



Pimento essential oil rectified



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

Our commitments

Product rectified by Elixens in France.

OLFACTIVE NOTES : Spicy, woody, warm
TASTING NOTES : Spicy

Main features

USE	COUNTRY OF ORIGIN	CONSTITUTION
Food, Cosmetic, Perfumery	France	100% pure and natural
BOTANICAL NAME	PLANT PART USED	REGULATORY NOTICES
Pimenta dioica syn pimenta officinalis	Leaves	Rectification allows to obtain a clearer product.
BOTANICAL FAMILY	HARVEST	MATERIAL SAFETY DATA
Myrtaceae	From september to october	www.quickfds.com
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. Brings a spicy note inside your fragrances, and is the perfect flavor enhancer for all your food formulas from drinks to condiments. It is also a cosmetic ingredient for tonic hair lotions.

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



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.

