

Cilantro

Coriandrum sativum 15 mL

dōTERRA | ISRAEL

PRODUCT INFORMATION PAGE



CPTG Certified Pure Tested Grade™

Plant Part: Leaf

Extraction Method: Steam distillation

Aromatic Description: Fresh, herbal, sweet, pungent

PRIMARY BENEFITS

- Known as a key culinary ingredient, Cilantro oil comes from an herb recognised for its many uses and benefits in the kitchen
- Cilantro has a clearing and clarifying aroma that gives food a fresh and tasty flavor
- Ideal for homemade dips, sauces, salads and a variety of savour dishes to infuse food with its herbal flavor

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PRODUCT DESCRIPTION

The many uses and benefits of Cilantro have been documented for centuries. Cilantro's culinary uses are endless! The distinct, herbal flavor is sure to enliven any dish! Internal use of Cilantro oil promotes healthy nervous system function.*

DIRECTIONS FOR USE

Aromatic Use:

- Use 3-4 drops in your favorite diffuser.
- In order to get a fresh herbal scent, spray the oil together with other citrus essential oils, and with this mixture you will be able to clean different surfaces throughout your house.

Internal use:

- Dilute 1 drop into 120 ml of liquid.
- Add to stir fries, salads, and dips to experience Cilantro's distinct flavor.
- Transform your culinary experience into an easy one by using Cilantro essential oil.

CAUTIONS

Possible skin sensitivity. Keep out of reach of children. If you are pregnant, nursing, or under a doctor's care, consult your physician. Avoid contact with eyes, inner ears, and sensitive areas.

* The information has not been reviewed by the health authorities in Israel and around the world, and this product is not intended for the diagnosis, cure or prevention of any disease.