

ESSENTIAL OILS FOR FEED

FLAVOURING COMPOUNDS AND PREMIXTURES

OILS



THE NATURAL
BENEFITS



EXPLORE OUR
PROCESS



DEVELOPMENT
AND QUALITY

A FAMILY DEDICATED TO ESSENTIAL OILS SINCE 1960

Esencias Martínez Lozano, S.A. is dedicated to the cultivation and distillation of aromatic plants to produce Spanish Pure and Natural Essential Oils.



It all started at the beginning of the 1960 when the founder, Mr. Antonio Martínez Lozano, started his activity in the world of essential oils collecting wild aromatic plants from the mountains in Murcia and Albacete, mainly Spike lavender (*Lavandula latifolia*), Rosemary (*Rosmarinus officinalis*), Spanish sage (*Salvia lavandulifolia*), Spanish marjoram (*Thymus mastichina*) and Thyme Thymol (*Thymus zygis*). He also set up several distilleries over a wide geographical area to obtain essential oils from such plants.



In the early 70s, Mr. Antonio Martínez Lozano was the Pioneer of Spike lavender cultivation, developing a role-model for agriculture of aromatic plants that it still exists nowadays.

In the following decade, it was established the Company Esencias Martínez Lozano, expanding production by growing up Spanish sage.

Some other series of plantations were covered in the 90s, being the most significant the Thyme Thymol.

In 2000, the second generation joined the business, pushing business internationally, which now represents more than 80% in sales.

During the following years, Esencias Martínez Lozano has stated as a pioneer in the cultivation of Cypress (*Cupressus sempervirens*), Cistus (*Cistus ladaniferus*), Oregano (*Origanum Vulgare*), Rosemary, Spanish marjoram and Sage officinalis (*Salvia officinalis*) in Spain. It also has plantations of Lavender (*Lavandula angustifolia*) and Lavandin super and grosso (*Lavandula hybrida*). Currently, we manage more than 800 hectares of fields/plantations, all of them organic, which make Esencias Martínez Lozano a leading Spanish producer of organic and food grade essential oils.



Because of the demand from other sectors that consume essential oils in commercial qualities, in 2016 was founded the company Crearomatic Especialidades Aromáticas, S.L. It is specialized in the production of Natural and Nature Identical Essential Oils blending active principles and aromatic molecules, which allows them to be formulated under the client's specifications. Its production is intended mainly for the FEED and FOOD sectors.

PROCESSES FROM AROMATIC PLANTS TO OUR ESSENTIAL OILS



THE BEST SELECTION

We put all our knowledge and rigour into selecting the best seeds and mother plants so that they will provide us with the right composition of their essential oils in the future.

THE GROWING

We prepare the ground so that our aromatic plants have optimal growth conditions, with all the guarantees that organic farming requires.

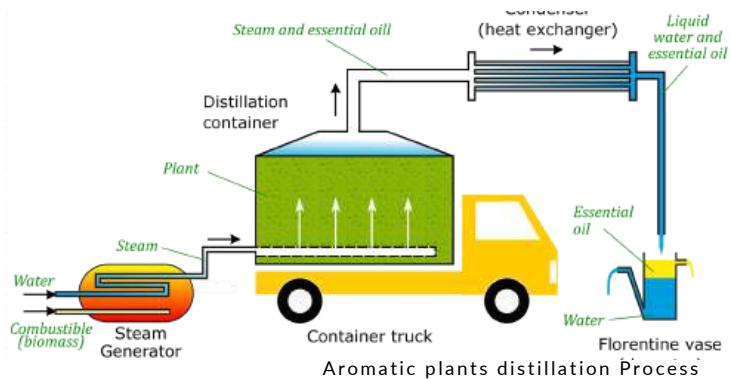


HARVESTING

It is very important to select the optimal time for harvesting aromatic plants in order to obtain essential oils with the best proportion of their active ingredients.

STEAM DISTILLATION

The extraction of essential oils from aromatic plants is done through a physical process called steam distillation.



OUR PRODUCTION



PRODUCTION PROCESS

Once the essential oil is obtained, we filter it and validate its quality in the laboratory. This essential oil is ready to be marketed as is or to prepare other blends by adding aromatic molecules present in the plant extract and extruded through a process of distillation and rectification to adapt it to the quality required by the customer.

