PLANT FACT SHEET

Origanum x majoricum (Link.) lets.

GENUS *Origanum* **FAMILY** Lamiaceae

COMMON NAMES Greek oregano, Cooking oregano, Culinary origano, Hardy marjoram, Italian oregano

EDIBLE PARTS AND USES

Edible parts: Leaves

DESCRIPTION

A herb which grows in upright mounds 30-45 cm high. The leaves are oval and greyish-green. They are 2.5 cm long.

HABITAT

It can tolerate temperatures down to -5°C. It suits hardiness zone 8.

PRODUCTION

Cultivation

It does not set seed so is grown from cuttings.

NOTES

There are 20 Origanum species.

PICTURES



Credit: Food Plants International (Bruce French)

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PROVIDED BY **Food Plants International**

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/19bc7f03-d515-4833-a3dd-20801280ef47