Creative Enzymes®

Nutmeg Powder

Cat. No. CEFX-089

Lot. No. (See product label)

Introduction

Description	Nutmeg powder is made of nutmeg, processed by spray drying technology. Nutmeg contains volatile oil, a small amount of which can promote the secretion of gastric juice and gastrointestinal peristalsis, and has the effect of appetizing and promoting appetite, eliminating flatulence and relieving pain. However, a large number of doses have inhibitory effect, and have more significant anesthetic effect. The terpenes in the volatile oil have an inhibitory effect on both bacteria and molds. Main components: myristyl ether, eugenol, camphorene and glycerol myristate.

Product Information

Source	Nutmeg
Form	Powder
Purity	99.00%

Storage and Shipping Information

Storage	2 years under well storage situation and stored away from direct sun light