All this with the guarantees of traceability and food safety.

OUR LABORATORIES

From our laboratory we make sure that your orders meet the quality specifications as well as those demanded by our customers. We adapt to your needs.



HOW DO WE SELL YOU OUR PRODUCT?



Jerrycans of 5, 10
and 25 Kg.



Drums of 200 kg.



IBC 900-1000kg



FAMIqs

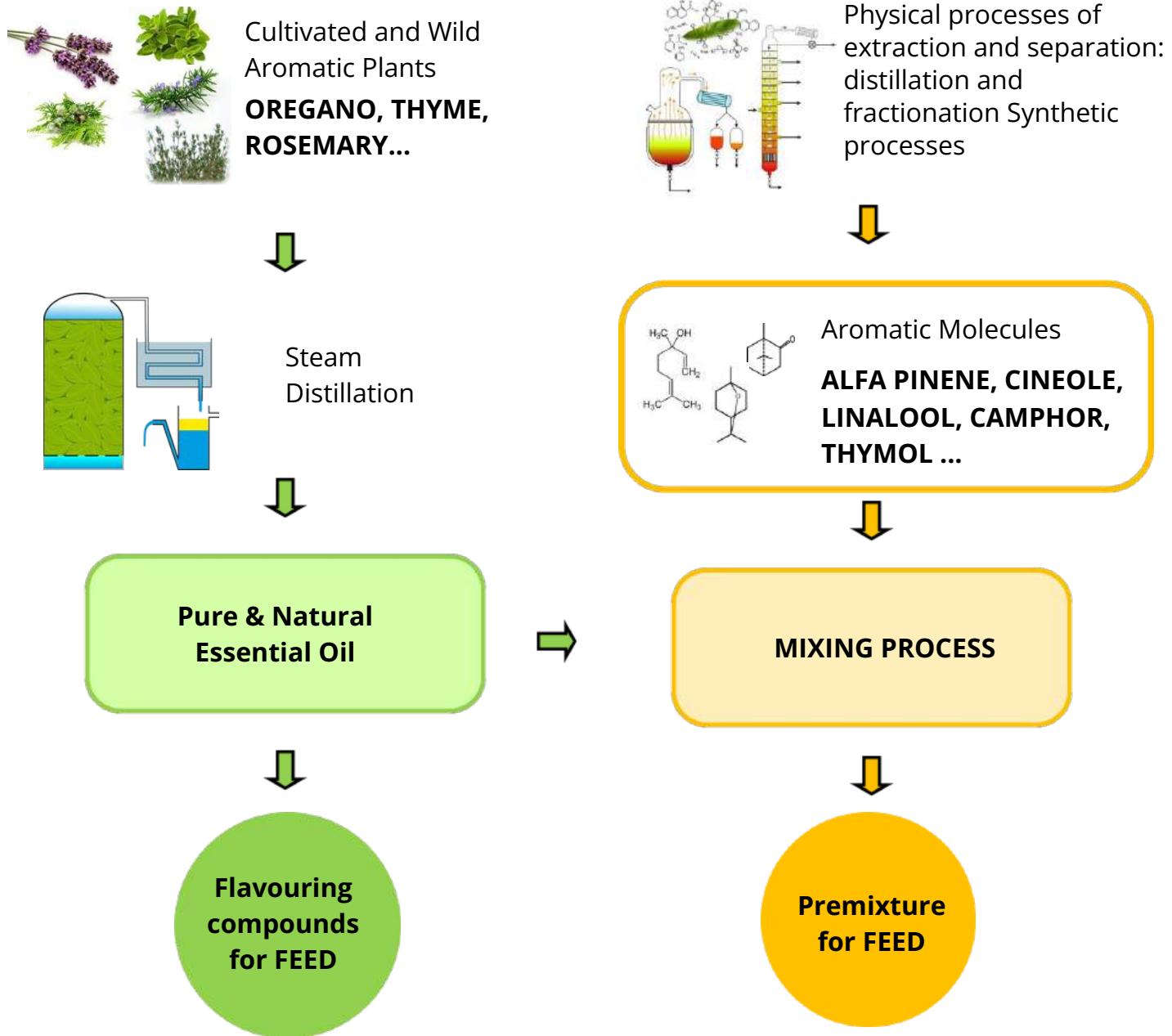
Essential Oils from Caravaca de la Cruz · Murcia · Spain

