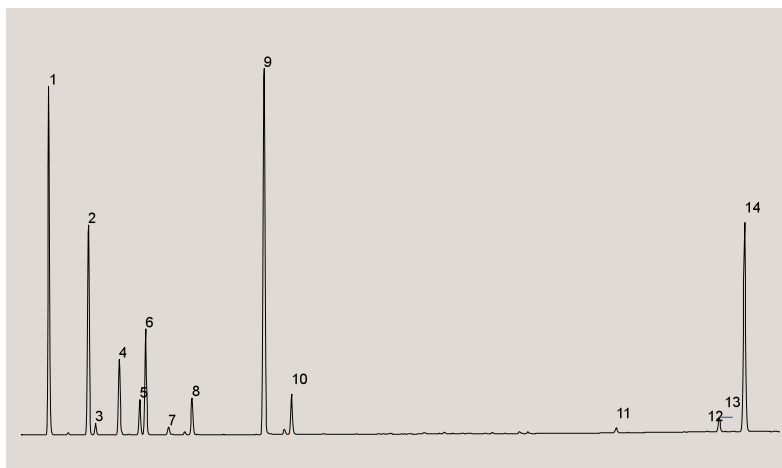


# ESSENTIAL OILS OF TASMANIA - TECHNICAL DATA

## TASMANIAN PARSLEY OIL



<b>Name:</b>	Tasmanian Parsley Herb Oil
<b>CAS Number:</b>	8000-68-8
<b>FEMA Number:</b>	2836
<b>UN:</b>	1197
<b>Product Description:</b>	Volatile oils distilled from the above ground parts of the immature seeding plant <i>Petroselinum crispum</i> Mill (Fam. Apiaceae).
<b>Extraction:</b>	Steam distillation of freshly chopped plant material.
<b>Production Areas:</b>	Parsley oil is produced in the traditional horticultural areas of Tasmania, with harvesting in the period from late December to mid February.
<b>Availability:</b>	Stock is available throughout the year as herb or heavy fraction oil. Oils can be blended to customer specifications.
<b>Aroma:</b>	Clean complex notes of freshly crushed parsley.
<b>Chemical Composition:</b>	<p>As determined by gas chromatography, a typical chromatogram of each of the oils is shown below. The herb oil has far higher amounts of monoterpenes including menthatriene, whereas the heavy fraction oil is dominated by myristicin. Typical chromatograms of each of the oils are as follows:</p> <p><b>HERB OIL</b></p> <ul style="list-style-type: none"> <li>1 - alpha-pinene</li> <li>2 - beta-pinene</li> <li>3 - sabinene</li> <li>4 - myrcene + alpha phellandrene</li> <li>5 - limonene</li> <li>6 - beta-phellandrene</li> <li>7 - cymene</li> <li>8 - alpha-terpinene</li> <li>9 - menthatriene</li> <li>10 - cymenene</li> <li>11 - caratol</li> <li>12 - tetramethoxy allyl benzene</li> <li>13 - elemicin</li> <li>14 - myristicin</li> </ul> <p><b>HEAVY FRACTIONS</b></p> <ul style="list-style-type: none"> <li>1 - alpha-pinene</li> <li>2 - beta-pinene</li> <li>3 - sabinene</li> <li>4 - myrcene + alpha phellandrene</li> <li>5 - limonene</li> <li>6 - beta-phellandrene</li> <li>7 - cymene</li> <li>8 - alpha-terpinene</li> <li>9 - menthatriene</li> <li>10 - cymenene</li> <li>11 - caratol</li> <li>12 - tetramethoxy allyl benzene</li> <li>13 - elemicin</li> <li>14 - myristicin</li> <li>15 - apiole</li> </ul>
<b>Storage:</b>	Parsley oil should be kept cool away from light, and stored in a full, sealed container. In these conditions it is stable for 3 years.
<b>Uses:</b>	Parsley oil has a range of uses in food flavours and perfumery.



### Essential Oils of Tasmania Pty Ltd

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