



CPTG

Application: I | D

Plant Part: Leaf

Extraction Method: Steam distillation

Aromatic Description: Herbaceous, sharp, green, camphoraceous

Main Chemical Components: Carvacrol, thymol

Primary Benefits

- + Flavor enhancer
- + One drop of Oregano oil can replace one tablespoon of ground oregano.

Description

Oregano is one of the most potent and powerful essential oils and has been used for centuries in traditional practices. The primary chemical components of Oregano is carvacol, a phenol. One of the many uses for the Oregano oil is as a flavor enhancer. Add a little flavor to your favorite food with some Oregano oil. Oregano oil is spicy and herbaceous and will add the perfect hint of flavor to spaghetti sauce, pizza sauce, roasts, and much more. When your recipes call for ground oregano, simply replace it with one drop of Oregano oil for a delicious seasoning.

Uses

- + Take one drop in 120 mL of liquid.
- + Add one to two drops to a veggie capsule.
- + Use one drop in the place of dried oregano in spaghetti sauce, pizza sauce, or on a roast.

Directions

Internal use: Use 1-3 drops to flavor food or beverages.

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, face and sensitive areas.