

QUINTESSENZA OF ORGANIC PEPPERMINT



CODE	98216
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	50 mL
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Food grade natural essences from organic mint

DESCRIPTION

Food grade natural essences from aromatic plants essential oils, 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 organic mint, 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 diluted 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%