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## Antioxidant and Antimicrobial Activities of Origanum Vulgare Essential Oil

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Oregano (*Origanum vulgare*) essential oil was analyzed by gas chromatography coupled with Mass spectrometry (GC/MS), the major components were Terpinen-4-ol (24.90%), gamma-Terpinen (10.57%), o-Cymene (8.90%), cis-beta-Terpineol (8.73%), alpha-Terpinen (6.67%), beta-Phellandrene (4.84%), alpha-Terpieol (4.18%) and Carvacrol (3.90%) they constituted 72.69% of total oil. Oil exhibited antioxidant activity as shown by the consistent values of DPPH free radical-scavenging inhibition (59.09%) at 1000 ppm oil concentration. Antimicrobial activity of essential oil from oregano was also evaluated, among tested microorganisms *Paeruginosa* demonstrated the highest resistance, while *B. cereus* was the most sensitive to the oregano oil. Minimum inhibitory concentrations (MIC) ranging from 1.56 to 50 µl/ml. Results obtained indicated that oregano essential oil could be used as a potential source of natural antioxidant with possible applications in food systems.