Greek Oregano—A Niche Crop for Iowa?

Linda L. Naeve
*Iowa State University*, lnaeve@iastate.edu

Raymond S. Hansen
*Iowa State University*, hansenr@iastate.edu

Lester A. Wilson
*Iowa State University*, lawilson@iastate.edu

Sabina Quint
*Iowa State University*

Leah B. Riesselman
*Iowa State University*, liessel@iastate.edu

Follow this and additional works at: http://lib.dr.iastate.edu/farms_reports

Part of the Agricultural Science Commons, Agriculture Commons, Food Science Commons, and the Nutrition Commons

Recommended Citation


http://lib.dr.iastate.edu/farms_reports/460

This report is brought to you for free and open access by Iowa State University Digital Repository. It has been accepted for inclusion in Iowa State Research Farm Progress Reports by an authorized administrator of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
Greek Oregano—A Niche Crop for Iowa?

Abstract
The project was the result of a discussion with an Iowa-based company specializing in allnatural health care products for livestock and companion animals. They are interested in finding local sources of oregano oil because they currently import more than 8,000 lb annually from a European supplier. Greek oregano oil is used in animal care products and other pharmaceuticals for its carvacrol content, which has shown to have antimicrobial properties. Their product specifications require oil that contains a minimum of 65% carvacrol and 3% thymol.

Keywords
Food Science and Human Nutrition

Disciplines
Agricultural Science | Agriculture | Food Science | Nutrition
Greek Oregano—A Niche Crop for Iowa?

Linda Naeve, Ext. program specialist
Ray Hansen, interim director
Value-Added Agriculture
Lester Wilson, professor
Food Science and Human Nutrition
Department
Sabina Quint, research technician
Horticulture Research Farm
Leah Riesselman, agriculture specialist
Armstrong Research Farm

Introduction
The project was the result of a discussion with an Iowa-based company specializing in all-natural health care products for livestock and companion animals. They are interested in finding local sources of oregano oil because they currently import more than 8,000 lb annually from a European supplier. Greek oregano oil is used in animal care products and other pharmaceuticals for its carvacrol content, which has shown to have antimicrobial properties. Their product specifications require oil that contains a minimum of 65% carvacrol and 3% thymol.

The objectives of this study were to determine if Iowa-grown Greek oregano will yield quality oil for the pharmaceutical industry, determine if there is an advantage to growing oregano in high tunnels compared with field production, and determine whether Greek oregano has potential to be a viable niche opportunity for Iowa growers.

Materials and Methods
Greek oregano, *Origanum vulgare* subsp. *hirtum*, transplants were grown from seed in the greenhouse for 10 to 12 weeks prior to setting them out. Transplants were planted in the Armstrong high tunnel on April 18 and in the field on May 12 and in the Horticulture Station high tunnel on May 12 and in the field on May 27.

The high tunnel cultural system consisted of SRM-olive plastic mulch (wavelength selective) at the Horticulture Research Station and bare soil at the Armstrong Farm. Both sites were trickle irrigated. Field production at both sites included SMR olive mulch and trickle irrigation. Transplants were staggered in twin rows, 12 in. apart and in-row spacing of 12 in. on a single plastic row bed. Irrigation scheduling was via tensiometers. There were no insect or disease problems in the field and high tunnel.

Flower buds were removed prior to bloom. Leaves and stems were harvested when the stems were approximately 6 to 8 in. long and dried at 100°F for 1 to 2 days until crisp. Dried material was stored in air-tight containers at room temperature in a dark location.

The dried oregano was analyzed at Dr. Wilson’s Food Quality Laboratory at Iowa State University. Grinding and distillation were conducted using the standard operating procedures from the American Spice Trade Association. Gas chromatography (GC) – mass spectroscopy (MS) were used to verify the composition of the oil. Experimental data was then compared with results from tests conducted on commercial oregano and pure carvacrol.

