

Pepper, Black – *piper nigrum*

Code: T135 **Vol:** 10ml

Country of Origin: India

About the oil.

Distilled From: The crushed, but not quite ripe fruits of the Pepper vine.

Aroma & appearance: Sharp, fresh-spicy aroma. Clear in color

Some beneficial ways of enjoying the oil:

- As with many of the spice oils, Black Pepper is extremely useful for sports people. Blend 2 drops of Black Pepper, 3 drops of Rosemary, 3 drops of Lemon and 1 drop of Lavender in 30ml of Sweet Almond oil and use as a pre-exercise massage oil.
- 1 drop of Black Pepper, 2 drops of Patchouli and 2 drops of Lavender, blended in 10ml of Grapeseed oil, makes a very good massage oil for tummy problems. Always massage in a clockwise direction!

This essential oil has been produced from dried, crushed, but not quite ripe, fruits of the Pepper vine. As with many spice oils it is quite complex to produce. The fruits for this oil were imported into Europe for essential oil production adhering to very demanding quality specifications. It is a delightful pepper oil, very much closer to the smell of ground pepper than other products.

Did you know?

In its natural state, the pepper vine can climb as high as 20ft!

Key Search words: Stimulating, invigorating, warming, everyday aches and pains.

Safety Data

May irritate sensitive skin.
