

CILANTRO

CORIANDRUM SATIVUM 15 ML



PRIMARY BENEFITS

- CLEAR AND INVIGORATING AROMA.
- GIVES FOOD A FRESH AND TASTY FLAVOUR.
- SOOTHING AROMA.

PRODUCT DESCRIPTION

The culinary uses and additional benefits of Cilantro have been documented for centuries. Cilantro adds a fresh, herbal aroma to any essential oil blend when diffused. Cilantro's culinary uses are endless, adding a flavourful twist to meats, salads, dips, and guacamole.

USES

- Add to stir fries, salads, and dips to experience Cilantro's distinct flavour.
- Diffuse with citrus essential oils for a fresh, herbal aroma.

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: Leaf

EXTRACTION METHOD: Steam distillation

AROMATIC DESCRIPTION: Fresh, herbal, sweet, pungent

MAIN CHEMICAL COMPONENTS: Linalool, 2-decenal

