

PRODUCT SUMMARY

The sage plant, also known as *Salvia officinalis*, is a member of the mint family. Sage+ is steamed distilled from the leaves and is known for its warm, earthy flavour that no festive dinner could be without. However, this potent essential oil is too good to be reserved solely for the festive season. Sage+ essential oil can also be a wonderful flavour enhancer for seafood, vegetables, breadsticks, muffins and other savoury breads.

PRODUCT BACKGROUND

- The sage plant, also known as *Salvia officinalis*, is a member of the mint family.
- A perennial, evergreen subshrub, with woody stems, greyish leaves and blue to purplish flowers. It is a member of the family Lamiaceae.
- Sage+ is steamed distilled from the leaves.
- Native to the Mediterranean region.
- The plant had a high reputation throughout the Middle Ages, with many references to its healing properties and value.
- Popular herb in festive dinners.

HOW TO USE

- Add to festive dishes like stuffing to enjoy its signature flavour.
- Use Sage+ while baking butternut squash to enhance the squash's earthy flavours.
- Dilute 1 drop with 4 drops of carrier oil. Put in a capsule and take 1 daily.



INGREDIENTS

Sage (*Salvia officinalis*)* leaf oil
*100% pure essential oil

CAUTIONS

Keep out of reach of children. Avoid contact with eyes. If you are pregnant, nursing, taking medication or have a medical condition, consult a health care professional prior to use. If contact with skin occurs, avoid direct sunlight and UV rays for up to 12 hours. Plus essential oils should not be used as a substitute for a varied diet. Do not exceed the recommended daily dose.