

crearomatic



ESSENTIAL OILS FOR FEED

FLAVOURING COMPOUNDS AND PREMIXTURES

From the field to the feed



OUR ORIGIN



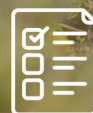
OUR STATS



EXPLORE OUR
PROCESS



DEVELOPMENT
AND QUALITY



PRODUCT LIST

Our origin

1970 - 1974



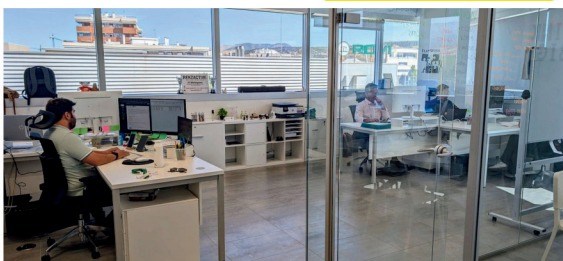
Mr. Antonio Martínez Lozano was a pioneer in the cultivation of **Spike Lavender**, creating a model for the agricultural production of aromatic plants that still exists today.

2015



The Martínez Lozano family later founded **Crearomatic, S.L.** to provide innovative solutions based on essential oils and aroma chemicals for the feed flavouring market.

2024



Crearomatic S.L. opens a new sales office in **Granada**, in Spain, to strengthen its presence in the international markets and improve service to clients across the region.

1960



Mr. Antonio Martínez Lozano, began his work in the essential oils by gathering wild aromatic plants in Murcia and Albacete in Spain and setting up distilleries to extract their oils.

1985



Mr. Antonio Martínez Lozano founded **Esencias Martínez Lozano, S.A.** to produce Spanish Essential Oils from cultivated and distilled aromatic plants like Oregano, Thyme and Rosemary

2023



Esencias Martínez Lozano, S.A. manages **more than 900 hectares** of fully organic plantations, making it one of the leading Spanish producers of organic essential oils.

2025

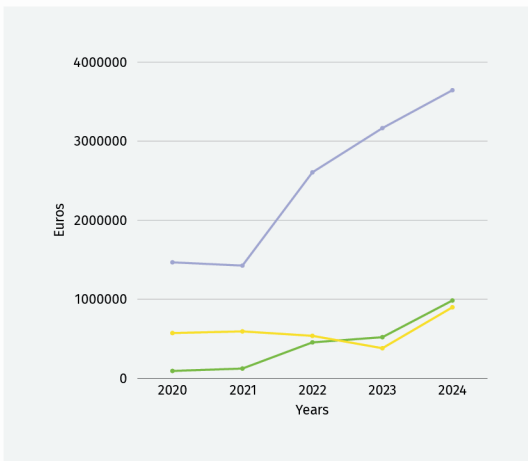
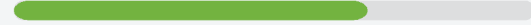


Crearomatic co-founded **União Essencial Ltd.** with the objective of providing essential oils based solutions for the feed and agricultural markets in South America.

Our stats

57 %

Of sales are EXPORTS



Year/Product group	Blends	Aromatic Chemical	Pure & Natural
2020	1467330	572455	93025
2021	1426097	593518	123311
2022	2606254	537342	454453
2023	3165685	380670	520223
2024	3645385	898601	984568

