

**STUDIES ON VEGETABLE STABLE AND ESSENTIAL
OILS OF SOME SPICES**

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C O N T E N T S

	<u>Page</u>
I- INTRODUCTION.....	1
II- REVIEW OF LITERATURE.....	4
A) Coriander oil	4
- Isolation and percentage of yield	4
- Physicochemical properties and constituents.	5
- Storage of oil.....	10
B) Cumin oil	10
- Isolation and percentage of yield.....	10
- Physicochemical properties and constituents.	11
- Storage of oil.....	12
C) Fixed oil of coriander and cumin fruits.....	13
D) Marces of coriander and cumin fruits.....	16
III- MATERIALS, REAGENTS, APPARATUS, AND METHODS	18
A) Materials.....	18
B) Reagents.....	19
C) Apparatus	20
D) Methods	21
IV- RESULTS AND DISCUSSION	35
A) Coriander oil	35
1- Yield of volatile oil.....	35
2- Physicochemical properties.....	37
3- Thin layer and gas liquid chromatography... ..	37
a) Effect of method of preparation of volatile oils on their constituents.....	45
b) Effect of storage and containers on volatile oils constituents.....	48
4- Infrared study	52

	<u>Page</u>
B) Cumin oil	54
1- Yield of volatile oil.....	54
2- Physicochemical properties.....	54
3- Thin layer and gas liquid chromatography..	57
a) Effect of method of preparation of volatile oils in their constituents....	60
b) Effect of storage and containers on volatile oils constituents.....	65
4- Infrared study	68
C) Antibacterial effect of coriander and cumin volatile oils	70
D) Fixed oils of coriander and cumin fruits.....	73
1- Physicochemical properties.....	73
2- Gas liquid chromatography.....	76
E) Marc of coriander and cumin fruits.....	80
- Chemical constituents of coriander and cumin fruits.....	81
V- SUMMARY AND CONCLUSION	83
VI- REFERENCES	92
VII- ARABIC SUMMARY.	

LIST OF TABLES

<u>Table</u>	<u>Page</u>
1 Reported physicochemical constants of volatile oil of coriander.....	6
2 Reported physicochemical properties of coriander fixed oil	14
3 Volatile oil content of air dried coriander fruits, prepared by different methods, calculated on dry weight basis.....	36
4 The physicochemical properties of coriander volatile oil prepared by steam distillation	39
5 Results of TLC analysis of volatile oil of coriander fruits prepared by different methods.....	41
6 Percentage and (r) of constituents of coriander oil prepared by different methods.....	43
7 The constituents of steam distilled coriander volatile oil as affected by four months storage at room temperature (28°C) and 5 to 7°C and of type of containers	49
8 Volatile oil content of air dried cumin fruits, prepared by different methods, calculated on dry weight basis.....	55
9 The physico-chemical properties of cumin volatile oil prepared by steam distillation.....	56

<u>Table</u>	<u>Page</u>
10 Results of TLC analysis of volatile oil of cumin fruits prepared by different methods.....	56
11 Percentage and (r) of constituents of cumin oil prepared by different methods.....	61
12 The constituents of steam distilled cumin volatile oil as affected by four months storage at room temperature (28°C) and (5 to 7°C) in refrigerator and of type of containers.....	66
13 Antibacterial effect of coriander and cumin vola- tile oils prepared by steam distillation	71
14 Fixed oil content in coriander and cumin fruits and their physical and chemical characters.....	74
15 Results of GLC analysis of fatty acids methyl esters of fixed oil of coriander and cumin.....	77
16 Certain chemical data of coriander and cumin marcs compared with those of cotton seed and corn cakes..	81

LIST OF FIGURES

<u>Figure</u>	<u>Page</u>
1 TLC of volatile oil prepared by different methods of <i>Coriandrum sativum</i> L.	40
2 TLC of volatile oil prepared by steam distillation of <i>Coriandrum sativum</i> L.	40
3 GLC of volatile of <i>Coriandrum sativum</i> L. on SE 30 (column).....	42
3a GLC of volatile oil of <i>Coriandrum sativum</i> L. after one year storage of fruits on SE 30 (column).....	44
4 GLC of volatile of <i>Coriandrum sativum</i> L. on PEGA (column).....	42
5 GLC of hot extracted oil of <i>Coriandrum sativum</i> L. on SE 30 (column).....	44
6 GLC of absolute oil of <i>Coriandrum sativum</i> L. on SE 30 (column).....	50
7 GLC of volatile oil of <i>Coriandrum sativum</i> L. on SE 30 (column) after four months storage in glass container at 28°C	50
8 The Infrared spectrum of coriander fruits volatile oil.....	52
9 TLC of volatile oil prepared by different methods of <i>Cuminum cyminum</i> L.	59

