



QUINTESSENZA OF ORGANIC STAR ANISE

CODE	98202
COUNTRY OF ORIGIN	Italy, Apulia
WEIGHT	50 mL

Food grade natural essences from organic star anise

DESCRIPTION Food grade natural essences from essential oils of spices and seeds, certified Bio and

Organic Food Soil Association to guarantee the quality, healthiness and sustainability of the

raw materials used

APPEARANCE Liquid essential supplied deliverable by vaporizer in a glass bottle

TASTE Essence with a star anise, delicate and light both on the nose and on the palate, not too

persistent

PRODUCER PriMa Bio - Corato (BA) - Apulia

OUR SELECTION Pri.Ma. Exceeds the limits of common essential oils, which become unstable at certain

temperatures. The essences Pri.Ma can instead be used in hot and cold preparations, from ice cream to pizza, they can be dilueted in water and simple to use, with the pipette or simply vaporized. A new frontier of taste that also represents for us a new project that we

believe can make a difference!

CURIOSITY Essential oils, extracted through steam distillation, are mixed with alcohol and trace minerals

extracted from plants; this mixture is boiled at low temperature in a vacuum bowl,

evaporates and re-condenses in a continuous circulatory motion; with the addition of natural

antioxidants, the quintessence Prima becomes water soluble and stable at cooking

temperatures. They can be diluted in water

SUGGESTIONS Recommended with meat or vegetable. Try with baked products or patisserie. Doses: cold

prep. 0.2% -0.7%, hot prep. 1% -1.5%

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