



Specializing in wild herbal medicines

Oregacillin P73

In a recent article from the London Times it was stated, "ever since penicillin was discovered, medical science has been involved in a race against constantly mutating bacteria. Inevitably, the quest for ever-stronger drugs to fight infection is one that can have no end, prompting some experts to look again at ancient, but effective, ways of tackling ill health. One of these could be the use of the wild oregano plant. Around 3000 B.C., the Babylonians described wild oregano as a cure for lung and heart disease, and it is used for healing wounds and venomous bites."¹ With benefits like these, North American Herb & Spice proudly presents Oregacillin P73, the first ever tested and researched respiratory health supplement from the leaders in oregano-based products.

The fungal fighting properties of wild oil of oregano (the main ingredient in Oregacillin P73) are supported by research conducted at the Georgetown University Medical Center and led by Harry G. Preuss, M.D. The study, which was published in the journal *Molecular and Cellular Biochemistry*, tested the efficacy of oregano oil against the fungal infection *Candida albicans* in mice. The study concluded that "the daily oral administration of origanum oil P73 may be highly effective in the prevention and treatment of candidiasis."² On October 12, 2001, *Life Extension Weekly Update* ran an article entitled "What's Hot: Oil of Oregano Fights Bacterial Infections." The article stated that, "the findings of two studies presented at the annual meeting of the American College of Nutrition held in Orlando, FL, revealed that oil of oregano is just as effective as pharmaceutical antibiotics at killing bacteria. ... Research led by Harry G. Preuss, MD, MANC, CNS, professor of physiology and biophysics at Georgetown University Medical Center in Washington D.C., tested the effects of the herb on the common bacteria staphylococcus, which is becoming more drug-resistant and is the culprit in many infections. In one *in vitro* study, oregano oil was compared to the drugs streptomycin, vancomycin and penicillin and was found to inhibit staphylococcus growth as effectively as pharmaceutical antibiotics."³ Also, studies performed by researchers at Cornell University found that oregano inhibited every strain of bacteria they tested it against. This list included *Bacillus subtilis*, *Listeria monocytogenes*, and two strains of *Staphylococcus*.⁴ With anti-fungal and antibacterial abilities like these it is easy to see why *Business Week* magazine said, "Oregano could turn into the next wonder drug."⁵

Additionally, researchers at the **U.S. Department of Agriculture** have determined that herbs are higher in antioxidant levels than fruits, vegetables and even spices such as garlic. Shiow Y. Wang, a biochemist at the USDA's Beltsville Agricultural Center in Beltsville, Maryland, stated in the November issue of the *Journal of Agricultural and Food Chemistry* that the herb "oregano had 3 to 20 times higher antioxidant activity than the other herbs studied."⁶ Moreover, oregano has 42 times more antioxidant activity than apples, 30 times more than potatoes, 12 times more than oranges and 4 times more than blueberries.⁷ This is an amazing discovery which

¹ "The Ancient Greeks' Favourite Medicinal Herb Could Help to Destroy Modern Viruses," *The Times*, May 8, 2001.

² Vijaya Manohar, Cass Ingram, Judy Gray, Nadeem A. Talpur, Bobby W. Echard, Debasis Bagchi, and Harry G. Preuss, "Antifungal activities of origanum oil against *Candida albicans*," *Molecular and Cellular Biochemistry*, 228: 112, 2001.

³ "What's Hot: Oil of Oregano Fights Bacterial Infections," *Life Extension Weekly Update*, October 12, 2001, available from: <http://www.lef.org>.

⁴ Jennifer Billing, and Paul W. Sherman, "Antimicrobial Functions of Spices: Why Some Like it Hot," *The Quarterly Review of Biology*, March 1998, Vol. 73, No. 1, 46.

⁵ Pallavi Gogoi, "Seeking an Anthrax Cure in Your Spice Garden," *Business Week*, October 22, 2001.

⁶ "Researchers call herbs rich source of antioxidants: oregano ranks highest," *American Chemical Society News Service*, January 7, 2002, available from: <http://acs.yellowbrix.com>.

⁷ Jenny Thompson, "Secret ingredient has more antioxidants than fruits and vegetables," *Health Sciences Institute E-Alert*, January 16, 2002.

praises the health benefits of consuming herbs like oregano.

In addition to oil of oregano, Oregacillin P73 also includes cumin and sage. Cumin is a strong tasting spice that is derived from the seed of a small plant belonging to the parsley and celery family. Cumin has many benefits including its antifungal powers. Tantaoui-Elaraki and Beraoud published in the *Journal of Environmental Pathology, Toxicology and Oncology* that cumin oil could halt the growth of the invasive forms of yeast in a rather small concentration: less than one tenth of one percent. They also found that the oil of cumin could potentially hinder the production of fungal toxins such as aflatoxin. Additionally, researchers testing the antimicrobial properties of spices at Cornell University found that cumin inhibited 21 strains of bacteria that it was tested against including four forms of Bacillus, Listeria, two types of Salmonella, two types of Staphylococcus and two strains of Streptococcus.⁸ Currently, the known and potential benefits of cumin make it a powerful natural remedy for numerous maladies that plague modern man.

Sage is an herb found naturally in Europe which has strong antioxidant and antibacterial powers.⁹ The antioxidant effects of sage help to destroy free radicals, scavenger molecules that lack necessary electrons and create cellular havoc while hunting for their missing components, before they can do too much damage to the cellular structure of the human body.¹⁰ One of the benefits of sage is its potential ability to break down acetylcholine, which helps to preserve the compound that "seems to help prevent and cure Alzheimer's."¹¹ Moreover, sage may help in the treatment of bad breath, canker sores, carpal tunnel syndrome, gingivitis and tonsillitis.¹²

Oregacillin P73 has been created using a proprietary technique on the constituent edible oils. The technique used on the wild, mountain grown oil of oregano, as well as the other natural spice extracts included in the Oregacillin P73, creates a more potent and concentrated formula than the natural edible oils possess alone. Oregacillin P73 comes in a powdered capsule form for maximum immune system benefits.

North American Herb & Spice is totally unique in the nutrition industry. Our products are of the highest quality. Our goal is to help people become as healthy as possible. It is truly amazing to discover an edible spice extract that is equally effective at fighting bacteria and fungi. In fact, researchers at the University of Tennessee, in a study jointly funded by the **U.S. Food and Drug Administration** and the University of Tennessee Agricultural Experiment Station, found that oil of oregano was the most effective, of the essential oils tested by them, at killing all pathogens it was tested against, including listeria monocytogenes, Staphylococcus aureus, Escherichia coli, Yersinia enterocolitica, Pseudomonas aeruginosa, Lactobacillus plantarum, Aspergillus niger, Geotrichum and Rhodotorula.¹³ This has led Dr. Cass Ingram, medical researcher for North American Herb & Spice, to pose the question, "If Oregacillin P73 can be proven to fight bacteria and fungi equally well in humans as they have in laboratory studies, wouldn't this be a monumental accomplishment for mankind?"

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⁸ Billing, and Sherman, "Antimicrobial Functions of Spices...", *The Quarterly Review of Biology*, 42.

⁹ "Salva Officinalis - Sage," in *The Illustrated Encyclopedia of Essential Oils*, 167.

¹⁰ John Heinerman, Ph.D., "Sage advice: Warm up with this remarkable spice," *Better Nutrition*, February 1999, 34.

¹¹ Ibid.

¹² Ibid.

¹³ Gina Stafford, "A Serenade for Marinade: Food Safety Study Singing Praises of Spice Extracts," *The Knoxville News-Sentinel*, July 5, 1999.