



Product Information Page



Application: A 1 S Plant Part: Rhizome

Extraction Method: Steam distillation

Aromatic Description: Warm, spicy, earthy, woody

Main Chemical Components: ar-Turmerone and Turmerone

Turmeric | Curcuma longa 15 ml

SKU: 60219582

Primary Benefits

- + Turmeric brings a burst of flavor to savory meals.
- + Adds a spicy and peppery flavor to your favorite hot drinks.
- + When diffused, Turmeric essential oil provides a rejuvenating scent and grounding atmosphere.

Product Description

As a key botanical of the traditional Ayurvedic practices of India, turmeric root and turmeric essential oil have a long history that has inspired modern uses of turmeric today.

Steam distilled from the turmeric root, Turmeric essential oil has two unique chemical components, Turmerone and ar-Turmerone. Curcumin is a main component of Turmeric.

Try diffusing for a unique and rejuvenating aroma. Turmeric essential oil acts as a great burst of flavor to your favorite savory meals.

Uses

- + Make your own Turmeric Tea by mixing coconut milk, water, honey, tea and one to two drops of Turmeric essential oil.
- + Add Turmeric essential oil to scrambled eggs or frittatas, plain rice or soups for a subtle spicy and peppery flavor.
- + When using Turmeric essential oil in cooking, you may want to start out with The Toothpick Method - simply dip a toothpick in the essential oil bottle, stir into your dish, taste and repeat until you've added your desired amount.
- + Diffuse one or two drops for a unique aroma. Blends well with Wild Orange, Ylang Ylang, Grapefruit, Cardamom, Cinnamon and Ginger essential oils.

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.