



# The Herb Society of America

## 2009 Promising Plant Profile

### *Ocimum basilicum* 'Blue Spice'

**Family:** Lamiaceae (Labiatae)

**Genus:** *Ocimum*

**Specific Epithet:** *basilicum*

**Cultivar:** 'Blue Spice'

**Life cycle:** annual

**Flower color/Bloom time:** mid-summer to early fall; light purple blooms with deep purple bracts

**Growth/Habit/Form:** 16" to 24," medium

**Light requirements:** full sun

**Propagation:** seed, cuttings

**Use:** culinary; ornamental, containers

**GRAS status:** Leaf: GRAS at 2-680 ppm, Oil: 0.01-50 ppm (Info. found in The Big Book of Herbs, see reference/bibliography section)

**Pests/Diseases:** Japanese beetles, grasshoppers, aphids, whiteflies, cutworms, root rot, bacterial and fungal diseases



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**Description/Cultivation:** The leaves of *O. basilicum* 'Blue Spice' are slightly pubescent and the inflorescences are light purple with deep purple bracts. The herb is described as having an invigorating fragrance with a hint of vanilla. This cultivar is often thought to be a cross between *O. americanum* and a purple basil. Use 'Blue Spice' in dishes that call for a sweet basil such as fruit salads, dressings, and dips. The taste of this herb also complements chicken and other poultry dishes.

**Disclaimer:** Profiles are intended to provide a brief introduction to each herb. For additional information on uses, including medicinal contraindications, see the References list. The Herb Society of America can not advise, recommend, or prescribe herbs for medicinal use. Please consult a health care provider before pursuing any herbal treatments. Inclusion of vendor information does not indicate an endorsement by The Herb Society of America, and HSA can not guarantee availability of seeds/plants.