

BLACK PEPPER

Piper nigrum 5 mL

Hot, sharp, fruity, spicy

Aromatic description

PRIMARY BENEFITS

- Antioxidant
- Sharp, Invigorating aroma
- Enhances food flavour

PRODUCT DESCRIPTION

Black Pepper is best known as a common cooking spice that enhances the flavour of foods.

This essential oil is high in monoterpenes and sesquiterpenes, known as antioxidants. It is an ideal oil to cook with, enjoyed both for its flavour and ease of use.

USES

- Diffuse or inhale directly for a soothing aroma and to create a serene atmosphere.
- Add to meats, soups and salads to enhance food flavour.

DIRECTIONS FOR USE

DIFFUSION: Use one to two drops in diffuser of choice.

FOOD FLAVOUR USE: Add one or two drops to food.

CAUTIONS

KEEP OUT OF REACH OF CHILDREN.
Possible skin sensitivity. If you are pregnant, nursing or under a doctor's care consult your physician. Avoid contact with eyes, inner ears and sensitive areas.

PLANT PART: Fruit

EXTRACTION METHOD:
Steam distillation

MAIN CHEMICAL COMPONENTS:
Caryophyllene, limonene, sabinene



Certified Pure Tested Grade

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