

CELERY SEED

APIUM GRAVEOLENS 15 ML



Certified Pure Tested Grade[®]

PRIMARY BENEFITS

- CALMING AND RELAXING AROMA WHEN DIFFUSED.
- DISTINCT STRONG FLAVOURING FOR FOOD.

PRODUCT DESCRIPTION

Celery was used as early as the 5th century by the Chinese, and widely used in Indian Ayurvedic practices. Conventionally grown grocery store celery looks nothing like the celery seen at local farmers' markets. The celery plant grows up to three feet tall, is bright green, and radiating with life. Celery has a complex, strong, sweet, and spicy aroma. The plant takes two years to fully mature and produce its small fruit, which are tan to brown in colour.

The seeds are the primary repository for essential oil. Limonene, the dominant constituent in Celery Seed oil is also found in refreshing citrus peel and fir needle oils. The oil has a calming, relaxing, and positive aroma.

Celery seed oil has a distinct, strong flavour.

DIRECTIONS FOR USE

Diffusion: Use three to four drops in the diffuser of choice.

Food flavour use: Add 1 or 2 drops to food.

CAUTIONS

KEEP OUT OF REACH OF CHILDREN. Possible skin sensitivity. Avoid contact with eyes, inner ears, and sensitive areas. If you are pregnant, nursing, or under a doctor's care, consult your physician.

PLANT PART: Seed

EXTRACTION METHOD: Steam distillation

AROMATIC DESCRIPTION: Sweet, warm, earthy, spicy

MAIN CHEMICAL COMPONENTS: Limonene, β -Selinene

