

Eugenia Caryophyllus 15 ml



Product Information Page



Application: A 1 | S

Plant Part: Bud

Aromatic Description: Very spicy, warm, woody with subnote

of leather

Main Chemical Components: Eugenol

Clove | Eugenia Caryophyllus 15 ml

SKU: 60220395

Primary Benefits

- + Commonly recognized as a ground household spice, Clove essential oil can be utilized outside of the kitchen with its unique and powerful properties.
- + Clove essential oil can be used to support gums and fresh breath due to its cleansing benefits.
- + Its warm and spicy characteristics make Clove essential oil ideal to incorporate into seasonal recipes.
- + Frequently used in desserts for its invigorating flavor and aromatic fragrance such as sugar cookies.
- + Clove essential oil is ideal to mist in your diffuser for a warming, stimulating fragrance to create an inviting atmosphere.

Product Description

Clove has been used for years in dental preparations, sweets, and gum for its flavor and ability to cleanse the mouth, yet it provides a myriad of benefits. Its main chemical component, eugenol, makes it a very stimulating and energizing essential oil.

Uses

- + Make a natural mouthwash by adding a drop of Clove essential oil in two ounces of water.
- + Instead of using dry clove, use Clove essential oil to taste when baking treats.
- + Add two drops of Clove essential oil to water for spicy flavor.
- + Diffuse three drops Clove essential oil, one drop Cinnamon essential oil, and two drops Wild Orange essential oil for an invigorating scent.

Directions for Use

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

For Use in Food: Dilute one drop in 120 mL of liquid.

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. Avoid contact with sensitive areas. In case of skin contact, dilute generously with a carrier oil.