ARNICA OIL Vegetable oil macerate

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Vegetable oils represent not only suitable carriers for essential oils, but they are also a basis for macerated oils. Macerated oil is an infusion of a plant in oil, which absorbs the plant's active (lipophilic – soluble in oil) substances. This form of extraction is traditionally called maceration. In aromatherapy, macerates are a unique and integral part of massage and regenerative oils, creams, balms, and ointments.

Physical properties: Yellow, oily liquid. It is obtained by macerating arnica flowers in a blend of vegetable oils.

Freezing point: Below -8 °C.

Relative density: At 20 °C approx. 0.92 g/cm³.

Non-dietary use: This oil has traditional and proven use in cosmetics and folk medicine. Arnica is known especially for its anti-inflammatory and antiseptic effects. Thanks to these it can help with healing wounds, reducing swellings, hemorrhages, contusions and bruises. It promotes granulation (the formation of new connective tissue). Preparations with arnica oil with their regenerative effects are best suited for sportsmen; they also stimulate blood circulation and warm up the muscles before and after physical strain. Regular massages with preparations containing arnica can help prevent stretch marks. It is also effective for treating skin with psoriasis, acne or atopic dermatitis. Given its mildness, it is also suitable for children.

TIP: Suitable for preparations used against inflammations, swellings, muscular rheumatism and joint troubles.

Warning: Do not use internally!

Do not use arnica oil on its own, always as part of a preparation in a concentration of up to 10%.

INCI: Glycine soja Oil, Arnica montana Flower, Tocopherol

Storage: The stated expiry date can be substantially extended by keeping the product in a dark and cold place (ideally in a fridge at 6–10 °C).

Best before the date indicated on the packaging. Batch number and volume are indicated on the packaging.