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Essential oil content and composition of *Lippa citriodora* as affected by drying method before flowering stages

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ABSTRACT

The aerial parts of Lippa citriodora (Verbenaceae) were collected before flowering stage and dried by three different drying methods (sun-drying, shade-drying and oven-drying at 60 °C). The essential oils of every treatment were obtained by hydro-distillation method using Clevenger apparatus. The oils were analyzed by GC and GC-MS. The main constituents of the oils in shade method were Limonene (7.0%), 1, 8-Cineole (2.9%), (E)- β - ocimene (2.9%), Neral (24.1%), Geranial (31.9%), (E)-caryophyllene (3.1%), GermacreneD (4.8%) and bicyclogermacrene (3.4%).The analysis of variance showed that the different drying methods had a significant effect on the quantity of essential oil. Finally it could be concluded that shade drying method is suitable for highest essential oil quantity and Limonene, Neral and Geranial concentration.

Keywords: Essential oil; Essential oil content; Drying methods; Shade drying; Lippa citriodora.

INTRODUCTION

The genus Lippia (Verbenaceae) includes approximately 200 species of herbs, shrubs and small trees. The genus Lippia shows a rich genetic diversity, enabling it to synthesize a variety of essential oil constituents in plants grown in different parts of the world [1]; [2]. Lemon verbena *Lippia citriodora* is indigenous to South America and was introduced into Europe at the end of the 17th century. It is cultivated mainly due to the lemon- like aroma emitted from its leaves that are utilized for the preparation of herbal tea, which is reputed to have antispasmodic, antipyretic, sedative and digestive propertied. Lemon verbena has a long history of folk uses in treating asthma, spasms, cold, fever, flatulence, colic, diarrhea, indigestion, insomnia and anxiety [3]; [2]. Distillation (water and /or steam) is a conventional method for the extraction of essential oils from plant materials, in which the plant materials are mixed (or not) with water followed by heating or by the introduction of water system. The resulting vapors are cooled by condenser and collected in a separator and essential oil separator and essential oil separator for find new benefice and efficient alternatives for isolation methods. Among several recently introduced alternative techniques, the coupling of headspace solid- phase microextrction (HS-SPME) sampling

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with gas chromatography mass spectrometry (GC/MS) has been shown to be very fast, has been shown to be very fast, handy, reliable and inexpensive extraction tool for organic volatiles. Theoretical bases and various applications of SPME are presented by Pawlisyzn [6] as well as in numerous puplication. The chemical composition of the essential oil from the leaves of L.citriodora has been previously reported [1]; [3]; [7]; [8]; [9]. The post-harvesting process of medicinal plants has great importance in the production chain, because of its direct influence on the quality and quantity of the active principles in the product sold [10]. A literature search was undertaken on effects of different methods on essential oil content and chemical composition of aromatic plants, The results showed that drying method had a significant effect on oil content and composition of aromatic plants [11]; [12]; [13]; [14]; [15]; [16]. Also duration of essential oil extraction affected on the quantity and quality of essential oil. It have been reported that essential oil percentage and essential oil component of fennel and *Laurus nobilis* L. were affected by duration of essential oil extraction [17]; [18]. The objective of this study was evaluating the influence of drying method on essential oil yield and composition of *Lippa citriodora* before flowering stages.

MATERIALS AND METHODS

Plant material

Samples of *Lippa citriodora* were collected in from greenhouse (controlled environment greenhouse at $25/13^{\circ}$ C day/night temperature, and 65% relative humidity) in Sepidan city in Shiraz, Iran.

Drying methods

To study the effect of drying method, three methods of drying, (sun-drying, shade-drying and oven- Drying at 60°C for 24 hours) were investigated. The shade-drying occurred at room temperature.

Essential oil isolation

The dried samples of Lippa citriodora were subjected to hydro-distillation using an all glass Clevenger- type apparatus, to extract essential oils, according to the method outlined by the European Pharmacopoeia [19]. Extraction times were performed (3 hour) with three replications. The essential oils were separated from the aqueous layer, dried over anhydrous sodium sulfate and calculated average of essential oil yield. The extracted essential oils were dried over anhydrous sodium sulphate and stored in sealed vials at low temperature (4°C) before gas chromatography (GC) and gas chromatography-mass spectrometric (GC-MS) analysis. Essential oil content was defined as followed:

R(%) = (mass essential oil/mass of the dried leaves) x 100

Identification of the oil components

Analysis was carried out using an Agilent-technology chromatograph with HP-5 column (30m x0.32 mm i.d. x 0.25 m). Oven temperature was performed as follows: 60° C to 210° C at 3° /min; 210° C to 240° C at 20 °/min and hold for 8.5 min, injector temperature 280° C; detector temperature, 290° C; carrier gas, N₂ (1 ml/min); split ratio of 1:50. GC-MS analysis was carried out using an Agilent 7890 operating at 70 eV ionization energy, equipped with a HP-5 MS capillary column (phenyl methyl siloxane, 30m x 0.25 mm i.dx 25μ m) with He as the carrier gas and split ratio 1:50. Retention indices were determined using retention times of n-alkanes that were injected after the essential oil under the same chromatographic conditions. The retention indices for all components were determined according to the method using n-alkanes as standard. The compounds were identified by comparison of retention indices (RRI, HP-5) with those reported in the literature and by comparison of their mass spectra with the Wiley GC/MS Library, Adams Library, MassFinder 2.1 Library data published mass spectra data [20]; [21]; [22].

