



Infused Oils

Garlic, Infused in Olive Extra Virgin Cold Pressed Oil





VEGAN

CRUELTY-FREE

What can it be used in?

Body Care

Body Oil

Product code

K1417

INCI LISTIN

Allium Sativum Bulb oil & Olea

Europaea Fruit Oil

Manufacturing Method

Infused

CAS Number

8000-78-0 & 8001-25-0

Origin

Europe UK EINCS

283-406-2 & 232-277-0

C----

Aromatic, Characteristic

Customs Tariff Code 1515 9060 00

Colour

Gold-Yellow

Related Products

K1406

K0195

K0196



Skin Benefits

Garlic Infused in Olive Extra Virgin Cold Pressed Oil offers a rich infusion of garlic in olive oil. It has a golden yellow color and is commonly used in cooking, salad dressings, marinades, skincare, and haircare. Garlic Infused Oil provides nourishing and conditioning benefits to the skin and hair. It is known for its aromatic properties and can add a savory and aromatic touch to formulations. The oil is created by infusing garlic cloves in extra virgin cold-pressed olive oil, allowing the natural compounds of garlic to infuse into the oil. Garlic Infused Oil can be incorporated into various culinary and personal care formulations to enhance their flavor and provide aromatic benefits.

Functionality

Antimicrobial

With potent antimicrobial features, it effectively combats harmful microbes, preventing infections and promoting skin health. It supports a clean and clear complexion, safeguarding against unwanted bacteria.

Hair Benefits

Garlic Infused Oil can be beneficial for hair care. Its nourishing and conditioning properties help promote healthy and lustrous hair. Additionally, the aromatic and savory notes of Garlic Infused Oil add a unique and aromatic touch to hair care formulations. It can be used in hair oils, hair masks, and scalp treatments to provide nourishment, enhance shine, and impart a pleasant fragrance to the hair.