

Vivere con la natura

Living with nature

OIL CATALOGUE

LA NOSTRA OFFERTA

- NO MINIMUM PURCHASE FAST SHIPPING AND
- TIMELY TARGETED ADVICE
- AFTER SALES SUPPORT
- INFORMATION AND PHOTOGRAPHIC
- MATERIAL



P A S S I ON , STUDIES, RESEARCH SINCE 1985

The Aromoteca was founded in 1985 in an old farmhouse on the outskirts of Milan, surrounded by agricultural fields, along the Alzaia Naviglio Pavese canal.

After an enlightening experience in Tibetan and Ayurvedic medicine, the dream of sharing the methodical and studied collection of over 1,000 chemotyped essential oils, vegetables and hydrolates imported from every corner of the Earth, certified organic and conventional, GMO free, has come true.

OUR COMMITMENT: OUR DAILY PROMISE

We prefer small realities far away from the large industrial production sites, ensuring optimal and specific choices, guaranteeing the quality of the oils through studies, certifications and controls also of distillers worldwide.

Our guarantees:



PURITY, ECO SUSTAINABILITY, ETHICS AND HEALTH IN TOTAL RESPECT FOR NATURE



ESSENTIAL OILS, VEGETABLE OILS AND ORGANIC HYDROLATES CERTIFIED AND GMO FREE, EQUIPPED OF GASCROMOTOGRAPHIES.



OUR PRODUCTS



VEGETAL OILS







COCOA , SHEAR AND MANGO BUTTERS





OIL ACCESSORIES



ESSENTIAL OILS

Our oils are completely pure, one third is organic and many have their own specific chemotype which, once identified, allows us to determine the resolution of a particular problem.

To avoid unwanted effects it is recommended to use the oils with caution, always diluted, following the indications and recommended doses for each product.

HOW THEY ARE OBTAINED

Vegetable essential oils: extraction from the plant or parts of it of the liquid essence present within it by heat distillation or absolute extraction. Citrates: by cold pressing of fruit peels.

USES:

- Percutaneous: through massage, foot baths, aromatic baths
- By inhalation: a few drops in the ultrasonic diffuser Internal: as flavoring
- and only for oils for food use

BENEFITS:

- Holistic beneficial action: the oils act on body, mind and spirit. They improve mood and state of mind, eliminate stress and rebalance, calm and relax. Energy action
- They have a positive effect on the immune system and have antiviral, antibacterial
- and antifungal action



VEGETABLE OILS Our vegetable oils have beneficial properties that vary according to the different content and variety of fatty acids, according to the areas and times of harvesting of the seeds and plants.

HOW THEY ARE OBTAINED From cold pressing or extraction from the pulp of fruits or from the seeds of different plants.

> USE Food and / or cosmetic

BENEFITS

In general they are supportive for our health, because they provide our body with important substances such as omega 3, omega 6, omega 9 and different, sometimes little known vitamins.

Many of our oils are certified organic.



HYDROLATS AND AROMATIC WATERS

The hydrolat or distilled water, transformed into steam, is passed through the plant or part of it cut and extrapolates the active ingredients. The steam is then cooled in a coil and is transformed back into a mixture of water and essences.

The essences, or essential oils, are taken but the water, in this process, is enriched with the water-soluble active ingredients of the plant and becomes hydrolat.

The waters are used both for food preparations and for cosmetic use, especially loved by those who do not like the alcohol of perfumes and / or want a delicate product.



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