



# FENNEL

(*Foeniculum vulgare*)

## DATA DETAILS

Fennel oil is produced from the immature seeds of the perennial herb, *Foeniculum vulgare*, commonly known as Bitter Fennel. The two main components of the oil are fenchone, responsible for the slightly bitter taste, and anethole, giving rise to the natural sweet aniseed aspect.

Indigenous to the Mediterranean region, EOT has cultivated fennel in Tasmania since the early 1980s to produce a diversified range of Fennel oil variants. We are now one of the largest producers of fennel oils in the world producing over 30tons a season across 3 distillation sites servicing over 200 hectares' of dedicated fennel farmland.



The oil is produced through steam distillation of the seeds. We offer whole off-paddock oil as well as oil that has been partially rectified, removing any remaining distillation odours, making variants to fit exact requirements for both food flavour and perfumery applications. Examples of our standard rectified grades include:

- **Fennel Oil - 70% Fenchone** - This bitter tasting product is produced by rectification from whole oil. It is perfect for a range of applications in food, oral care and perfumery.
- **Fennel Sweet Oil** - This product is high in anethole (85%), giving a sweeter aniseed taste and aroma than typical whole bitter fennel oil.

We are pleased to offer this distinctive aromatic oil produced from crops grown both conventionally and organically.

## PRODUCT INFORMATION

**CAS NUMBER** : 8006-84-6

**FEMA NUMBER** : 2481

**BOTANICAL NAME**: *Foeniculum vulgare*

**DESCRIPTION**: The essential oil produced from the plant and immature seeds of the perennial herb Bitter Fennel (*Foeniculum vulgare*, ) and refined as required to application.

**AROMA**: a well balanced combination of the typical natural sweet aniseed aroma and the bitter fenchone.

**EXTRACTION**: Steam distilled from the seeding bitter fennel plant *Foeniculum vulgare* (*Fam. Apiaceae*). Further rectification is used to produce Sweet Fennel High Anethole and High Fenchone products.

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

**VARIANTS**: Fennel Oil Bitter, Fennel Oil Sweet (85% Anethole), Fennel Oil (70% Fenchone), Organic Fennel Oil, Organic Fennel Hydrosol

