PHARMACOCNOSY

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Volatile oils

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volatile oils

Vol. oils also called essential oils.

>Vol. oils are odorous compounds found in different parts of plants.

>They evaporate when exposed to air at ordinary temperatures.

➢Vol. oils are colorless when they are fresh, but on long standing, they may be oxidized and thus darkening in color. To prevent this darkening, they should be stored in a cool, dry place.

Differences between volatile oils and fixed oils

>Vol. oil **not** glyceryl esters of fatty acids.

>do not leaves permanent grease spot in paper.

➢not saponified with alkali.

>not become rancid but on exposure to air and light becomes oxidized and resinify.

physical properties of volatile Oils

They possess characteristic odors

- high refractive index.
- optically active.
- Density (high density best odors).

Vol. oils are immiscible with water but soluble in ether , alcohol and most organic solvents.

Chemistry of Volatile Oils

>All volatile oils consist of complex chemical mixtures.

Volatile oils vary widely in the chemical composition almost any type of organic compound may be found in vol. oils (hydrocarbon, alcohols, ketones, aldehydes, oxides, esters and others).

- Eleoptenes which is hydrocarbon portion of the oil.
- Stearoptene which is oxygenated compounds derived from hydrocarbons.

Methods of obtaining Volatile Oils

- Distillation in water or steam.
- > Expression.
- Enzymatic hydrolysis
- ➢ Enfleurage
- > Extraction by solvent.



Evaluation of volatile oils

- primary examination: odor and taste, color.
- Physical measurements: optical rotation, relative density, refractive index.
- Gas Chromatography
- Clevengermethod



Medicinal and Commercial Uses

- 1. Used as **flavoring** agent.
- 2. Local irritant e.g. camphor.
- 3. Anesthetic e.g. clove oil.
- 4. Prophylactic against insects e.g. citronella oil.
- 5. Bactericidal and antiseptic as in soap and gargles.



- 6. Against **asthma**, the action is due to volatile oil which irritate the mucous membrane of the respiratory tract causing the expectorant action.
- 7. Carminatives e.g. peppermint oil.
- 8. Urinary antiseptic e.g. Buchu leaves.
- 9. Anthelmintic e.g. ascaridol.

10. The manufacture of **perfumes**, soaps, and deodorizers and for providing odor to household cleaners, polishes, and insecticides.

classification of volatile oils

>According to:

1. Biosynthetic pathways

a. Terpene derivative (formed via the acetate-mevalonic acid pathway).
b. Aromatic compounds formed via the shikimic acid-phenylpropanoid route.

2. Chemical group basis



They are defined as natural products whose structure consist of isoprene units.

These units arise from acetate by mevalonic acid and are branched – chain, 5- carbon units containing two unsaturated bonds.



> Depends on the **number** of isoprene units, terpenes can be classified into:

- 1. Monoterpene (two isoprene units) C10H16. EX: Geranoil, limonen.
- 2.Sesquiterpenes (three isoprene units) C15H24. EX: cadinene
- 3. Diterpenes (four isoprene units) C20H32

4.Triterpenes (six isoprene units) C30H48

✓ The terpenes found most often in volatile oils are monoterpenes.



b. Phenyl propanoids

> They are another major group of volatile-oil constituents.

- These compounds contain the C6 phenyl ring with an attached C3 propane side chain.
- ✓ 2. Chemical group basis :
- (1) Hydrocarbons. (2) Alcohols.
- (3) Aldehydes. (4) Ketones.
- (5) Phenols. (6) Phenolic ethers.
- (7) Oxides. (8) Esters.



1. Hydrocarbons volatile oils

>they occur as:

- A. Monocyclic monoterpenes: e.g. Limonene.
- **B.** A dicyclic monoterpene: e.g. Pinene.
- C. Acyclic monoterpene hydrocarbons: e.g. myrcene.
- D. Sesquiterpene hydrocarbon: e.g. Cadinene.







Humulene:

is a naturally occurring monocyclic sesquiterpene
obtained from Hamulus *lupulus*.

≻Use:

- anti-inflammatory
- It produces similar effects to dexamethasone
- and was found to decrease the edema formation caused by histamine injections.
- Humulene produced inhibitory effects on tumor necrosis factor- α (TNF α) and interleukin-1 β .





