

CASSIA

CINNAMOMUM CASSIA 15 ML



PRIMARY BENEFITS

- DELICIOUS FOOD FLAVOUR.
- WARMING, UPLIFTING AROMA.

PRODUCT DESCRIPTION

A close relative to Cinnamon, Cassia has a strong, spicy aroma that can be used in small quantities to transform any dish. It's one of the few essential oils mentioned in the Old Testament, noted for its unmistakable fragrance and calming aromatic properties. Cassia is a "warming" oil, adding a spicy flavour to food. Cassia can be used in cooking either as a replacement for Cinnamon in pies and breads or by itself in a myriad of main dishes and desserts.

DIRECTIONS FOR USE

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

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

CAUTIONS

KEEP OUT OF REACH OF CHILDREN. Possible skin sensitivity. Avoid contact with eyes, inner ears, and sensitive areas. If you are pregnant, nursing, or under a doctor's care, consult your physician.

PLANT PART: Bark

EXTRACTION METHOD: Steam distillation

AROMATIC DESCRIPTION: Warm, spicy, cinnamon

MAIN CHEMICAL COMPONENTS: Cinnamaldehyde, cinnamyl acetate

