

### Description

- 100% pure & natural essences
- extraction process Organic certified

### Storage

- in the original vial, upright and away from light
- for Citrus Essences #57, keep the vial refrigerated
- for the others; ideally between 39 and 56° F (4 - 14° C) and up to 64°F (18°C).

### Warning

- do not ingest pure
- avoid contact with skin and eyes
- in case of contact with eyes rinse with edible oil, if necessary see a doctor
- keep out of reach of children
- close the bottle carefully after use
- clean the pipettes with alcohol after use

### Use

#### 0) General features

- soluble in fats, sugar and alcohol but not in water
- recommended maximum temperature 212° F (100° C) or higher during a limited time, e.g. 340° F (170°C) x 5 minutes
- avoid cooking at high temperatures and boiling
- pipettes with 3ml graduation: 40 to 45 drops per ml

#### 1) Cooked dishes

- as a rule, 1 to 3 drops per kilo of preparation, up to 4 or 5 drops for ice creams & sorbets, 6 or 7 for sauces with strong initial taste and up to 10 drops in bulk dark chocolate
- for more precision or small quantities, dilute at 10% before folding into preparation see our document "10% Dilutions"

#### 2) Spraying plate

- dosage: 1% of essence in substrate
- substrate: 2/3 oil + 1/3 water (or 1/3 vinegar) or 3/3 syrup or 3/3 alcohol
- example: 13 drops in a 30ml spray
- 1 or 2 sprays per plate

#### 3) Intense flavoured oil

- dosage: 7 to 15 drops of essence per litre of oil
- neutral oil (grapeseed or sunflower) or olive oil
- 0.5 to 1 gram of flavoured oil per plate

### Best before

- within 6 months following opening of the bottle
- before the date indicated on the vial (yyyy.mm)

### Limited use

- vegetal materials may contain toxic molecules
- elaboration process concentrates critical molecules
- certain essences should be used with care
- please refer to specific document entitled « limited use », available on request