


## *Pimenta dioica*

<b>Scientific classification</b>	
<b>Kingdom</b> : Plantae	
<b>Clade</b> : Angiosperms	
<b>Order</b> : Myrtales	
<b>Family</b> : Myrtaceae	
<b>Genus</b> : <i>Pimenta</i>	
<b>Species</b> : <i>P.dioica</i>	
<b>Part used</b> : leaves, fruits	

### Description

Allspice is the dried fruit of the *Pimenta dioica* plant. The fruits are picked when green and unripe and are traditionally dried in the sun. When dry they are brown and resemble large, smooth peppercorns. Fresh leaves are similar in texture to bay leaves and similarly used in cooking. Leaves and wood are often used for smoking meats where allspice is a local crop.

### Uses

It has been reported to promote circulation and relieve muscle pain, arthritis and tiredness. It was reported that *Pimenta dioica* is traditionally used to relieve indigestion, flatulence, common cold and bronchitis. It also have Antimicrobial, antibacterial, antioxidant, anticancer properties.