



Helichrysum Italicum Cultivation

1 - September . Seeds are potted and stored in green house (2 & 3)

There is about 35 000 seeds in 10 gr and 1 seed should produce 1 plant, although we have some waste. Should you need some seeds please send us an email with your requests and we will make an offer according to your needs.

Seeds once planted are looked after with the right humidity and temperature until (4) they reach about 15 cm and a few leaves in March .

In the same time the ground (5 & 6) is prepared in rows of 1.20 cm from each others. We keep about 50 cm between each tree.

Ideally the soil should be sandy and rocky. Once planted in April the immortelle grows nicely (May in 7 and July in 8) until the time comes for harvest and collection (9) .

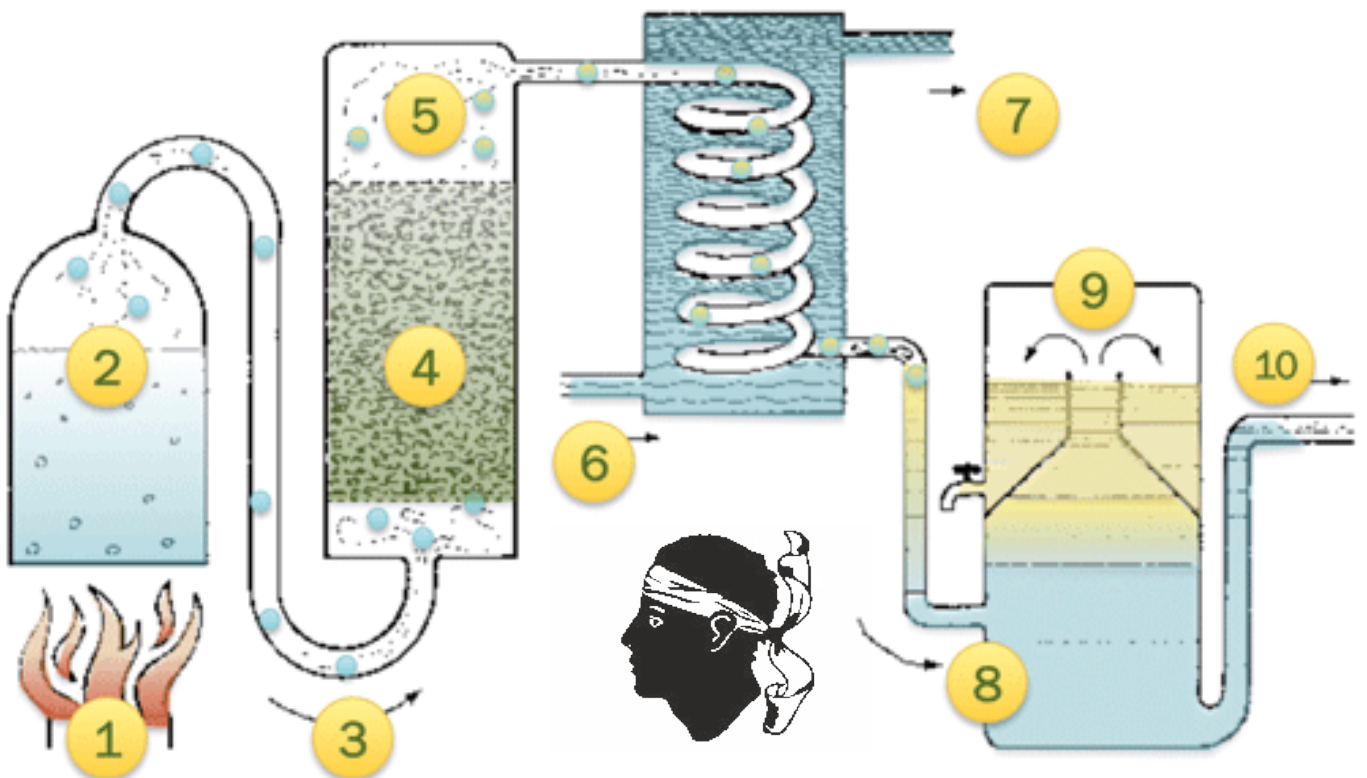
The oil is then steam distilled to produce about in average 900 gr of oil for 1100 kg of plant.

There is little difference between wild and cultivated oil. Our oil is a mixture of both, about 50 / 50.

Of course wild plants are collected for us from local collectors. The cost works out the same at the end and the quality is extremely good. See www.helichrysum-italicum.com last analysis in the availability page.



The distillation itself....



Heat (1) is applied for 1h15 minutes producing water steam (3) that goes through the aromatic plants (4) . Ideally a low pressure between 0,05 and 0,12 bars should be used as oxydation* happens with high pressure over 0,13 bars. All the steam is over saturated with Essential oil (5) . It gets cooler with cold water (6) and hot water as a result is "discarded" (7). The water with essential oil is then transported to the container in (8) and the essential oil stays at the surface (9) while the hydrolat or floral water is separated (10).

*Low pressure over a longer time enable to achieve / collect all the notes & scents that can be sensed into three classes; top/head notes, middle/heart notes, and base notes. Some operators prefer to extract E.O in 30 minutes at high pressure (around 16 bars) hence extracting 80% of the oil. Often they heat a second time in order to "purify" the first result. We never do this as the quality is altered in order to save an energy of £200 per distillation...

**better use spring water with less hard limestone.

***After production E.O must be filtered and stored away from light in a cold environment while aired & ventilated for one week to remove the green scent typical of fresh herbs.