
OCIMUM CINNAMOMUM, CITRIODORUM, KILIMANDSCHARUM – OUR BASIL CHOICE



Ocimum cinnamomum



Ocimum citriodorum



Ocimum kilimandscharum

The Basil's genus grows all over in Asia, Africa, Central and South America, most of the 60 species prefer tropical climate. Basil plants have a unique and very pleasant flavor. The many different species and hybrids have different odors, as the names of the three varieties cinnamon basil, lemon basil and camphor basil indicate. The name basil is derived from the Greek word basileus (*βασιλεύς*) which means king. Probably the name was given because of its noble spicy fragrance.

Most types of basil contain in their leaves 0.3 to 1.5 percent oils, from which, in turn, essential oils can be produced. The most important aroma components are cineol, linalool, citral, methyl (estragole), eugenol and methyl cinnamate. Usually they are dominated by one or two of these components but hardly any basil contains all of them. This compilation shows very clearly that Basil has an amazing variety of secondary metabolism, as often occurs in the family Lamiaceae. The composition of the essential oil depends on climatic, genetic, or seasonal fluctuations.

CINNAMON BASIL (*OCIMUM CINNAMOMUM*) with its beautiful red stems and pink flowers, owes its cinnamon flavor to the methyl cinnamate (cinnamon acid methyl ester) which can also be found in cinnamon and cassia. This hardy exotic basil species brings a warm, rich flavor in herbal teas. It can also show an antibacterial, antispasmodic, analgesic effect in stomach and problems. As a tea, it can help with fever, indigestion, stomach cramps and insomnia.



LEMON BASIL (*OCIMUM CITRIODORUM*) is a hybrid which grows mainly in the northeastern regions of Africa and South Asia. This basil variety is especially popular due for its strong lemon flavor in Arabic, Indonesian, Persian and Thai cuisine. The lemon-scented variety contains mostly citral. Lemon basil grows as an annual herbaceous plant, about 40 centimeters high. In late summer it has white blossoms and the leaves look like other basil variety leaves, but usually a little narrower.

AFRICAN BASIL (*OCCIMUM KILIMANDSCHARICUM*) known also as Kilimanjaro or Camphor Basil is a robust, quite tall, woody species found in Rwanda. It contains cineol and camphor. The 50-80cm plant produces long racemes of small white flowers and oval, hairy leaves with a strong camphor scent. It is used both in cuisine and in medicine. It is made into a digestive tea for stomach ailments. It can be used to make 'Potpuorris', a fragrant herbs mixture.

PRODUCTION

Since 2001 *Occimum cinnamoum*, *Occimum citriodorum* and *Occimum kilimandscharicum*, as well as other herbs, has been successfully cultivated at the “Land of the Medicine Buddha”, OneWorld’s own herb farm. The noble basil leafs as all of our products are cultivated using bio-dynamic farming methods and they carry , they can now carry the Organic and Demeter logos, certified by IMO Switzerland and Demeter International.

OUR PRODUCTS CONTAINING BASIL:

CINNAMON BASIL leaves can be found in the following teas: “**Lamas Kraftquelle**” ; “**Leichter Leben**” ; “**Morgenwunder**”

KILIMANJARO BASIL leaves can be found in the following tea: “**Spirit of Yoga**”

LEMON BASIL leaves can be found in the following teas: “**Ingwerwunder**” ; “**Morgenwunder**” ; “**Leichter Leben**”