

Wild Oregano

from *Origanum minutiflorum*, 91-95% carvacrol of total volatile oils!



15 ml

→ We use the **Origanum minutiflorum** species, considered the best quality worldwide.

→ A species which only grows at elevations above 1 500 m in the wild in the Turkish mountain range, which determines its carvacrol content.

→ **91-95% carvacrol** of total volatile oils.

Nutritional information:	3 drops (0,087 ml)
Olive oil (cold-pressed, extravirgin, certified organic)	0,072 ml
Oregano oil (<i>Origanum minutiflorum</i>)	0,015 ml

Indications and uses:

- Treating bacterial and viral infections, acting as a powerful immune stimulant, preventing and treating infections of the respiratory tract in general, common colds and the flu. It's effective even after the appearance of the first symptoms.
- It acts effectively in cases of candidiasis, parasites, warts, athlete's foot, insect bites and cold sores.
- It can also have positive effects on gastrointestinal problems. It stimulates bile and enzyme secretion, supporting and improving digestive function, and along with its antiseptic, antifungal and anti-parasitic properties, impedes the proliferation of pathogenic organisms in the gastrointestinal tract.
- Other practical uses include combating dandruff and seborrhoea caused by a fungal infection of the scalp (mix a few drops into shampoo), and improving or maintaining oral hygiene and combating infections of the mouth.

Recommended daily dose:

3 drops in a bit of water or juice (30 ml). Keep under your tongue for some minutes or gargle and swallow. With sufficient time intervals and by following the recommendation of a health-care professional administration can be repeated up to 8 times daily.

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