

# **Chemical Composition of Certain Volatile Oil Isolated From Edible Fruits Obtained From Plants Cultivated in Egypt**

Thesis Submitted

By

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*Marwa Alaa El-Din  
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## List of Abbreviations

<b>AEDA</b>	Aroma Extraction Dilution Analysis.
<b>AChE</b>	Acetylcholinesterase.
<b>APCI-MS</b>	Atmospheric pressure chemical ionization-mass spectroscopy.
<b>CON</b>	Control.
<b>EBV-EA</b>	Epstein-Barr virus early activation
<b>ET-1</b>	Endothelin-1, a potent endogenous vasoconstrictor, played an important role to cause cerebral vasospasm after subarachnoidal hemorrhage.
<b>DEGS</b>	Diethylene glycol succinate.
<b>FFAP</b>	Nitroterephthalic acid modified polyethylene glycol; designed for the analysis of volatile fatty acids and phenols. (Close equivalent to G35)
<b>Hep G2</b>	Human hepatocellular liver carcinoma cell line.
<b>HRGC-MS</b>	High Resolution Gas Chromatography - Mass Spectrometry.
<b>HSV</b>	Herpes simplex virus.
<b>IC<sub>50</sub></b>	Half maximal inhibitory concentration.
<b>ID<sub>50</sub></b>	Infectious Dose to 50 Percent of Exposed Individuals.
<b>IFN-<math>\gamma</math></b>	Interferon-gamma, a dimmer soluble cytokine that is the only member of the type II class of interferon.
<b>IL-6</b>	Interleukin-6.
<b>LPS</b>	Lipopolysaccharide.
<b>MDGC</b>	Multi Dimensional Gas Chromatography
<b>NO</b>	Nitric oxide or nitrogen monoxide.
<b>8-OHdG</b>	8-hydroxydeoxyguanosine.
<b>PGE2</b>	Prostaglandin E2.
<b>PTFE</b>	Polytetrafluoroethylene.
<b>SAH</b>	Subarachnoid hemorrhage.
<b>SE-30</b>	SE Series Columns composed of 100% Dimethylpolysiloxane.
<b>TIC</b>	Total ion current.
<b>TNF-<math>\alpha</math></b>	Tumor necrosis factor- alpha
<b>TOSC assay</b>	Total Oxyradical Scavenging Capacity.