



SWEET MARJORAM (*ORIGANUM MAJORANA* L.) AS A MAGICAL BIO-PROTECTIVE AGENT AGAINST FOOD SPOILAGE: A REVIEW

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<https://doi.org/10.34302/crpjfst/2020.12.1.1>

Article history:

Received:

4 October 2019

Accepted:

4 February 2020

Keywords:

Origanum majorana L.,

Antimicrobial,

Preservative,

Food industry

ABSTRACT

Origanum majorana L. is an important member of *Lamiaceae* family. It is native to Cyperus though it is largely found in Himalayan mountain range. It is well known for its traditional use as a medicinal herb to treat gastrointestinal, sleep and nervous system related issues. In the recent era, the use of synthetic antimicrobial agents for food safety has been questioned as consumers all over the world want to develop alternatives to antimicrobial treatments based on natural ingredients. This article compiles and justifies use of *Origanum majorana* L. as a potent preservative in food industry.
