MARJORAM
ORIGANUM MAJORANA  15 ML

PRIMEARY BENEFITS

• VALUED FOR ITS POSITIVE, CALMING AROMA
• DIFFUSE FOR AN UPLIFTING, HERBACEOUS AROMA
• USED AS AN AROMATIC, TOPICAL AND FOR 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
• Apply to the back of the neck to promote feelings of calmness and ease.
• Apply to a fussy child’s feet prior to a nap.
• Replace Marjoram essential oil in your next recipe that calls for dried Marjoram.
• Apply before and after exercising.
• Diffuse to refresh the air and lift your emotions.

DIRECTIONS FOR USE
Diffusion: Use three to four drops in the diffuser of choice.
Food additive use: Add 1 or 2 drops to food.
Topical use: Apply one to two drops to desired area. Dilute with a carrier oil to minimise any skin sensitivity. See additional precautions below.

CAUTIONS
Possible skin sensitivity. Keep out of reach of children. If you are pregnant, nursing, or under a doctor’s care, consult your physician. Avoid contact with eyes, inner ears, and sensitive areas.

KEEP OUT OF REACH OF CHILDREN

PLANT PART: Leaf
EXTRACTION METHOD: Steam distillation
AROMATIC DESCRIPTION: Warm, herbaceous, woody
MAIN CHEMICAL COMPONENTS: Terpinen-4-ol, sabinene hydrate, γ-terpinene