

Yellow Mandarin

CITRUS NOBILIS 5ML



Certified Pure Tested Grade[®]

PRIMARY BENEFITS

- UPLIFTING AND REFRESHING AROMA WHEN DIFFUSED.
- ADDS A UNIQUELY FLORAL SWEET REFRESHING FLAVOUR TO FOOD.

PRODUCT DESCRIPTION

Mandarin is a small evergreen tree with a single trunk and many thin, drooping branches. Often confused with Tangerine, the Mandarin orange is a variety in the same Rutaceae family. Mandarin fruit peels are used to make three different Mandarin essential oils. The oil produced depends on the ripeness of the fruit. Green Mandarin comes from early fruit that is still green, Red Mandarin comes from completely ripened fruit, and Yellow Mandarin comes from fruit in the middle of the ripening stage. Yellow Mandarin oil from cold pressed semi-ripe fruit peel is the most floral of all mandarin oils. It has a positively delicious and uplifting aroma.

USES

- Diffuse anytime, ideal when wanting to create an elevating yet relaxing atmosphere.
- Add 1-2 drops to recipes requiring citrus flavouring, for a unique, floral citrus taste.

DIRECTIONS FOR USE

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

Food flavour use: Add 1 or 2 drops to food or drink.

CAUTIONS

KEEP OUT OF REACH OF CHILDREN. If you are pregnant, nursing, or under a doctors care, consult your physician. Avoid contact with eyes, inner ears, and sensitive areas. Possible skin sensitivity. In case of skin contact, application to the skin may increase sensitivity to sunlight and UV rays for at least 12 hours.

PLANT PART: Peel

EXTRACTION METHOD: Cold pressed

AROMATIC DESCRIPTION: Citrusy, zesty

MAIN CHEMICAL COMPONENTS: Limonene, γ -terpinene

