

Oreganol™ P73

The only daily use wild oil of oregano

High antioxidant • High natural phenols • Fat-soluble terpenes

North American Herb & Spice was the first company to introduce edible oil of oregano to the North American market. We are the oregano experts! This is the result of extensive research and the personal experiences of the company's founders. To be edible, this essential oil must be made exclusively from wild, mountain-grown Mediterranean oregano, free of all chemicals and pesticides. It also must be emulsified in a carrier oil such as extra virgin olive oil, which we use in our oil of oregano. The only oregano used is truly 100% wild Mediterranean oregano, handpicked in pristine and unpolluted remote mountains. A conservation program was implemented to limit excessive picking, which preserves and protects the plants and land. Our oil is produced by old-fashioned steam distillation, using deep spring water also known for its high mineral content. No chemicals or solvents are used in the extraction process.

Beware of cheaper grades of oregano oil; the name oregano describes over 60 different types of plants, often having no other similarities to true oregano except in taste (like *Thymus Capitatus* from Spain or Mexican sage). It is the chemical profile that is critical. Oreganol has the ideal profile, which is P73. Oreganol P73 is a specific blend of several high-grade medicinal wild oreganos. Polyphenol content is a reliable indicator of high-quality oregano oil, carvacrol being the most publicized. Carvacrol, however, is not the sole indicator of high-quality oregano, since the oil has up to 30 different substances which act synergistically.

As a natural product carvacrol levels vary from 65% to 84%. To provide our customers with the highest-quality oregano oil available, NAHS has blended several species of oregano, creating a delicate, synergistic balance of over 30 phytochemicals. While most, if not all, of our competitors will distract potential customers with claims of "high carvacrol," NAHS meticulously takes into account thymol content, as well as other factors, to ensure our customers receive the purest, highest-quality oregano oil available. Low thymol is a sign of quality and a higher safety profile.

Unless the maker can certify in writing that the oregano herb or oil is derived from pure, wild, edible oregano, avoid consuming it. To ensure that you have the best quality oregano oil, be sure to look for P73 on the label. Also, GMO-tainted oregano oil is on the market: BEWARE.

Oreganol P73 comes in oil and gencaps, as well as in regular and super strength, the latter being three times stronger than the regular.

Directions:

Oil: Take three or more drops under the tongue or in juice/water once or twice daily. Also may be used topically.

Gencaps: Take one or more gencaps as needed with or without meals.

