

Product Summary

Black Pepper (*piper nigrum*) is a flowering vine of the family *piperaceae*, a native to southern India, widely cultivated for its fruit. The fruit can be prepared by cooking and/or drying to produce white, green and black pepper.

Black Pepper Essential Oil is steam distilled from the pepper fruit and has a strong and sharp fragrance which stimulates and energises. Topical use is closely associated with circulatory health.

Used since antiquity, black pepper like many Asian spices has a long association with traditional folk medicine.

Primary Benefits

- Energises and stimulates the mind
- Supports skin tone and condition

Suggested Use

Apply to desired area. In case of sensitivity, dilute 10 drops in 10 ml of V-6™. Aromatic: Diffuse up to 30 minutes 3 times daily.

Cautions

Keep out of reach of children. For external use only. Avoid contact with eyes and mucous membranes. If you are pregnant, nursing, taking medication, or have a medical condition, consult a health professional prior to use.



Ingredients

Piper nigrum fruit oil.

Goes well with

- Basil Essential Oil
- Rosemary Essential Oil
- Thyme Essential Oil

Did You Know?

- The financial rewards that could be achieved from trading black pepper was a driving force in the discovery of a sea route to India
- It is widely believed that pepper was used to disguise the taste of rotten meat, this is very unlikely due to the cost of black pepper
- Cooked and dried, unripe peppercorns make black pepper; dried unripe peppercorns make green pepper; and dried peppercorn seeds make white pepper