

Black Pepper Essential Oil



Product Details

Botanical Name: *Piper nigrum*

Country of Origin: India

Extraction Process: Steam Distilled

Part of the Plant Used: Dried Berries



Description: Black Pepper Essential Oil has a spicy, crisp, peppery aroma. Named the "king of spices" peppercorns where the most prized and valuable of all spices. They were even used as currency if no coin was available when doing trade with merchant ships along the nearby shores of the Malabar coast. This "black coin" is what we have in pepper grinders and shakers in our own homes today. The strong, crisp Black Pepper Essential Oil that comes from the fruit is perfect to fight against many ailments and when added to a carrier oil, can be very soothing when massaging it into your sore muscles and joints.

Common Uses & Benefits: Black Pepper has been traditionally applied to help general aches and pains, stomach cramps, digestive problems, rheumatism, circulatory conditions, cold limbs, chills, and exhaustion.

Therapeutic Properties: Analgesic, Anti-inflammatory, Antispasmodic, Circulatory Stimulant, Diuretic, Stimulant.

Directions: Recommended to properly blend in a carrier oil prior to topical applications. Patch test before use in case of sensitivity.

Blends Well With:

Bergamot, Geranium, Vetiver, Cypress, Juniper, and Copaiba.

Cautions: Possible skin sensitivity. Keep out of reach of children. If pregnant or under a doctor's care, consult your physician.

These statements and products have not been evaluated by United States Food and Drug Administration and are not approved to diagnose, treat, cure, or prevent disease. The information given is not intended as a substitute for advice from your physician or other health care professional. Please also note the difference between herbs, natural foods, and essential oils.

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