Pimento Berry Oil - Pimenta dioica

Pimenta dioica · Myrtaceae

Essential oil | Oil-soluble

1. Product identification

Product name	Pimento Berry Oil - Pimenta dioica
Botanical name	*Pimenta dioica* (syn. *Pimenta aromatica, Pimenta communis, Pimenta officinalis, Pimenta pimenta, Pimenta tabasco, Pimenta vulgaris*)
Plant family	Myrtaceae
Common names	Pimento Berry, Jamaica Pepper, Myrtle Pepper, Allspice Berry, Allspice, Jamaica-Pepper
Plant part used	Fruit
Product form	Essential oil
Country of origin	India
Product code (SKU base)	38908-OIL-PIDIO

2. Composition and identifiers

INCI: Pimenta Dioica Fruit Oil

INCI / COMPONENT	FUNCTION	CAS	EC	PROPORTION
Pimenta Dioica Fruit Oil	Botanical ingredient	Not assigned	Not assigned	100 %

INCI status: INCI by naming convention (not in CosIng)

Where more than one CAS number is shown, the botanical substance is registered under several CAS numbers (e.g. EINECS and TSCA variants); all refer to the same INCI name.

3. Manufacturing

Process	Steam distillation
Additives	No added colours, fragrance or preservatives unless stated on the label.

4. Typical properties

Physical state	Liquid
Appearance / colour	Pale Yellow to yellow-amber
Odour	Characteristic
Solubility	Oil-soluble
Flash point	Not determined for this batch — see COA (essential oils typically 40–100 °C)

Typical values describe the product type and are not a specification. Batch-specific results (assay, moisture, microbiology, heavy metals as applicable) are given on the batch Certificate of Analysis, sent with every order.

5. Applications and use

Applications	Perfumery
Markets	Cosmetics & personal care
Suggested use level	Use in accordance with IFRA Standards and applicable cosmetic regulations; typical use level in finished cosmetics 0.1–2 %.

The formulator is responsible for confirming suitability, stability and regulatory compliance of the finished product in the intended market. Not intended for direct medicinal use.

6. Packaging, storage and shelf life

Pack sizes	100 g, 1 Kg, 5 Kg, Sample — bulk and custom quantities on request
Storage	Store in tightly closed original containers (amber glass, aluminium or lacquered steel) in a cool (below 20 °C), dark, well-ventilated place away from heat, ignition sources and oxidising agents. Keep containers well filled to limit oxidation.
Shelf life	24 months from the date of manufacture in unopened, well-filled original containers stored as recommended (citrus oils: 12 months).

7. Documentation and quality

Safety Data Sheet	SDS-38908-OIL-PIDIO — available for download on the product page
Certificate of Analysis	Batch-specific COA sent with every order; available on request before ordering
Other documents	Allergen, IFRA, origin and other statements on request, subject to availability

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