

BLACK PEPPER

PIPER NIGRUM 5 ML



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 calming aroma and to create a soothing 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 1 or 2 drops to food.

CAUTIONS

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

PLANT PART: Fruit

EXTRACTION METHOD: Steam distillation

AROMATIC DESCRIPTION: Hot, sharp, fruity, spicy

MAIN CHEMICAL COMPONENTS: Caryophyllene, limonene, sabinene

