

## **Culinary Benefit**

- Adds depth and warmth to both sweet and savory dishes.
- Commonly used in spice blends such as garam masala and pumpkin spice.
  - Enhances flavors in beverages like mulled wine and chai tea.
    - Used in desserts, including cakes and poached fruits.

## **Traditional Medicinal Benefits**

- Known for its analgesic properties, often used to relieve toothaches and gum pain. - Acts as an antimicrobial agent, beneficial for oral health.
  - Traditionally utilized to alleviate digestive discomfort and respiratory ailments.

## **Modern Medicinal Benefits**

- Contains eugenol, which exhibits anti-inflammatory and antioxidant properties.
- May assist in regulating blood sugar levels.
- Recognized for its potential inflammatory effects, which in combating infections due to its strong antimicrobial activity.

## **Benefits for Cosmetics**

- Utilized in formulations for its antimicrobial properties, promoting oral hygiene.
- Employed in skincare products for its antimay help soothe irritated skin.
- Often included in fragrances for its warm and aromatic profile.





Note: For detailed information on physical characteristics and chemical composition, we invite prospective buyers to conduct independent testing. You may visit our facility to observe the processes and collect samples for laboratory analysis, or we can send samples to you for further testing, with shipping costs borne by the buyer. Alternatively, you may engage SGS services at your own expense. Prospective buyers are also welcome to observe the quality control process in our warehouse through to the completion of stuffing.