

Description

Oregano is a perennial herb, native to Southwestern Eurasia and the Mediterranean. It grows 20 cm to 80 cm and the leaves are light green. The name comes from Greek "oros" which means mountain and "ganos" meaning joy or delight. Oregano is considered to be one of the most extensively used aromatic plants within the Lamiaceae family.

It is known that Egyptians used oregano for preservation of food preservation and medicinal practices of Hippocrates and Maimonides.

Product details

Extraction method:	Steam distillation
Place of manufacture:	Turkey
Date of manufacture:	July 2021
Plant part(s) used:	Leaves and flowers/buds
Note classification:	Middle
Storage:	Closed stainless steel containers, at room temperature, protected from air and light
Shelf life:	5 years before opening
Uses:	Cosmetics, pharmaceuticals, perfumery, aromatherapy, food industry, household cleaning, phytosanitary

Oregano Essential Oil

Plant details

Botanical name:	<i>Origanum vulgare</i> L.
Family:	Lamiaceae (Labiatae)
Common name(s):	Oregano, wild marjoram
Geographic origin:	South-west Turkey / alt. 1130 mt.
Cultivation:	Conventional (Good Agricultural Practices)
Harvest season:	July 2021

Organoleptic Properties

Colour:	Pale yellow to orange
Odour:	Strong, pungent, spicy, herbaceous
Appearance:	Clear liquid
Solubility:	Soluble in alcohols and carrier (fixed) oils, insoluble in water

Physiochemical Properties

Refractive Index:	1.490 – 1.515 (at 20°C)
Specific gravity:	0.925 – 0.955 (g/mL at 20°C)
Optical Rotation:	-5° / +5° (at 20°C)
Flash Point:	64°C (closed cup)

Chemical and Flavour Inventories

CAS #:	84012-24-8	EC #:	281-670-3
INCI name:	Origanum Vulgare Leaf Oil	INCI functions:	Masking, refreshing
FEMA #:	2660	CFR:	21CFR182.1
ORAC value:	15,300 µTE/100 g		

