

CASSIA

Cinnamomum cassia 15 mL

Warm, spicy, cinnamon

Aromatic description

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 many dishes. Cassia essential oil 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.

It's one of the few essential oils mentioned in the Old Testament, noted for its unmistakable fragrance and calming aromatic properties.

DIRECTIONS FOR USE

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

FOOD FLAVOUR USE: Add one or two drops to food.

CAUTIONS

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

PLANT PART: Bark

EXTRACTION METHOD:

Steam distillation

MAIN CHEMICAL COMPONENTS:

Cinnamaldehyde, cinnamyl acetate



Certified Pure Tested Grade

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