

## All Spice - Plant



Allspice, *Pimenta officinalis*, is an aromatic, digestive stimulant, whose taste, aroma and properties resemble a combination of cloves, juniper berries, cinnamon, and pepper.

Rating: Not Rated Yet

### Price

Sales price R 460

Discount

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Description

## Description for All Spice

Allspice, also called Jamaica pepper, pepper, myrtle pepper, pimenta, Turkish Yenibahar, or newspice, is the dried unripe fruit of *Pimenta dioica*, a midcanopy tree native to the Greater Antilles, southern.

Common name	Flower colours	Bloom time	Height	Difficulty
Jamaica Pepper, Kurundu, Myrtle Pepper, Pimenta, and Newspice	Brown	April to July	6.00 to 10.00 feet	easy to grow

## Planting and care

Place the potted allspice seeds on a greenhouse heating mat near a source of very bright natural light. Set the temperature on the heating mat to between 70 and 80 Fahrenheit. Cover the pots with a propagation dome to increase humidity around the seeds.

Sunlight	Soil	Water	Temperature	Fertilizer
Full sun to part shade	well-drained soil	Medium	18 - 28 C	Apply any organic fertilizer

## Caring for All Spice

The care of Carolina allspice is easy. Water Carolina allspice shrubs often enough to keep the soil moist. A layer of mulch over the root zone will help the soil hold moisture and reduce watering.

## Typical uses of All Spice

**Special features:** Specimen near front door, patio or other living areas where the fragrant flower aroma may be enjoyed. Shrub borders. Foundations. Native plant areas.

**Culinary use:** Used in mostly all India dishes

**Ornamental use:** The plant is used for ornamental purpose. Its generally kep indoor in living room and in terrac area.

**Medicinal use:** Pippali is certainly one of the most widely used of all Ayurvedic herbs. It is one of the best herbs for enhancing digestion, assimilation and metabolism of the foods we eat. It is also highly prized for its ability to enhance assimilation and potency of herbs in a synergistic formula (this is called the Yogavahi effect).

## References

<http://homeguides.sfgate.com/> <http://www.gardeningknowhow.com/> <http://www.missouribotanicalgarden.org/>