

Origanum marjorana L.

Identifiants : 123516/origmarj

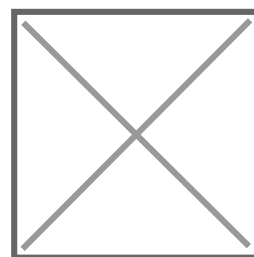
Association du Potager de mes (nos) Rêves
(<https://lepotager-demesreves.fr> - <https://terralisme.fr>)

Fiche réalisée par Patrick Le Ménahèze

Dernière modification le 25/07/2026

- **Classification phylogénétique :**

- Clade : Angiospermes ;
- Clade : Dicotylédones vraies ;
- Clade : Astéridées ;
- Clade : Lamiidées ;
- Ordre : Lamiales ;
- Famille : Lamiaceae ;



- **Classification/taxinomie traditionnelle :**

- Règne : Plantae ;
- Division : Magnoliophyta ;
- Classe : Magnoliopsida ;
- Ordre : Lamiales ;
- Famille : Lamiaceae ;
- Genre : Origanum ;

- **Synonymes :** Marjorana hortensis Moench; Origanum dubium Boiss.; Origanum odorum Salisb.; Thymus majorana (L.) Kuntze; and several others ;

- **Nom(s) anglais, local(aux) et/ou international(aux) :** , Ajedrea, Amaraco, Annual marjoram, Bantulsi, Dag kekigi, Knotted marjoram, Kulka, Maggiorana, Majoran, Marduix, Marjolaine, Marru, Maruga, Maruvamu, Maruvu, Mazuran, Meiorana, Mercankosk, Merian, Murru, Murwa, Rigani, Vrtni majaron, Yon-bwe, ;

legume-fruit (tomate)legume-feuille (laitue)

- **Rapport de consommation et comestibilité/consommabilité inférée (partie(s) utilisable(s) et usage(s) alimentaire(s) correspondant(s)) :**

Détails : Les feuilles sucrées et épicées sont utilisées pour parfumer les plats de viande. Ils sont utilisés dans les sirops, les ragoûts, les sauces, les soupes, les saucisses, les farces, etc. Ils peuvent être utilisés frais ou séchés. Les graines aromatisent les sucreries, les boissons et les produits carnés. Les feuilles sont utilisées pour le thé.{{{0(+x)}} (traduction automatique)

Original : The sweet spicy leaves are used to flavour meat dishes. They are used in syrups, stews, sauces, soups, sausages, stuffings, etc. They can be used fresh or dried. The seeds flavour sweets, drinks and meat products. Leaves are used to tea {{{0(+x)}}

- Attention

Précautions : néant, inconnus ou indéterminés.

- **Liens, sources et/ou références :**

dont classification :

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