Allspice Essential Oil



Warm, Sweet & Spicy Scent

Grounding Scent for Cologne

> Helpful for Digestive Upset

Eases Muscle Discomfort

Use During
Times of
Seasonal
Illness

Works well in Autumn Blends

Product Details

Botanical Name: Pimenta dioica

Country of Origin: Jamaica

Extraction Method: Steam Distilled

Plant Part: Berries

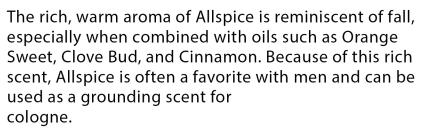
Strength of Aroma: Medium

Cautions: Maximum dillution 0.3%

for topical applications

KidSafe: No

Description



Allspice, also known as Pimenta dioica, is helpful when used for occasional digestive upset and during times of seasonal illness. These wonderful properties make Allspice the perfect oil to have year-round.

Directions

To help with occasional digestive upset, add 1 drop Allspice and 2 drops Ginger Root CO2 to 1 tablespoon of carrier oil and massage on your abdomen in a clockwise motion.

To help with occasional muscle aches and pains, such as after a strenuous workout, add 1 drop each of Allspice, Clove, and Peppermint to 2 tablespoons of carrier oil and apply to affected areas.

During times of seasonal illness, diffuse 1 drop each of Allspice and Cinnamon, and 3 drops of Orange Sweet to help support the body's natural immune system. For topical application dilute to a maximum of 0.3%.

Blends Well With

Cinnamon, Clove, Geranium, Ginger, Laurel Leaf, Lavender, Neroli, Orange, Patchouli, Pepper Black, Spearmint and Ylang Ylang.

