

Coriander

Oil Natural Flavor 15 mL

dōTERRA®

Product Information Page



Application: I | N

Plant Part: Seed

Extraction Method: Steam distillation

Aromatic Description: Green, floral, herbaceous

Main Chemical Component: Linalool, α -pinene, γ -terpinene, camphor

Primary Benefits

- + When used in cooking, Coriander oil makes an excellent substitute for ground coriander
- + For an extra boost of flavor, add a drop of Coriander oil to your favorite curry recipes and enjoy the warm, delicious taste.

Description

Coriander is an annual herb that grows three feet high. Taken from the seeds of the plant that produces Cilantro essential oil, Coriander oil is a unique spice oil that is common in most kitchens, the delicious herbal flavor of Coriander oil perfectly enhances the taste of your favorite dishes that call for ground Coriander.

Uses

- + Take a few drops to add a spicy, herbal flavor to all your favorite dishes.

Directions

Internal use: Use 1-3 drops to flavor food or beverages.

Cautions

Possible skin sensitivity. Keep out of reach of children. If you are pregnant, nursing, or under a doctor's care, consult your physician. Avoid contact with eyes, inner ears, and sensitive areas.