Juniper Berry Oil Natural Flavor 5 mL





Application: N
Plant Part: Berry

Extraction Method: Steam distillation

Aromatic Description: Balsamic, fresh, woody, spicy Main Chemical Components: α -pinene, sabinene

Primary Benefit

+ Use in cooking or as water flavoring

Product Description

Derived from the coniferous tree, Juniper Berry essential oil has a rich history of traditional uses and benefits. Juniper Berry oil goes well with French-inspired sauces and desserts and will give an unexpected boost to a variety of meals.

Use

+ Add one to two drops to water or citrus drinks to improve taste.

Directions for Use

Internal use: Dilute one drop in four fluid ounces of liquid.

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.