

Sichuan Peppercorns



Common Name:	Sichuan Peppercorns
Botanical Name:	<i>Zanthoxylum bungeanum Maxim</i>
Pinyin Name:	Si chuan hua jiao
Plant Part Used:	Fruit
Quality Standard:	EU Organic, USDA Organic (NOP)
Specification:	Whole /Cut/Powder
Harvesting and Collection:	Collected in the autumn

Quality

The granules are full, the color is thick, the oil is heavy, and the scent is strong.

Nature, Taste and Meridian attribution

Pungent in taste, warm in nature. Attributive to the spleen, stomach, kidney meridians.

Active ingredients

Contains limonene, cumicalcohol, geraniol, phytosterols, unsaturated organic acids.

Processing Methods and Functions

Pepper removes impurities such as peppers and fruit stalks.



Advantage

1. The materials are selected from the authentic origin place and picked by hands.
2. Professionals will carry out sulfur-free inspections every time, rejecting sulfur fumigation and secondary processing products.
3. Naturally sun dry, smell fragrant not pungent, chewing dry and not bitter, numbness is not slow, and full of stamina.
4. Before shipment, manual selection and large sieve screen to remove impurities.

Action

Warm and dispelling cold, dehumidification, pain relief, insecticide, and fish mites. Treatment of food and drink, diarrhea, vomiting, phlegm, cough and qi stagnation, wind and cold dampness, diarrhea, dysentery, cramps, toothache, ascariasis, tsutsugamushi, pruritus, sores.

Usage and Dosage

3 to 6g. Appropriate amount for external use, decoction and fumigation.

Benefits

1. Dispelling cold and dampness

The medicinal properties of Sichuan pepper are relatively mild, and it has obvious effects on dispelling cold and dampness.

2. Dehumidification and insecticide

Sichuan pepper can kill insects, mainly against roundworms in the body. Sichuan pepper can also treat itching, eczema, and athlete's foot caused by viruses

3. Pain relief.

The mild medicinal properties of Sichuan pepper can improve joint pain and toothache caused by cold.

Precaution

People who are yin and anger are not eating; pregnant women do not eat

Description

Prickly ash peel is the raw material of flavor and spice. The seed is excellent woody oil. The oil cake can be used as fertilizer or feed. The leaf can be used as seasoning, edible or making pepper tea. At the same time, pepper is also an important soil and water conservation tree in arid and semi-arid mountainous areas. .

Company

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