

Black Pepper Essential Oil

Botanical Name: Piper nigrum

Plant Part: Dried Berries

Extraction Method: Steam Distilled

Origin: India

Color: Colorless to greenish liquid.

Consistency: Thin

Note: Middle

Strength of Aroma: Medium Aromatic

Aromatic Scent: Black Pepper Essential Oil has a strong, sharp, spicy smelling oil. It is faintly reminiscent of clove oil.

Blends With: Bergamot, Clary Sage, Clove Bud, Coriander, Fennel, Frankincense, Geranium, Ginger, Grapefruit, Lavender, Juniper, Lemon, Lime, Mandarin, Sandalwood and Ylang-ylang.

Common Uses

Cognitive support and brain health. Aching muscles, arthritis, chilblains, constipation, muscle cramps, poor circulation, sluggish digestion.

Cautions:

Black Pepper Essential Oil may cause irritation to sensitive skins and using too much could over-stimulate the kidneys and should be avoided in pregnancy due to its possible skin sensitizing effect.

Never ingest or use an essential oil undiluted unless advised by your health care provider or certified aromatherapist. Keep essential oils away from infants, children, and all pets.

