

Madagascar Vanilla

Oil Natural Flavor 5mL

dōTERRA®

PRODUCT INFORMATION PAGE



CPTMTG

Application: I

Ingredients: Fractionated Coconut Oil and Vanilla Absolute

Aromatic Description: Rich, creamy, sweet

Main Chemical Component: Vanillin

PRIMARY BENEFITS

- Makes a delightful addition to beverages

PRODUCT DESCRIPTION

Familiar and nostalgic. Evocative and romantic. Prized since the time of the ancient Aztecs, and often used in perfumes, vanilla is one of the most popular aromas in the world, and one of the most expensive to produce. A perennial climbing vine that grows up to 75 feet, the *Vanilla planifolia* plant is in the Orchid family, with yellow-white flowers that produce odorless pods or beans. Plant blooms must be hand pollinated, and it takes three to four years for the vanilla plant to begin producing beans that must be harvested by hand. The beans then go through a time-consuming and labor-intensive process to allow them to fully develop their aroma and flavor. Afterward, the beans are ground into small pieces and, to preserve the natural vanilla aroma, pressurized CO₂ is used in a two-step extraction process that captures the aromatic constituents from the beans to create the absolute. We combine this absolute with Fractionated Coconut Oil and the result is dōTERRA Madagascar Vanilla. Give your morning coffee, tea, or smoothie a delightfully smooth flavor lift with just a touch of Madagascar Vanilla.

USES

- Add a drop to the beverage of your choice.

DIRECTIONS FOR USE

Internal: Add one drop to a beverage.

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.

