

Spearmint

Mentha spicata 15 mL

dōTERRA | ISRAEL

PRODUCT INFORMATION PAGE



CPTG Certified Pure Tested Grade™

As a milder alternative to other mint essential oils, Spearmint oil is gentle enough while cooking—without losing any of its freshness.

Plant Part: Plant

Extraction Method: Steam distillation

Aromatic Description: Sweet, minty, fresh

Main Chemical Components: Carvone, limonene

PRIMARY BENEFITS

- Promotes digestion and helps reduce occasional stomach upset when used internally
- Incorporate into effective work and study habits
- Cleanses the mouth and promotes fresh breath

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PRODUCT DESCRIPTION

Spearmint is a perennial plant that grows 11–40 inches tall and flourishes in temperate climates. It is widely used in gums, candies, and dental products for its minty taste, and to promote fresh breath. Spearmint has been used internally for centuries for its digestive benefits. Its sweet, refreshing aroma is uplifting, making it ideal to diffuse while working or studying. Spearmint is very different from Peppermint. In cooking, Spearmint is frequently used in salads, drinks, and desserts, but it can also be used in homemade salad dressings and to marinate meats.

USES

- Diffuse for a positive environment.
- Apply to toothbrush before brushing teeth for fresh breath.
- Add a drop or two to any dessert, drink, salad, or entrée for flavoring and to promote digestion.
- For occasional stomach upset, add once to two drops to water and drink.

DIRECTIONS FOR USE

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

Internal use: Dilute one drop in four fluid ounces of liquid.

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.