

TURMERIC

CURCUMA LONGA 15 ML



PRIMARY BENEFITS

- WHEN DIFFUSED, TURMERIC PROVIDES A REJUVENATING SCENT.
- USE IN A DIFFUSER TO CREATE A GROUNDING ATMOSPHERE.

PRODUCT DESCRIPTION

As a key botanical of the traditional Ayurvedic practices of India, turmeric root and has 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 flavour to your favourite savoury meals.

USES

- Add 1-2 drops to your food for flavour enhancement.
- Diffuse 1-2 drops for a unique aroma. Blends well with Wild Orange, Ylang Ylang, Grapefruit, Cardamom, Cinnamon and Ginger essential oils.

DIRECTIONS FOR USE

Diffusion: Use 1-2 drops in the diffuser of choice.

Food Flavour use: Add 1-2 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: Rhizome

EXTRACTION METHOD: Steam distillation

AROMATIC DESCRIPTION: Warm, spicy, earthy, woody

MAIN CHEMICAL COMPONENTS: ar-Turmerone and Turmerone

