

TECHNICAL DATA SHEET

Allspice (Pimento Berry) Essential Oil

Product Name: Allspice (Pimento Berry) Essential Oil

INCI Name: Pimenta Officinalis (Pimento) Berry Oil

CAS Number: 8006-77-7; 84929-57-7

Botanical Name: Pimenta dioica (syn. Pimenta officinalis)

Synonyms: Allspice, Pimento (Pimiento), Jamaican Pepper, Pimenta, Jamaica Pimenta, Myrtle Pepper, Pimento Berry

Chemical Classification: Essential Oil

Functional Category: Fragrance Ingredient

Description: 100% pure and natural essential oil obtained by steam distillation of the berries of Pimenta dioica. The principal constituents of the oil include eugenol, 1,8-cineole, β -caryophyllene, α -caryophyllene, methyleugenol, γ -cadinene, and caryophyllene oxide. The characteristic aroma of allspice is attributed to its essential oil content (approximately 3–4%), with eugenol being the predominant component, similar to clove essential oil. The oil is soluble in alcohol and fixed (carrier) oils but insoluble in water.

Recommended Use: Used in aromatherapy, natural perfumery, cosmetics, and personal care formulations in accordance with IFRA (International Fragrance Association) standards.

Olfactory Classification (Fragrance Note): Middle Note

Country of Origin: Jamaica

Stability and Storage: Store in a tightly closed container in a cool, dry place, protected from direct sunlight. If stored for more than 36 months, the quality should be evaluated before use.

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Precautions: Before using any essential oil for the first time, it is recommended to perform a patch test to determine individual sensitivity. This precaution is advised due to the possibility of allergic or hypersensitivity reactions. Dilute 1–2 drops of the essential oil in 5 mL of a carrier oil (such as olive oil or sweet almond oil) and apply the mixture to the inner forearm. Observe the area for any signs of irritation before further use.