Results and Discussion
The favorable environment in the high tunnel allowed for an earlier harvest than the field plot at the Horticulture Research Station. High tunnels at both locations hastened growth to allow four harvests compared with two and three from the field plots at the Horticulture Station and Armstrong Farm, respectively. Yields from the high tunnels were an average 29% higher than the field plots (Table 1). Greek oregano is a perennial crop and higher yields could be expected in subsequent years.
Oregano from both the Armstrong field and high tunnel contained more carvacrol in the essential oil than that harvested at the Horticulture Station (Table 2). Also, the amount of volatile oil from the stems was statistically lower than that extracted from the leaves. Further investigation will determine if there is a statistical difference in the amount of volatile oils extracted between the locations and high tunnel versus field treatments. Although preliminary studies showed Iowa-grown Greek oregano contained desirable carvacrol and thymol concentrations for the pharmaceutical industry, further cost analyses need to be developed to determine if it is an economical niche crop for Iowa. Future research projects could look at the potential for increasing yields through intensive planting and other cultural strategies.

**Acknowledgements**

We want to acknowledge the Leopold Center for Sustainable Agriculture for their support of this study. Appreciation is extended to Nick Howell, Horticulture Research Station superintendent, Bernie Havlovic, Armstrong Farm superintendent, Hank Taber, professor, Horticulture Department, Paul Gospodarczyk, and the students in Lester Wilson’s laboratory for their assistance with this study.

### Table 1. Greek oregano yields from first year after planting.

<table>
<thead>
<tr>
<th>Location</th>
<th>Location</th>
<th>fresh weight</th>
<th>dry weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Horticulture Station – HT¹,²</td>
<td>Horticulture Station – HT¹,²</td>
<td>7,084</td>
<td>2,505</td>
</tr>
<tr>
<td>Armstrong – field¹</td>
<td>Armstrong – field¹</td>
<td>5,678</td>
<td>1,968</td>
</tr>
<tr>
<td>Armstrong – HT²</td>
<td>Armstrong – HT²</td>
<td>7,581</td>
<td>2,450</td>
</tr>
<tr>
<td>Armstrong – field²</td>
<td>Armstrong – field²</td>
<td>4,775</td>
<td>968</td>
</tr>
</tbody>
</table>

¹HT = high tunnel; estimate based on 12, 30 ft × 96 ft high tunnels/acre.

²Twin-rows on a single row of plastic 1 ft apart.

### Table 2. Carvacrol analysis of oregano leaves and stems.¹

<table>
<thead>
<tr>
<th>Location</th>
<th>Source</th>
<th>GC-MS Essential oil combined carvacrol/thymol peak area %</th>
<th>GC ratio carvacrol/thymol Carvacrol %</th>
<th>Thymol %</th>
<th>ASTA oil volume (ml/40 g)</th>
<th>Essential oil % carvacrol</th>
</tr>
</thead>
<tbody>
<tr>
<td>Armstrong - field</td>
<td>Leaves</td>
<td>91.93</td>
<td>94.50</td>
<td>5.50</td>
<td>1.50</td>
<td>86.87</td>
</tr>
<tr>
<td>Armstrong – HT²</td>
<td>Leaves</td>
<td>88.60</td>
<td>97.39</td>
<td>2.61</td>
<td>1.40</td>
<td>86.29</td>
</tr>
<tr>
<td>Horticulture - field</td>
<td>Leaves</td>
<td>76.19</td>
<td>92.81</td>
<td>7.19</td>
<td>1.42</td>
<td>70.71</td>
</tr>
<tr>
<td>Horticulture - HT</td>
<td>Leaves</td>
<td>79.36</td>
<td>98.07</td>
<td>1.93</td>
<td>1.50</td>
<td>77.83</td>
</tr>
<tr>
<td>Armstrong - field</td>
<td>Stems</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>0.38</td>
<td>n/a</td>
</tr>
<tr>
<td>Armstrong - HT</td>
<td>Stems</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>0.36</td>
<td>n/a</td>
</tr>
</tbody>
</table>

¹Identity of carvacrol confirmed by GS-MS and industry standards.

²HT = high tunnel.