

MARJORAM

ORIGANUM MAJORANA 15 ML



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

- Replace Marjoram essential oil in your next recipe that calls for dried Marjoram.
- 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 1 or 2 drops to food.

CAUTIONS

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

PLANT PART: Leaf

EXTRACTION METHOD: Steam distillation

AROMATIC DESCRIPTION: Warm, herbaceous, woody

MAIN CHEMICAL COMPONENTS:

Terpinen-4-ol, sabinene hydrate, γ -terpinene

