

Cajeput Food Essential Oil 15 ml

EAN: 8410885082374 FABRICANTE: MARNYS



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DESCRIPTION

MARNYS® Cajeput Essential Oil is food grade, with a very strong characteristic odor and spicy flavor, it is usually used to **flavor infusions**, adding an exotic fragrance.

Cajeput essential oil (*Melaleuca cajuputi*) obtained by steam distillation of the leaves.

MARNYS® Cajeput Essential Oil is 100% pure and chemotyped, that is, it has a defined composition and is 100% of natural origin. Cajeput has been obtained by steam distillation and has not been denatured or mixed with other oils, which ensures the properties of the essential oil.

MARNYS® Cajeput Essential Oil contains the chemotypes: 1.8 cineole, limonene, its color and appearance is colorless to yellow, with a camphorous, fresh and menthol flavor, **properties that favor food flavor**.

In Thailand, **Cajeput leaves** are used to make **an herbal infusion for body well-being and energy**; In other parts of **Asia they use the leaves as bases for ointments**. Cajeput Essential Oil is used to **flavor foods** and add fragrance to soaps and cosmetics.

Melaleuca cajuputi , commonly known as **Cajeput** or White Samet, is a plant in the Myrtaceae family and is widespread in Australia, Southeast Asia, New Guinea and the Torres Strait Islands. The name "**Cajeput**" derives from its Indonesian name, "**kayu putih**" or "**white wood**". It is a **very aromatic medium to tall tree** with gray, brownish or silvery papery bark and **spikes of white or greenish flowers**.

How to use

Always take diluted, 1-2 drops, in 250 g of food (juice, infusion, salad,...). Maximum 1 time a day.

