



Pitanga



PITANGA (*Eugenia Uniflora*)

Suitable for beauty, personal care and medical applications

CAS/EINEC: 1160728-51-7

Extraction method: Steam distillation without any chemicals.

Information on the plant and product: The Pitanga tree (Brazilian cherry) is native of the Rain Forest (Mata Atlântica) in Brazil, found commonly in intertropical climates, also in various regions of the world. Its white and delicate flower has a sweet aroma, appreciated by bees, and its juicy fruit of sweet and sower taste can be vibrant red, yellow, orange or purple. The essential oil extracted from leaves and flowers has a greenish color, a unique scent both strong and fresh with woody notes.

Properties: The tea coming from the leaves has been used in folk medicine for the treatment of innumerable diseases such as diarrhea, inflammation, hyperglycemia and hypertension. The oil has been tested for anti-inflammatory, antidiabetic, antimalarial and moisturizing properties.

Uses: Used as a compound in several cosmetic products for beauty & care, the essential oil also lends its fragrance to several products (soaps, creams, shampoos, perfumes, etc.) due to its unique aroma. Added to a moisturizing base, the oil can improve the general appearance of the skin and lighten expression lines, with no collateral effect or skin reaction. The Pitanga oil also shows promising uses in the pharmaceutical industry due to its therapeutic and medicinal properties.

Cromatography: Forty-one compounds representing 93.1% of the total volatiles were

identified by chromatographic analysis.

- 2.3% monoterpene hydrocarbons,
- 0.2% oxygenated monoterpenes,
- 26.0% sesquiterpenes hydrocarbons,
- 64.6% oxygenated sesquiterpenes.

The main components are b-elemene (2.8%), b-caryophyllene (5.0%), curzerene (5.5%), germacrene B (10.5%), selina-1,3,7(11)-trien-8-one (34.0%), germacrone (4.3%), and selina-1,3,7(11)-trien-8-one epoxide (17.0%).



Sales: Product sold in amber glass or stainless steel bottles, only to the Pharmaceutical, Chemical, Cosmetic and Food & Flavours industries. For more information, please contact us via contato@fazendaalpina.com.br.



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