



Pimento leaves essential oil jamaica

Introduced in Europe by Christopher Columbus, the pepper was used in Central America to embalm the dead. The Aborigines also used it to flavor chocolate.

Our commitments

This essential oil is sourced directly from the origin.

OLFACTIVE NOTES : Spicy, woody, warm

TASTING NOTES : Spicy

Main features

USE	COUNTRY OF ORIGIN	CONSTITUTION
Food, Cosmetic, Perfumery	Jamaica	100% pure and natural
BOTANICAL NAME	PLANT PART USED	MATERIAL SAFETY DATA
Pimenta dioica syn pimenta officinalis	Leaves	www.quickfds.com
BOTANICAL FAMILY	HARVEST	
Myrtaceae	From september to october	
INCI NAME	PROCESSING METHOD	
Pimenta officinalis leaf oil	Steam distillation	
CAS NUMBER	CERTIFICATIONS/LABELS	
84929-57-7 / 8006-77-7	Conventional	
FEMA NUMBER		
2901		

Formulation

This essential oil is very versatile. A spicy note in your fragrance, as well as the perfect flavor enhancer for all your food formulas from drinks to condiments. It's also a cosmetic ingredient for tonic hair lotions.

COS'ING	COSMETIC FUNCTION	COSMETIC PROPERTIES
Fragrance	Sanitizing	Antibacterial, antiseptic, anesthetic



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Please note that Elixens does not perform objectivity or characterization tests. For more information, we invite you to consult our regulatory documents.
We used this set of bibliographic references available on www.elixens.com.
We remain at your disposal for any questions.

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