Historical invoicing

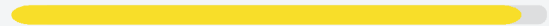
48%

Year on year sales increase

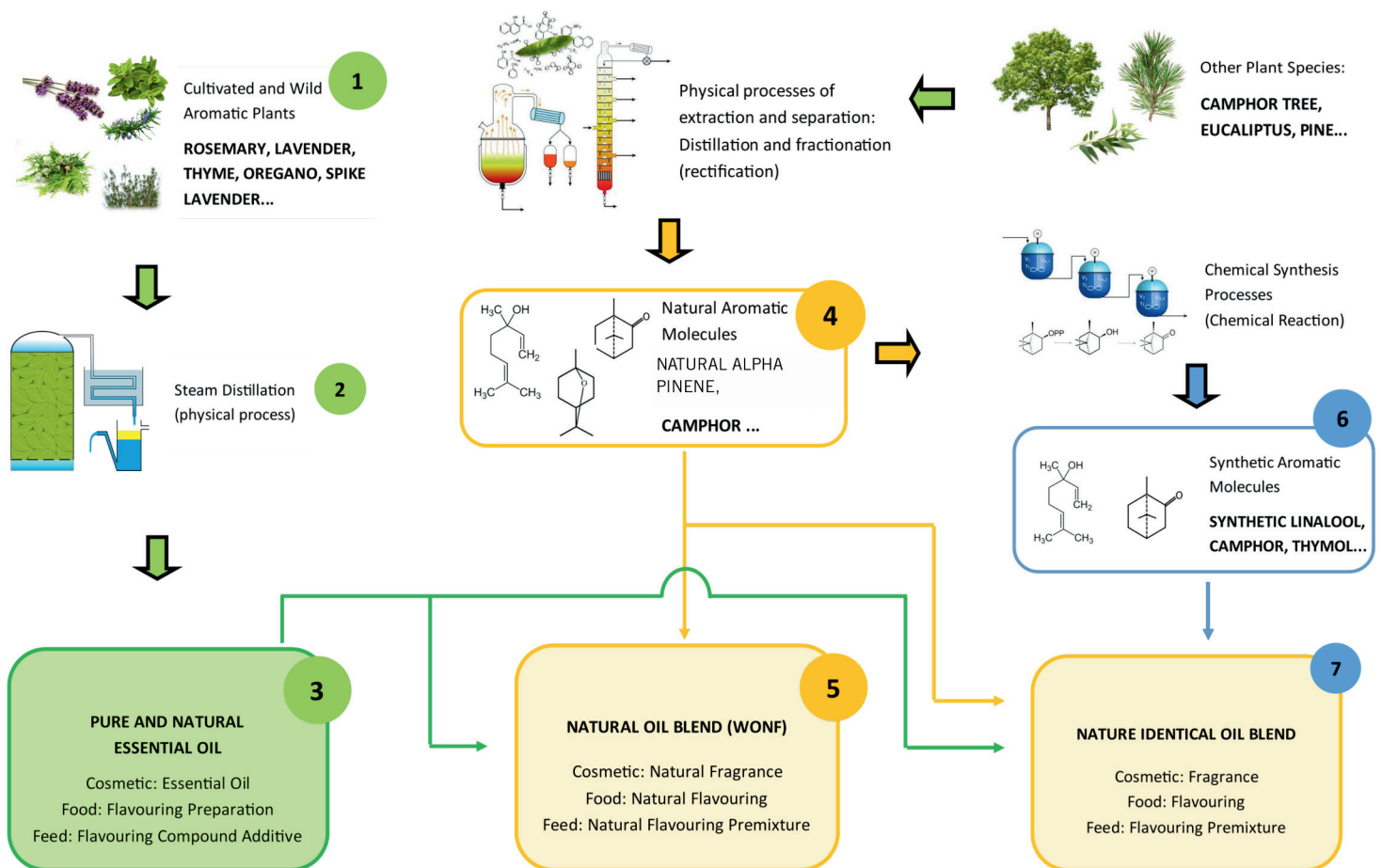


92 %

Of emails answered within 1 day



Pure & natural, Natural and Nature Identical Essential Oils



1 Aromatic plants, cultivated and wild, are harvested for the extraction of their essential oils.

2 The extraction of essential oils from aromatic plants is made in steel steam distillation plant.

3 It obtains **PURE & NATURAL ESSENTIAL OILS** from aromatic in stainless steel steam distillation plant.

4 Natural molecules obtained by physical extraction processes (distillation and fractionation) from plant species, are used as raw materials in the production of natural essential oils.

5 The **NATURAL OIL BLEND** produced contain pure, natural essential oils and natural aromatic molecules specific to the original essential oil.

6 Synthetic molecules obtained by chemical synthesis processes, are used as raw materials in the production of nature identical (or commercial) essential oils.

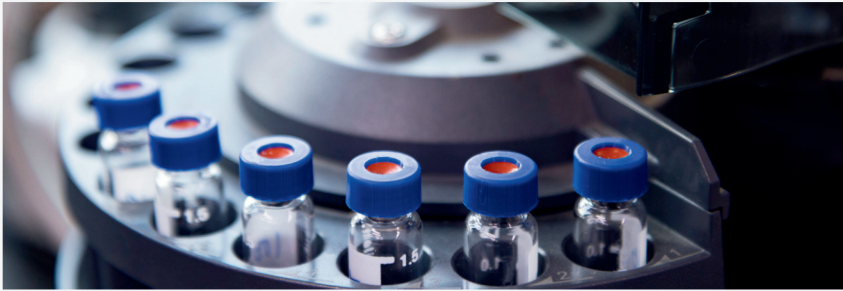
7 The **NATURE IDENTICAL OIL BLEND** produce contain pure, natural essential oils and natural and synthetic aromatic molecules specific to the original essential.