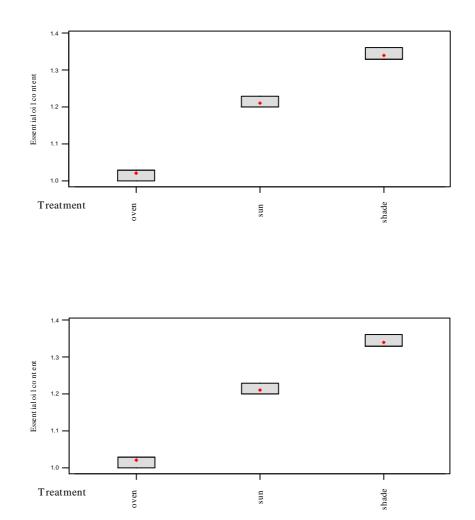
Statistical analysis

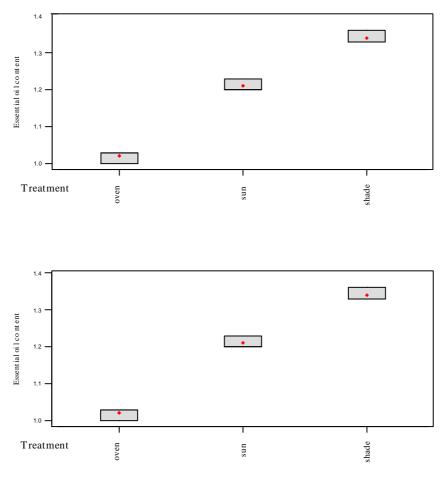
Treatments were arranged in a completely randomized factorial design with three replications. Analysis of variance was performed using the Minitab software and means were separated using Tukey's test (p < 0.05).

RESULTS AND DISCUSSION

The effect of drying methods on essential oil content

The content of essential oil isolated from the aerial parts of *Lippa citriodora* which were dried under different conditions are shown in (Fig 1), result clearly shows that the oil content linked to the drying method. Indeed, in this survey the maximum mean of essential oil obtained from shade samples in 3 hours of extraction. The analysis of variance showed that the different drying methods (shade-drying, sun-drying and oven-drying) had a significant effect on the quantity of essential oil. In accordance with our results, there are similar reports from other researchers about other medicinal plants [11]; [12]; [13]; [14]; [15]; [16].





Figurel. The effect of drying method on essential oil content of Lippa citriodora.

Chemical composition of the essential oil

Thirty-seven compounds were identified in the essential oils in shade drying method and Thirty-six compounds obtained in *Lippa citriodora* in oven-drying method but twenty-six compounds were identified in the essential oils in sun drying method. The identified constituents with their respective percentages and RIs are summarized in (Table 1, 2 and 3). The main constituents of the oils in shade method were Limonene (7.0%), 1,8-Cineole (2.9%), (E)- β - ocimene (2.9%), Neral (24.1%), Geranial (31.9%), (E)-caryophyllene (3.1%), GermacreneD (4.8%), bicyclogermacrene (3.4%), (E)-Nerolidol (1.3%) and Caryophyllene oxide (1.9%). In our study, Limonene, Neral and Geranial were also identified at high percentages .These results are in agreement with previous reports [23]. Therefore, we investigated Limonene, Neral and Geranial in three drying methods. Results showed that maximum Limonene, Neral and Geranial percentage was obtained in shade and oven, and minimum Limonene, Neral and Geranial percentage was obtained in shade and oven, and minimum Limonene, Geranial and Neral decreasing from 7.0% to 3.8%, 31.9% to 19.1% and from 24.1% to 16.8%, respectively. All other components remained more or less unchanged. These results are in agreement with the previous reports about Roman chamomile [15]. Yuan Zhang and Zhezhi Wang [24] reported that in Glechoma longituba different drying methods caused some variation of the relative proportion of the components and the higher amount of Germacrene D (19.0%) was obtained by shade-drying.

