

Our macerates are made in our own production area in Montguers. We exclusively use high quality raw materials and are very keen to develop our recipes. We already offer all macerates with organic virgin olive oil and/or organic sunflower virgin oil, but also dezodorised oils, with or without natural and organic preservative etc....
We are opened to create new recipes according to your technical specificities

ORGANIC MACERATES Certified by Ecocert FR-BIO-O1



MACERATE English & latin names	Production	INCI NAME	support	Production period
ARNICA <i>Arnica montana L.</i>	France	ARNICA MONTANA FLOWER EXTRACT	organic olive oil and/or organic sunflower oil	stock all year long
CALENDULA 10% or 20% <i>Calendula officinalis L.</i>	France	CALENDULA OFFICINALIS FLOWER EXTRACT	organic olive oil and/or organic sunflower oil	stock all year long
CARROT <i>Daucus carota L.</i>	France	CALENDULA OFFICINALIS FLOWER EXTRACT	organic olive oil and/or organic sunflower oil	stock all year long
ST JOHN'S WORTH <i>Hypericum perforatum L.</i>	France	HYPERICUM PERFORATUM FLOWER EXTRACT	organic olive oil and/or organic sunflower oil	June-July, New production available in Oct-Nov

We have been produced organic St John's Worth macerate since 25 years according to a traditional method using the sun exposure. Fresh flowering tops are macerated with olive oil in glass demijohns. We are very attentive to our ecological impact and have develop partnerships with farmers at less than 10km from our production area. We also help them financially so they can have stable earnings and we secure our purchases.