FLOW CHART



ESSENTIAL OILS FOR FEED

FLAVOURING COMPOUNDS AND PREMIXTURES



PRODUCT LIST

ESSENTIAL OILS FOR FEED

FLAVOURING COMPOUNDS ADDITIVES AND PREMIXTURES



Product (EN)	CAS#	EINECS-EC#	FEED	Flavouring compound additive	Premixture (*)	Own crops	Organic UE
Anise pimpinella	8007-70-3 / 84775-42-8	283-872-7		✓	✓		
Anise star	84650-59-9 / 68952-43-2	283-518-1		✓	✓		
Armoise	84775-75-7 / 8022-37-5	283-905-5		✓	✓		
Cajeput	85480-37-4 / 8008-98-8	287-316-4		✓	✓		
Camphor white / Ravitsara	8008-51-3 / 92201-50-8	295-980-1	2b130-eo	✓	✓		
Cassia	84961-46-6 / 8007-80-5	284-635-0	2b131-eo	✓	✓		
Cinnamon Leaf	8015-91-6 / 84649-98-9	284-635-0	2b133i-eo	✓	✓		
Citronella	8000-29-1 / 91771-61-8	289-753-6		✓	✓		
Clove leaf	8000-34-8 / 84961-50-2	284-638-7		✓			
Coriander	84775-50-8 / 8008-52-4	283-880-0	2b154-eo	✓	✓		
Cypress	8013-86-3 / 84696-07-1	283-626-9			✓		
Eucalyptus globulus	8000-48-4 / 84625-32-1	283-406-2		✓		✓	
Fennel Bitter	8006-84-6 / 84625-39-8	283-414-6		✓	✓	✓	
Fennel Sweet	8006-84-6 / 84455-29-8	282-892-3		✓	✓		
Garlic	8000-78-0	232-371-1		✓	✓		
Geranium	8000-46-2 / 90082-51-2	290-140-0		✓	✓		
Grapefruit	90045-43-5 / 8016-20-4	289-904-6		✓	✓		
Laurel Leaves	84603-73-6 / 8002-41-3	283-272-5		✓	✓		
Lavender	8000-28-0 / 90063-37-9	289-995-2		✓	✓		
Lemon	8008-56-8 / 84929-31-7	284-515-8	2b139-eo	✓	✓		
Lemongrass	8007-02-1 / 89998-14-1	289-752-0		✓	✓		
Mandarin	84929-38-4 / 8008-31-9	284-521-0	2b142-eo	✓	✓		
Marjoram Sweet	84082-58-6 / 8015-01-8	282-004-4		✓	✓		
Mentha Arvensis	90063-97-1 / 68917-18-0	290-058-5		✓	✓		
Niaouli	8014-68-4 / 132940-73-9	310-217-5		✓	✓		
Nutmeg	84082-68-8 / 8008-45-5	282-013-3		✓	✓		
Orange	8028-48-6 / 97766-30-8	232-433-8	2b143-eo	✓	✓		
Oregano (O. Vulgare)	336185-21-8 / 84012-24-8	281-670-3	2b317-eo	✓	✓	✓	✓
Oregano Spanish (T. Capitatus)	8007-11-2 / 90131-59-2	290-371-7		✓	✓	✓	
Peppermint	84082-70-2 / 8006-90-4	282-015-4		✓	✓		
Petitgrain Paraguay	8016-44-2 / 72968-50-4	277-143-2			✓		
Petitgrain Bigarade	8014-17-3	283-881-6	2b136-eo	✓	✓		
Pepper, Black	84929-41-9 / 8006-82-4	284-524-7	2b347-eo	✓	✓		
Rosemary, Camphor type	8000-25-7 / 84604-14-8	283-291-9		✓	✓	✓	✓
Rosemary, Cineol type	8000-25-7 / 84604-14-8	283-291-9		✓	✓	✓	✓
Sage Clary	8016-63-5 / 84775-83-7	283-911-8		✓	✓		
Sage Officinalis	8022-56-8 / 84082-79-1	282-025-9		✓	✓	✓	
Sage Spanish (S. Lavandulifolia)	8016-65-7 / 90106-49-3	290-272-9		✓	✓	✓	
Spearmint	8008-79-5 / 84696-51-5	283-656-2		✓	✓		
Tea Tree	68647-73-4 / 85085-48-9	285-377-1		✓	✓		
Thyme Thymol	8007-46-3 / 84929-51-1	284-535-7		✓	✓	✓	✓
Wintergreen	90045-28-6 / 68917-75-9	289-888-0		✓	✓		

