

Tangerine

Citrus reticulata 15 ml

dōTERRA™ | EUROPE

PRODUCT INFORMATION PAGE



CPTG™

PRIMARY BENEFITS

- The sweet flavour of Tangerine oil can add a tangy kick to a variety of baked goods.
- Blends well with warm and spicy oils like Cinnamon Bark or Clove.
- Its refreshing taste makes Tangerine a tangy addition to any recipe that calls for citrus fruits.

PRODUCT DESCRIPTION

Tangerine has a long history of use in Chinese culture. Because of its limonene content, Tangerine's sweet, tangy aroma simultaneously uplifts and calms. A popular and flavourful addition to desserts and drinks – from cakes to fruit smoothies – Tangerine is a tangy addition to any recipe that calls for citrus fruits. Try adding Tangerine essential oil to tea or lemonade for an uplifting twist!

USES

- Bring a citrusy flavour to your all-time favourite desserts by adding 2-3 drops to cakes, cookie doughs and more!
- During hot summer months, make your own citrus ice lollies using Tangerine oil and lemonade.
- Add 1-2 drops in water, smoothies, teas or lemonade for a refreshing beverage.

A FRUITY REFRESHMENT

If you are a fan of fruity drinks, Tangerine oil is your new best friend! Tangerine essential oil will add a tangy, naturally sweet flavour to your favourite slushies, smoothies, or drinks. For cooling relief on a hot summer's day, try adding a few drops of Tangerine essential oil and some slices of your favourite fruits to a cold glass of water. This delicious summer refreshment gives you all the flavour without the processed sugars and preservatives that are added to store-bought drinks.

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, avoid sunlight and UV rays for at least 12 hours.