<u>Figure</u>	<u>Page</u>
10 TLC of volatile oil prepared by steam distillation of <i>Cuminum cyminum</i> L.	59
11 GLC of volatile oil of <i>Cuminum cyminum</i> L. on SE 30 (column).....	62
12 GLC of volatile of <i>Cuminum cyminum</i> L. on PEGA (column).....	62
13 GLC of hot extracted oil of <i>Cuminum cyminum</i> L. on SE 30 (column).....	64
14 GLC of absolute oil of <i>Cuminum cyminum</i> L. on SE 30 (column).....	64
15 GLC of volatile oil of <i>Cuminum cyminum</i> L. on SE 30 (column) after four month storage in glass container at 5 to 7°C	67
16 GLC of volatile oil of <i>Cuminum cyminum</i> L. on SE 30 (column) after four month storage in aluminum container at 5 to 7°C	67
17 The Infrared spectrum of <i>Cuminum cyminum</i> volatile oil.....	68
18 GLC of methyl esters of fatty acids of <i>Coriandrum sativum</i> L. on PEGA (column).....	78
19 GLC of methyl esters of fatty acids of <i>Cuminum cyminum</i> L. on PEGA (column).....	78

I- INTRODUCTION

The family umbelliferae includes a number of important species which are distributed all over the world, particularly in high temperature regions (Binding, 1972). Many of the plants belonging to this family grow well in Egypt and produce crops, most of which are of economical importance. Among these important members are those of coriander, (Coriandrum sativum L.) and cumin (Cuminum cyminum L.).

Coriander was first introduced in some European countries specially those of the Mediterranean region, possibly by the Romans. Coriander, known to the Ancient Egyptians by the name "Quanshi", was cultivated in Palestine and other neighbouring countries. It was mentioned by Pliny (Binding 1972) and quoted by the Elbers Papyrus. The natives mixed it with wine as stimulant. It was stated that among the best grades of coriander was that imported from Egypt (Binding, 1972). El Antaki (1923) and El-Kortoby (1939), mentioned coriander under the Arabic name "Kosbara" or "Naquda". Coriander was also mentioned in the Bible; the Chinese have, for centuries, considered that the seeds of coriander possess an immortal power and the plant is sometimes called "Chinese parsley". Many years ago, coriander was extensively cultivated in East Anglia as a crop called "Col" which on

ripening was cut down and threshed like corn to obtain the seeds, which when taken in excess act as a narcotic (Binding, 1972). Old English sweet shops sold sugar coated coriander comfits which were taken as carminative and against flatulence.

Cumin on the other hand, was mentioned to be native to Egypt. It has been widely cultivated for centuries in Mediterranean countries and India. This herb is mentioned in the Bible and the ancient Greeks called it Cuminum. The volatile oil content of cumin fruits was prescribed for indigestion, dyspeptic headache and to overcome colic. Old herbalists considered cumin fruits to be superior for carminative purposes, (Binding, 1972).

Aim of work :

The present work was planned with the aim of evaluating the oils of Egyptian coriander and cumin fruits taking into consideration the effect of the methods of preparation as well as the effect of storage and packing at different temperatures and in glass and metallic

containers on the properties and composition of the oil. The antibacterial effect of these oils was also studied.

Moreover, the work was extended to include the study of the fixed oils and marcs of the fruit under investigation.

II- REVIEW OF LITERATURE

A) Essential oil of Coriandrum sativum L. :

Coriander oil :

Isolation and percentage of yield :

In the literature, the steam distilled oil of coriander was found to occur in varying amounts as reported by many authors. The percentage ranged from 0.4 % (Anon, 1917), 0.35 % (Face, 1924), 0.25 % (Roa et al., 1925), 0.85 % (Vanin and Chernoyarova, 1933), 1.7 % for fruits produced in Norway (Egil, 1942), to 1.4 % (Adamanis and Kaczmarok, 1955 and Hans, 1969).

Guenther (1952) stated that Chernuklin (1929) realized the importance of grinding the fruit prior to distillation where the yield of the oil increased by 17 percent, saving at the same time 10 to 15 percent of steam.

Guenther (1952) also stated that Tanasienko and Mezinova (1939) could shorten the time of oil distillation to 3-4 hours instead of 12-15 hours and increased the production by 21 % when the fruits were crushed. They also stated that distillation must be done immediately after crushing to avoid oil loss.