



RAGAMELI

di Sicilia

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INGREDIENTS

Wild oregano 100%

ORIGIN / PRODUCTION ZONE

The oregano belongs to the genus *Origanum*, family *Lamiaceae*, includes herbaceous plants, perennials, bushy, originating in the Mediterranean countries.

It grows wild in arid and sunny places up to 2000 m.s.l.m. and is cultivated as an aromatic plant and for its therapeutic properties. The name derives from the greek *oros* «mountain» and from *gamos* «splendor, delight» that is to say «joy of the mountain» because to the spontaneous state colors with its flowers the mountain slopes and hills stony and sunny. Have the characteristic of being hermaphrodites, and pollination happens thanks to insects especially bees and butterflies. The stem is erect, quadrangular, 50-80 cm tall, branched in the upper part and reddish color and coated, in most species, with dense hair. The root is a creeping rhizome blackish provided with fibrous roots. The leaves are oval-lanceolate, margins smooth or slightly notched, provided with a short petiole, often pubescent.

VISUAL ASPECT

In the jar leaves are a dark green color and grayish, they appear small but clearly visible.

ODOUR

Oregano has a unique and unmistakable aroma, reminiscent of the southern lands.

PROPERTY

The plant of oregano is considered a spice rich in therapeutic properties can bring substantial benefits to certain diseases. We can say that, the active ingredients most responsible for the medicinal properties of the oregano, are phenols, in particular the thymol and carvaclo. The first is an antiseptic and vermifugal, while the second is an antiseptic that is widely used as an ingredient in products sold in the perfumery. The oregano has different therapeutic properties among which, the most significant are those analgesic, antiseptic, processing aids in the digestive process, sedative for coughs, mitigating for intestinal pain. According to studies conducted by researchers from Switzerland and Germany, a substance nell'origano, beta- caryophyllene, has the ability to treat inflammations.

As with for all the spices, also for the oregano, the rule is not to abuse.

PACKAGING

Characteristics of the container, type of material and / or constituents of packaging.

Format:	Jar 212ml
Net weight:	25g
Pieces for carton:	12
Stratum pallet:	108
Pallet:	1620

WILD OREGANO



WAYS TO USE

The wild oregano of iblei goes well with salads, dishes based of fish, meat and roasted vegetables. A sprinkling of oregano on a toasted bread seasoned simply with extra virgin olive oil and salt (dried chili for who like it) can make it this simple dish a tasty appetizer or a tasty accompaniment to 'sundowners'.

CONSERVATION

Keep in a cool place, away from sources of light and heat.

SHELF LIFE

The undamaged product retains its quality properties for at least 18 months of its production.

ALLERGENS

Within the meaning of current regulation (reg. UE n. 1169/2011 attachment II) you declare that in this product **are not present allergens** provided for by community and national regulation.

Hygienic and sanitary regulations: all products are realized in the laboratory with HACCP certification, that respect all the dictates of the hygienic-sanitary regulation. (Legislative decree 193/07).