Our production process

Production process

Once the essential oil is obtained, we filter it and validate its quality in the laboratory. This essential oil can be marketed in its pure form or used to formulate other blends by enriching it with aromatic molecules from the plant extract. It is produced through distillation and rectification processes to ensure it meets the customer's required quality standards.

All this with the guarantee of traceability and food safety.



Our laboratories

Our laboratory ensures that each order complies with established quality specifications and the specific demands of our customers. We adapt to your needs



How can Crearomatic supports you?

- We manufacture both qualities: 100% Natural and Nature Identical essential oils
- We countermatch and/or improve the oils you use in your formulations, offering exactly the same composition at the best market price
- We distribute imported essential oils and aroma molecules
- We advise you on the development of your products

Packaging we supply our products:



Jerrycans of 5, 10 and 25 Kg.



Drums of 200 kg.



IBC 900-1000kg

Quality and Compliance



Product list

Essential oils for feed
Flavouring compounds additives



PRODUCT	CAS	EINECS-EC	OUR CROPS	EU ORGANIC
Anise Pimpinella	8007-70-3 / 84775-42-8	283-872-7	-	-
Anise Star	84650-59-9 / 68952-43-2	283-518-1	-	-
Basil	8015-73-4 / 84775-71-3	283-900-8	-	-
Bergamot	8007-75-8 / 89957-91-5	289-612-9	-	-
Cajeput	85480-37-4 / 8008-98-8	287-316-4	-	-
Camphor White	8008-51-3 / 92201-50-8	295-980-1	-	-
Cassia	84961-46-6 / 8007-80-5	284-635-0	-	-
Cinnamon Leaf	8015-91-6 / 84649-98-9	284-635-0	-	-
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	-	-
Eucaliptus	8000-48-4 / 84625-32-1	283-406-2	✓	-
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	-	-
Hyssop	8006-83-5 / 84603-66-7	283-266-2	✓	-
Juniper Berry	84603-69-0 / 8002-68-4	283-268-3	-	-
Laurel Leaves	84603-73-6 / 8002-41-3	283-272-5	-	-
Lavandin Abrial	93455-96-0 / 8022-15-9	297-384-7	✓	-
Lavandin Grosso	93455-97-1 / 8022-15-9	297-385-2	✓	-
Lavandin Super	91722-69-9 / 8022-15-9	294-470-6	✓	-
Lavander	8000-28-0 / 90063-37-9	289-995-2	✓	-
Lemon	8008-56-8 / 84929-31-7	284-515-8	-	-
Lemongrass	8007-02-1 / 89998-14-1	289-752-0	-	-
Mandarin	84929-38-4 / 8008-31-9	284-521-0	-	-
Mentha Arvensis (Corn Mint)	900063-97-1 / 68917-18-0	290-058-5	-	-

PRODUCT	CAS	EINECS-EC	OUR CROPS	EU ORGANIC
Neroli	8016-38-4 / 72968-50-4	283-518-1	-	-
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	-	-
Oregano (Vulgare hirtum Vulkan)	336185-21-8 / 84012-24-8	281-670-3	✓	✓
Oregano (Vulgare hirtum)	336185-21-8 / 84012-24-8	281-670-3	✓	✓
Oregano Spanish (T. Capitatus)	8007-11-2 / 90131-59-2	290-371-7	✓	✓
Patchouli	8014 09 03	282-493-4	-	-
Pepper Black	84929-41-9 / 8006-82-4	284-524-7	-	-
Peppermint	84082-70-2 / 8006-90-4	282-015-4	-	-
Petitgrain Bigarade	8014-17-3	283-881-6	-	-
Petitgrain Paraguay	8016-44-2 / 72968-50-4	277-143-2	-	-
Pine Siberian	8021-29-2 / 91697-89-1	294-351-9	-	-
Pine Sylvestris	8023-99-2 / 84012-35-1	281-679-2	-	-
Pine White (Turpentine)	8002-09-3 / 8006-64-2	932-349-8 / 692-006-0	-	-
Rosemary Camphor	8000-25-7 / 84604-14-8	283-291-9	✓	✓
Rosemary Cineol	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	-	-
Spike Lavender	8016-78-2 / 84837-04-7	284-290-6	✓	-
Tea Tree	68647-73-4 / 85085-48-9	285-377-1	-	-
Thyme Thymol Vulgaris	8007-46-3 / 84929-51-1	284-535-7	✓	✓
Thyme Thymol Zygis	8007-46-3 / 85085-75-2	285-397-0	✓	✓
Thyme White	8007-46-3 / 84929-51-1	284-535-7	✓	-
Wintergreen	90045-28-6 / 68917-75-9	289-888-0	✓	-

