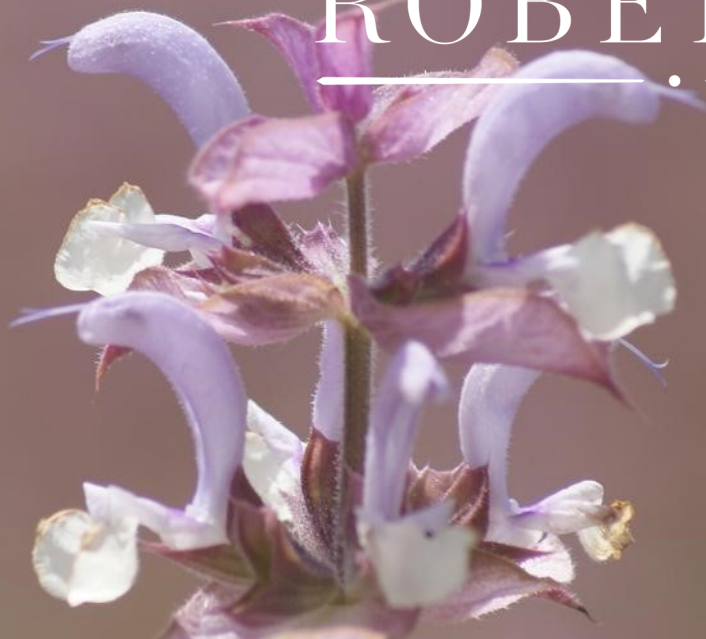


ROBERTET



CLARY SAGE

July 2021

MARKET UPDATE

Salvia Sclarea L., aka Clary Sage, is a biennial herbaceous plant from the Lamiaceae family. This is one of two varieties of Sage that are used in Perfumery, the other being *Salvia Officinalis L.*, aka 'Common Sage'.

In **France**, the seeds are planted in May and the first crop is one year later in July. The plant's life span is 3-4 years. Optimal weather conditions are a rainy Spring (until June), then hot weather until the harvest in July. Wind can be devastating at harvest time. This is a mechanized harvest with the following distillation times: 'Fresh'/aka 'Broyee vert' via a mobile distillation unit: 50 minutes, while 'Traditional' distillation time is 40 minutes. Traditional distillation is also via a mobile unit however the stems are cut by the bottom and left in the field for a few days to let the biomass dry. Yields are 20—30 kgs. per hectare for Fresh distilled, while 10—25 kgs. a hectare for Traditional. It is estimated that 20 tons of Concrete are produced in France a year. The demand and pricing for this material is currently stable.

In **Ukraine**, the Clary Sage is grown in the southern Steppe zone, which is the largest in Crimea. The conditions in this area are optimal for Clary Sage: a mild climate and fertile soil. The seeds are planted in April and are harvested the following year in July and August. It is a little early to offer demand and pricing information, as the harvest is not finished, but it appears stable at the moment.

YIELD INFORMATION

Clary sage has a very low yield at a maximum of 0.18%.

PROCESS

Clary sage essence is obtained through steam distillation. The concrete and absolute are produced through solvent extraction. The concrete contains a high level of sclareol, which is a key raw material for the production of Ambrox.

ORIGIN

A native of Southern Europe, Western Asia, France, Central Europe, Ukraine, Bulgaria, Russia and the United States.

OLFACTIVE DESCRIPTION

Clary sage EO: sweet, musky-amber, with a herbaceous odor. It has a dry tonality with cut hay and tobacco emphasis and a tea tone, which is typical of this excellent, clinging essential oil.

Clary sage absolute: sweet, musky-amber, with a herbaceous odor. It has a dry tonality with cut hay and tobacco emphasis and a tea tone.

PERFUMERY

Clary sage EO: used in chypres, ferns, Orientals, citrus, tobacco bases, and eau de Cologne notes.

It's a good modifier for bergamot, and an excellent fixative when used in blends with musks and amber notes.

Clary sage absolute: It is not widely used in perfumery. The absolute contains up to 70% sclareol, which is used as a raw material for the synthesis of Ambrox.

Absolute and essence can be used as a fixative in a wide range of chypre, fougère and oriental fragrances.

FLAVOR

It can be used to add a spicy flavor profile.



AROMATHERAPY

Clary Sage is a good antispasmodic, moisturizes the scalp, and balances sebum production. It also purifies, helps calming, and relieves stress.

HEALTH BENEFITS

Clary Sage has anti-inflammatory, antiseptic, and anti-bacterial properties.

It can help to ease muscle tension and relieve symptoms of indigestion.

Use in beauty care: Clary sage extract has antioxidant and astringent properties that are used in anti-aging creams, astringents, and deodorants. It is a popular ingredient in anti-dandruff and greasy hair shampoos, and is used to treat oily skin.

HISTORY OF CLARY SAGE

Clary sage is a very ancient medicinal plant native to Syria and the Eastern Mediterranean. It is mentioned in Ancient Egypt, Rome and Gaul along with its close relative *Salvia officinalis* (common sage).

In 795, it was recommended for its medicinal properties in the *Capitulare de Villis* under the name *Sclareiam* from the Latin *clarus* "to clarify" in reference to the decoction of its seeds used to make an eyewash.

It was introduced to England in 1562 and was later used by German wine growers to make vermouth. Certain German merchants added clary sage and elderflowers to Rhine wine to make a good imitation of muscatel. The practice was so common that Germans still call the herb *Muskateller Salbej*, and the English know it as muscatel sage. Brewers sometimes replaced hops by clary sage in beer producing an increased state of intoxication and exhilaration, but it was often followed by severe migraines!



PRODUCT OFFERINGS

00021720	CLARY SAGE FRANCE EO	Suitable for Flavor and Fragrance
00021730	CLARY SAGE RUSSIA EO	Suitable for Flavor and Fragrance
99050184	CLARY SAGE ABSOLUTE	Suitable for Flavor and Fragrance

Contact your Account manager
for a sample or pricing of our
Clary Sage products.