

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 hydrosol (hydrolat or floral water) is obtained naturally during the unpressurised steam distillation process of oregano leaves and flowers. It contains approximately 0.05% to %0.30 oregano essential oil.

Product details

Extraction method:	Steam distillation
Place of manufacture:	Turkey
Date of manufacture:	November 2019
Plant part(s) used:	Leaves and flowers/buds
Storage:	Closed food-grade HDPE containers, at room temperature, protected from air and light
Shelf life:	2 years before opening
Uses:	Cosmetics, aromatherapy, household cleaning

Oregano Hydrosol

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 2019

Organoleptic Properties

Odour:	Strong, pungent, spicy
Appearance:	Clear to slightly cloudy liquid with traces of essential oil
Solubility:	Soluble in water and alcohol, insoluble in fixed (carrier) oils

Physiochemical Properties

Refractive Index:	1.300 – 1.350 (at 20°C)
Specific gravity:	0.980 – 1.020 (g/mL at 20°C)
pH:	4.50 – 7.00

Chemical and Flavour Inventories

CAS #:	84012-24-8	EC #:	281-670-3
INCI name:	Origanum vulgare flower/leaf/stem distillate water	INCI functions:	Masking, perfuming

