

Clove

Eugenia caryophyllata 15 ml

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PRODUCT INFORMATION PAGE



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PRIMARY BENEFITS

- Commonly recognised as a ground household spice, Clove can be utilised outside of the kitchen with its unique and powerful properties.
- Its warm and spicy characteristics make Clove essential oil ideal to incorporate into seasonal recipes.
- Frequently used in desserts for its invigorating flavour and aromatic fragrance such as sugar cookies.

PRODUCT DESCRIPTION

The benefits and uses of clove date back to ancient China and India. As a cooking spice, Clove adds a spicy flavour to any dish or dessert. Clove is also widely used in dental preparations, candy, and gum, for its flavour.

USES

- Instead of using dry clove, use Clove oil to taste when baking treats.
- Add one drop of Clove essential oil to water for a spicy flavour.

DIRECTIONS FOR USE

For food flavouring.

CAUTIONS

Only use diluted. Take no more than one drop per day. Keep out of reach of children. If pregnant or under a doctor's care, consult your physician. Keep out of eyes, inner ears, face, sensitive areas, and mucosa. In case of skin contact, dilute generously with a carrier oil.