Product list

Natural & N.I essential oil blends for feed Flavouring premixtures



PRODUCT
Anise Pimpinella
Anise Star
Basil
Bergamot
Cajeput
Camphor White
Cassia
Cinamon Leaf
Citronella
Clove Leaf
Coriander
Cypress
Eucalyptus
Fennel Bitter
Fennel Sweet

PRODUCT
Garlic
Geranium
Grapefruit
Hyssop
Juniper Berry
Laurel Leaves
Lavandin Abrial
Lavandin Grosso
Lavandin Super
Lavander
Lemon
Lemongrass
Mandarin
Marjoram Spanish
Marjoram Sweet

Natural & N.I essential oil blends for feed

Flavouring premixtures



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Marjoram Spanish
Marjoram Sweet

Product list

Aroma Chemicals for Feed
Flavouring compound additives



PRODUCT	CAS	EINECS-EC	NATURAL	SYNTHETIC
Allyl disulfure	2179-57-9	218-548-6	-	✓
Allyl isothiocyanate	57-06-7	200-309-2	-	✓
alpha-Pinene D	7785-70-8 / 80-56-8	232-087-8	✓	-
alpha-Pinene L	7785-26-4 / 80-56-8	232-077-3	✓	-
alpha-Terpineol	10482-56-1 / 98-55-5	233-986-8 / 202-680-6	✓	-
Anethol (trans)	4180-23-8	224-052-0	✓	✓
Benzyl benzoate	120-51-4	204-402-9	-	✓
Benzyl salicylate	118-58-1	204-262-9	-	✓
Beta-Caryophyllene	87-44-5	201-746-1	✓	-
Beta-Myrcene	123-35-3	204-622-5	-	✓
Beta-Pinene	18172-67-3 / 127-91-3	242-060-2	✓	-
Borneol	507-70-0	207-353-1 / 208-080-0	-	✓
Camphor D	464-49-3 / 76-22-2	207-355-2	✓	-
Carvacrol	499-75-2	207-889-6	-	✓
Cinnamaldehyde	104-55-2	203-213-9	-	✓
Citral	5392-40-5	226-394-6	✓	✓
Citronellal	106-23-0	203-376-6	-	✓
Citronellol	106-22-9	203-375-0	-	✓
Delta-3-Carene	498-15-7/13466-78-9	207-856-6/236-719-3	-	✓

PRODUCT	CAS	EINECS-EC	NATURAL	SYNTHETIC
Diallyl trisulfide	2050-87-5	218-107-8	-	✓
Eucalyptol (1,8-Cineole)	470-82-6	207-431-5	✓	-
Eugenol	97-53-0	202-589-1	✓	-
Gamma- Terpinene	99-85-4	202-794-6	✓	✓
Geraniol	106-24-1	203-377-1	✓	✓
Isobornyl acetate	125-12-2	204-727-6	-	✓
Limonene D	5989-27-5	227-813-5	✓	-
Limonene L	5989-54-8	227-815-6	✓	-
Linalool	78-70-6	201-134-4	-	✓
Linalool L	126-91-0 / 78-70-6	201-134-4	✓	-
Linalyl acetate	115-95-7	204-116-4	✓	✓
Menthol DL liquid	89-78-1	201-939-0	-	✓
Menthol L crystals	2216-51-5 / 89-78-1	218-690-9 / 201-939-0	✓	-
Methyl salicylate	119-36-8	204-317-7	-	✓
Neryl Acetate	141-12-8	205-459-2	-	✓
para-Cymene	99-87-6	202-796-7	✓	✓
Propyl disulfide	629-19-6	211-079-8	-	✓
Terpinen-4-ol L	562-74-3 / 20126-76-5	209-235-5	✓	-
Thymol	89-83-8	201-944-8	✓	✓

Already in USA !



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SCAN HERE

<https://feedflavourings.crearomatic.com>



Feed
Flavouring Premixture



Food
Flavouring



Cosmetic
Fragrances

