

Natural Touch Aromatherapy

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PURITY ANALYSIS CERTIFICATE

MARJORAM (SPANISH)

BOTANICAL CLASSIFICATION *Thymus mastichina* is a species of the Lamiaceae family. The Spanish relative of *Origanum majorana* and part of the marjoram family. Spanish marjoram has a higher cineol content than sweet French marjoram which gives it a sharper aroma. Spanish marjoram is less expensive than sweet French marjoram.

GENERAL DESCRIPTION A bushy perennial plant with dark green leaves and small grey-white flowers. The essential oil is a pale yellow liquid with a penetrating, spicy scent.

ORIGIN The marjoram is cultivated in Spain and the essential oil is distilled from the flowering herbs.

GAS LIQUID CHROMATOGRAM Key components of Natural Touch's essential oil type, as indicated by GLC, are compared to classic profiles below. Spanish marjoram is distinguished from French (sweet) marjoram by its high 1,8-cineol content which ranges from 30% to over 60%. 1,8-cineol is also known as eucalyptol, and is the major component of eucalyptus. Hence Spanish marjoram has a sharper, more penetrating aroma. When buying Spanish marjoram care should be taken to check that the 1,8 cineol content does not exceed 65%.

COMPONENT	NATURAL TOUCH (%)	CLASSIC (%)
Alpha pinene	2.2	2 - 7
1,8-cineol	45.3	30 - 65
Beta pinene	2.7	1 - 4
Linalool	30.3	5 - 35
Linalyl acetate	2.0	< 5

- GLC analysis carried out at the Scottish Agricultural College, Auchincruive.
- Official Stamp: