

# Marjoram Essential oil Egypt

*Origanum majorana* L.



**Herbaceous**  
Aromatic

Botanical family : Lamiaceae  
Method of culture : Conventional  
Part harvested : Flowering tops

CAS TSCA : 8015-01-8  
INCI : Origanum majorana herb oil

## Specifications

Method for obtaining : Steam distillation  
:   
Appearance : Pale yellow to greenish yellow liquid  
Constituents : Terpinen-1-ol-4, cis-sabinene hydrate, gamma-terpinene



## Harvest period

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



True marjoram is an annual aromatic plant that is part of the same family as mint and wild thyme. Though botanically closely related to oregano, marjoram differs as a species, having grayish-green leaves and shell-shaped bracts.

Marjoram's hairy stems bear small white flowers clustered into short spikes. Native to the eastern Mediterranean (Cyprus and Turkey), marjoram is chiefly cultivated in Egypt. It is also grown in Morocco, Tunisia, Spain, and France. The plant is reaped while flowering and then distilled fresh. Its aromatic essential oil has a delightfully fresh, herbaceous quality.

In ancient Egypt, marjoram was known as "the plant of Osiris." It was an ingredient in ointments and was used for religious fumigations. It lends its name to the Sicilian city of Marjora and is featured in the city's coat of arms. Marjoram was, in fact, one of the most popular herbs during the Middle Ages, a symbol of joy and prized for its fragrance. The ladies of medieval times used it to form fragrant bouquets and perfume their baths.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



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