

Black Pepper

Piper nigrum 5 mL

dōTERRA® | CANADA

PRODUCT INFORMATION PAGE



CPTG Certified Pure Tested Grade®

Application: A T I S

Plant Part: Fruit

Extraction Method: Steam distillation

Aromatic Description: Hot, sharp, fruity, spicy

Main Chemical Components: Caryophyllene, limonene, carene, sabinene

Black Pepper

Piper nigrum 5 mL

Part Number: 41041813

Wholesale: \$28.25 CAD

Retail: \$37.67 CAD

PV: 23.50

PRODUCT DESCRIPTION

Black Pepper is best known as a common cooking spice that enhances the flavor of foods; it's topical benefits are equally noteworthy. Black Pepper should be used with caution when applied topically due to its strong warming sensation. Black Pepper is an ideal oil to cook with and enjoy both for its flavor and its variety of benefits.

USES

Cosmetic

- Apply to palms and inhale directly for an energizing aroma.
- Create a warming, soothing massage by combining with Fractionated Coconut Oil.
- Apply to the bottom of feet for an invigorating massage when dragging throughout the day.

Food

- Add to chocolate desserts for a unique flavor profile.
- Add to meats, soups, entrees, and salads to enhance food flavor.

Household

- Diffuse for an invigorating aroma during a long workday.

DIRECTIONS FOR USE

Diffusion: Use three to four drops in the diffuser of choice.

Internal use: Dilute one drop in 120 mL of liquid.

Topical use: When used topically, dilute 1 drop with 5-10 drops of carrier oil to minimize skin sensitivity.

CAUTIONS

Possible skin sensitivity. Keep out of reach of children. If you are pregnant, nursing, or under a doctor's care, consult your physician. Avoid contact with eyes, inner ears, and sensitive areas.