Ν	Compounds	RI ^a	Area,%
1	α - thujene	926	0.03
2	α-pinene	934	0.2
3	Sabinene	974	1.1
4	1- octen-3-ol	980	0.4
5	5-hepten-2-one-6-methyl	991	2.3
6	3-octanol	999	0.07
7	limonene	1031	7.0
8	1,8-cineol	1036	2.9
9	(E)-β-ocimene	1048	2.9
10	cis-sabinene hydrate	1071	0.3
11	Linalool	1103	0.4
12	Cis-Limonene oxide	1142	0.1
13	β- pinene oxide	1153	0.2
14	iso-Isopulegol	1166	0.6
15	Rosefuran epoxide	1179	0.3
16	trans-p-mentha 1(7),8-dien-2-ol	1185	0.8
17	a-terpineol	1196	0.9
18	Neral	1254	24.1
19	Geranial	1286	31.9
20	δ-Elemene	1339	0.4
21	Eugenol	1361	0.1
22	α-copaene	1377	0.3
23	Geranyl acetate	1388	1.1
24	α-cedrene	1414	0.1
25	(E)-caryophyllene	1423	3.1
26	α-humulene	1456	0.2
27	allo-Aromadendrene	1463	0.2
28	Geranyl propanoate	1478	0.2
29	Germacrene D	1485	4.8
30	α-zingiberene	1497	0.9
31	bicyclogermacrene	1501	3.4
32	β-curcumene	1513	0.9
33	δ-cadinene	1521	0.4
34	(E)-Nerolidol	1568	1.3
35	Spathulenol	1581	1.0
36	caryophyllene oxide	1585	1.9
37	α-epi-cadinol	1645	0.9

Table 1. The effect of shade drying method on essential oil content of Linna citriodora.

 RI^{a} , retention indices

Table 2. The effect of sun drving method on essential oil content of Linna citriodora.

Ν	Compounds	RI ^a	Area,%
1	Sabinene	974	1.1
2	5-hepten-2-one-6-methyl	991	1.0
3	limonene	1029	3.8
4	1,8-cineol	1036	1.6
5	(E)-β-ocimene	1046	1.7
6	Linalool	1103	1.0
7	Cis-Limonene oxide	1143	1.4
8	β- pinene oxide	1153	1.6
9	iso-Isopulegol	1166	2.0
10	Rosefuran epoxide	1179	2.2
11	trans-p-mentha 1(7),8-dien-2-ol	1184	2.6
12	α-terpineol	1195	2.9
13	Nerol	1237	1.8
14	Neral	1245	16.9
15	Geranial	1275	19.1
16	δ-Elemene	1338	1.9
17	α-copaene	1376	1.3
18	Geranyl acetate	1386	2.7
19	α-cedrene	1414	1.2

20	(E)-caryophyllene	1421	3.9
21	allo-Aromadendrene	1463	1.0
22	Geranyl propanoate	1476	1.2
23	Germacrene D	1483	5.5
24	α-zingiberene	1495	3.6
25	bicyclogermacrene	1498	5.1
26	β-curcumene	1512	4.0

RI^a, retention indices

Table3. The effect of oven dr	ving method on essential	oil content of Linna citriodora.

Ν	Compounds	RI ^a	Area,%
1	α - thujene	926	0.04
2	α-pinene	934	0.4
3	Sabinene	974	1.3
4	B- pinene	978	0.05
5	5-hepten-2-one-6-methyl	991	1.6
6	limonene	1031	7.0
7	1,8-cineol	1036	2.9
8	(E)-β-ocimene	1048	2.9
9	cis-sabinene hydrate	1071	0.3
10	Linalool	1103	0.4
11	Cis-Limonene oxide	1142	0.1
12	β - pinene oxide	1153	0.3
13	iso-Isopulegol	1166	0.5
14	Rosefuran epoxide	1179	1.2
15	trans-p-mentha 1(7),8-dien-2-ol	1185	0.7
16	α-terpineol	1196	0.8
17	Neral	1254	23.5
18	Geranial	1286	31.3
19	δ-Elemene	1339	0.5
20	α-copaene	1377	0.3
21	Geranyl acetate	1388	1.1
22	α-cedrene	1415	0.2
23	(E)-caryophyllene	1423	3.3
24	α-humulene	1456	0.3
25	allo-Aromadendrene	1463	0.2
26	Geranyl propanoate	1478	0.2
27	Germacrene D	1485	5.2
28	α-zingiberene	1497	0.9
29	bicyclogermacrene	1501	3.8
30	β-curcumene	1513	1.0
31	δ-cadinene	1521	0.4
32	(E)-Nerolidol	1568	1.5
33	Spathulenol	1581	1.1
34	caryophyllene oxide	1585	1.7
35	α -epi-cadinol	1645	1.0
36	α- cadinol	1659	0.1

RI^a, retention indices

CONCLUSION

Finally it could be concluded that shade drying method is suitable for highest essential oil quantity and Limonene, Neral and Geranial concentration.

Abbreviation

RI- Retention Indices GC/MS- Gas chromatography- mass spectrometry, HD- Hydro Distillation

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