

MARJORAM

Origanum majorana 15 mL

Warm, herbaceous, woody

Aromatic description

PRIMARY BENEFITS

- Valued for its positive, calming aroma
- Diffuse for an uplifting, herbaceous aroma
- A unique food flavouring

PRODUCT DESCRIPTION

Also known as "wintersweet" or "joy of the mountains", Marjoram was known to the Greeks and Romans as a symbol of happiness.

Marjoram has been used in culinary dishes, imparting a unique flavour to soups, stews, dressings and sauces.

In Germany, this herb is known as the "Goose Herb" for its traditional use in roasting geese.

USES

- Try replacing dried Marjoram with Marjoram essential oil in your next recipe that calls for it.
- Diffuse to refresh the air with a rich herbaceous aroma. Blends well with Basil, Lemon, Cypress, Lavender and Rosemary essential oils.

DIRECTIONS FOR USE

DIFFUSION: Use three to four drops in the diffuser of choice.

FOOD FLAVOUR USE: Add one or two drops to food.

CAUTIONS

KEEP OUT OF REACH OF CHILDREN.
Possible skin sensitivity. If you are pregnant, nursing or under a doctor's care consult your physician. Avoid contact with eyes, inner ears and sensitive areas.

PLANT PART: Leaf

EXTRACTION METHOD:
Steam distillation

MAIN CHEMICAL COMPONENTS:
Terpinen-4-ol, sabinene hydrate, γ -terpinene



Certified Pure Tested Grade

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