

PINK PEPPER

Schinus molle 5 ml

Spicy, fruity, slightly woody

Aromatic description

PRIMARY BENEFITS

- A warm spicy scent
- Create a calming atmosphere when diffused

PRODUCT DESCRIPTION

The pink peppercorn, while similar in appearance to black peppercorn apart from the colour, is closely related to cashews.

Indigenous populations used all parts of the tree, including the pink peppercorn fruit.

Limonene and α -Phellandrene, two of the main chemical components of Pink Pepper essential oil, promote a calming atmosphere when diffused.

USES

- Diffuse to promote a relaxing environment.
- Blend with citrus or floral essential oils to create an invigorating aroma when diffused.
- Add Pink Pepper to flavour your favourite food for a taste sensation.

- Diffuses well with Green Mandarin, Ylang Ylang, Grapefruit and Bergamot essential oils.

DIRECTIONS FOR USE

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

FOOD FLAVOUR: Add 1-2 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:
Limonene, α -Phellandrene, Myrcene



Certified Pure Tested Grade

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