(*) essential oil reconstituted: premixture of essential oil and other flavouring compound additives own of essential oil



PRODUCT LIST

AROMA CHEMICALS FOR FEED

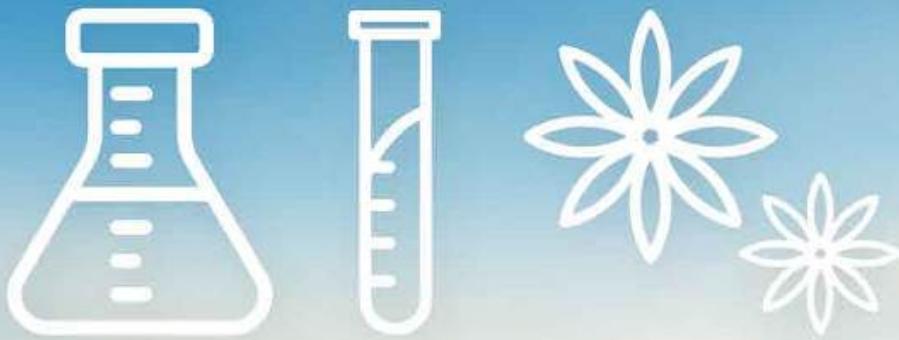
FLAVOURING COMPOUNDS



Product (EN)	CAS#	EINECS-EC#	FEED	Natural	Synthetic
alpha-Pinene D	7785-70-8 / 80-56-8	232-087-8	2b01004	✓	
alpha-Pinene L	7785-26-4 / 80-56-8	232-077-3	2b01004	✓	
alpha-Terpineol	10482-56-1 / 98-55-5	233-986-8 / 202-680-6	2b02014	✓	
Isobornyl acetate	125-12-2	204-727-6	2b09218		✓
Linalyl acetate	115-95-7	204-116-4	2b09013	✓	✓
Camphor D	464-49-3 / 76-22-2	207-355-2	2b07215	✓	
Cinnamaldehyde	104-55-2	203-213-9			✓
Anethol (trans)	4180-23-8	224-052-0	2b04010	✓	✓
beta-Caryophyllene	87-44-5	201-746-1	2b01007	✓	
beta-Myrcene	123-35-3	204-622-5	2b01008		✓
beta-Pinene	18172-67-3 / 127-91-3	242-060-2	2b01003	✓	
Carvacrol	499-75-2	207-889-6	2b04031		✓
delta-3-Carene	498-15-7 / 13466-78-9	207-856-6 / 236-719-3	2b01029	✓	
Citral	5392-40-5	226-394-6	2b05020	✓	✓
Citronellal	106-23-0	203-376-6	2b05021		✓
Citronellol	106-22-9	203-375-0	2b02011		✓
Eucalyptol (1,8-Cineole)	470-82-6	207-431-5	2b03001	✓	
Eugenol	97-53-0	202-589-1	2b04003	✓	
gamma-Terpinene	99-85-4	202-794-6	2b01020	✓	
Geraniol	106-24-1	203-377-1	2b02012		✓
Limonene D	5989-27-5	227-813-5	2b01045	✓	
Limonene L	5989-54-8	227-815-6	2b01046		✓
Linalool L	126-91-0 / 78-70-6	201-134-4	2b02013	✓	
Linalool	78-70-6	201-134-4	2b02013		✓
Menthol L crystals	2216-51-5 / 89-78-1	218-690-9 / 201-939-0	2b02015	✓	
para-Cymene	99-87-6	202-796-7	2b01002	✓	✓
Methyl salicilate	119-36-8	204-317-7	2b09749		✓
Terpinen-4-ol L	562-74-3 / 20126-76-5	209-235-5	2b02072	✓	
Thymol	89-83-8	201-944-8	2b04006	✓	✓

ESSENTIAL OILS FOR FEED

Flavouring Compounds
and Premixtures



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