

Oregano Vulgare Moldavia

Origanum vulgare

ESSENTIAL OIL

ABOUT OREGANO

Origanum vulgare, commonly known as oregano, is a perennial plant of the same family as mints and wild thyme. Vernacular confusion between oregano and marjoram is common: *Origanum vulgare*, also called “wild marjoram,” differs from *Origanum majorana*, “true marjoram.” Native to central and southern Europe, oregano is a very common aromatic plant around the world. The hairy, reddish, erect stems of oregano bear dark-green, oval, petiolate leaves. The stems are topped with numerous spiked clusters of small, pink flowers that bloom all summer. The tops of oregano are harvested early in the flowering cycle. Wild plants are cut with a sickle and quickly distilled. The fragrance of oregano essential oil is agrestic and aromatic, with a pleasant phenolic note. It is often confused with the essential oil of thyme, quite similar in terms of both fragrance and composition.

It is extensively cited by Pliny (1st century AD) in his work *Natural History*, and was then considered a veritable panacea, able to repel venomous animals and heal wounds. In northern and mountainous countries, the leaves were smoked as a tobacco. In the North, oregano leaves were consumed in the form of tea, infusing the water with a purple color that led to its being nicknamed “red tea.” Its use as a condiment spread worldwide after World War II through the widespread consumption of pizzas, which it seasons to perfection.



These applications are given for information only

WELL-BEING APPLICATIONS*

Antibacterial, fungicide, antiparasitic, antiviral, general tonic.



AROMATIC
Metallic

*These aromatherapeutic properties are excerpted from specific works and are provided for information purposes only. They are not, under any circumstances, to be considered sufficient as a basis for any health claim or diagnosis for purposes of therapeutic application.

200 kg
of oregano aerial parts

Steam distillation
 $\eta = 0,5 \%$

1 kg
of essential oil



Harvest calendar

J F M A M J **J** A S O N D

Traceability

Country	Region	Cultivated plots
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OLFACTORY PROFIL

Aromatic, metallic, zesty, phenolic, spicy.

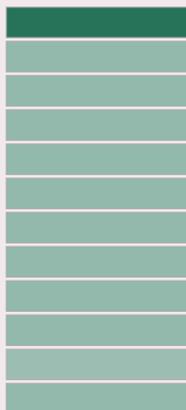
Head

Heart

Base

TENACITY

1 hour
2 hours
3 hours
6 hours
1 day
2 days
3 days
4 days
1 week
2 weeks
3 weeks
1 month



* Tenacity of characteristic notes

GLOBAL DATA

CAS TSCA: 84012-24-8
CAS EINECS: 84082-58-6
EINECS : 947-697-6 (281-670-3)
FEMA: 2660
FDA: 182.100
CoE: 317n
INCI: Origanum vulgare oil

Resource: Cultivated
Processed plant part: Aerial parts

Transformation process: Steam distillation

Appearance: Pale yellow to light reddish brown liquid

Main constituents: Carvacrol, gamma-terpinene, para-cymene

Active constituents: Carvacrol, monoterpenes



ALBERT VIEILLE