Oil of Turpentine

> Turpentine oil or spirits of turpentine is the volatile oil.

volatile oil distilled from the oleoresin of *Pinus palustris* and from other species of Pinus Linné (Pinaceae).

Uses: Turpentine oil is used as a counterirritant in Vicks Vaporub, and as expectorant.



2. Alcohol Volatile Oils

>Alcohols found in volatile oil may be classified into four groups:

- 1. Acyclic Alcohols: ex. Geraniol.
- 2. Monocyclic alcohols: ex. Menthol.
- 3. Dicyclic alcohols: ex. Borneol.
- 4. Sesquiterpene alcohols: ex. Zingiberol.







The important alcohol volatile oil drugs are peppermint, cardamom oil, rose oil, orange flower oil, and pine oil.

✓ Peppermint oil

Icontainal Arrived Leaves of Mentha piperita (Labiatae). Peppermint oil contains menthol as a major constituent.

Uses: carminative, a stimulant, and a counterirritant, commercial use is as a flavoring agent, especially for chewing gum and in the antacid products.



3.Ketone volatile oils

>divided into:

A.Monocylic terpene ketones: including menthone.

B. Dicyclic ketones: including camphor.

✓ Camphor:

>Camphor is a ketone obtained from Cinnamomum camphora (F: Lauraceae).

> Uses: Camphor is a topical antipruritic, rubefacient, and anti-infective.



✓ Caraway:

Consist of dried ripe fruit of Carum carvi (F: Umbellifarae).

> Contains volatile oil from 5-7% and 2% fixed oil.

Uses: It used as **flavoring** agent and **carminative**.

✓ Spearmint:

Spearmint consists of the dried leaf and flowering top of Mentha spicata (Fam. Labiatae).

Uses: flavoring agent and **carminative** properties.





4. Aldehyde Volatile Oils

divided into acyclic and cyclic:

A. Acyclic aldehyde: Neral



B. Cyclic aldehyde: Cinnamaldehyde, vanillin and Anise

Aldehyde V. Oils are calming to the nervous system. They are best known to relieve stress and promote relaxation.

✓ Cinnamon:

> is the dried bark of Cinnamonium loureirii. (Fam. Lauraceae).

>Contains cinnamaldehyde as a Major compound.

Uses: as **flavoring** agent, **carminative** and **antiseptic**.

Health Benefits Cinnamon

reduce se level is blood sugar.

Treats bad breath Diuretic.



>Anti- inflammatory, Increases blood circulation.

reduces muscle and joint pain and soreness.

boosts brain activity.

✓ Lemon Peel:

Lemon is the fruit of Citrus limon (Fam. Rutaceae).
Lemon peel is the outer yellow rind of the fresh ripe fruit of C. limon.

Constituents: terpene (limonene), aldehyde volatile oil, Coumarins, flavonoids rutin, hesperidin.

> Uses: a flavoring agent, and stimulant.



✓ Lemon oil:

- obtained by expression, without the aid of heat, from the fresh peel of the fruit of C. limon.
- Uses: Lemon oil is a flavoring agent. It has stimulant, and carminative. It is also used in cosmetics and liquid cleansers because the aroma and flavor are widely accepted by consumers.



Bitter almond: is the dried ripe kernels of prunus amygdalis, F: Rosaceae.
Contains benzaldehyde.



5. Phenol Volatile Oils

Eugenol, thymol, and carvacrol are the most important phenols occurring in volatile oils.

>Thymol:

> is a phenol obtained from thyme oil (Thymus vulgaris) F: labiatae.

>Uses: an **antifungal** and **antibacterial** agent.

It is employed topically in lotions, creams, and ointments.



✓ Clove:

Clove or cloves is the dried flower bud of Eugenia caryophyllus (Fam. Myrtaceac).

- >Contains chiefly **eugenol**.
- Uses: Clove oil is classed as a flavor. It is commonly employed as a toothache remedy that is applied topically to dental cavities as required. Clove oil also possesses antiseptic, counterirritant, and carminative properties.



6. Phenolic Ether Volatile Oils

✓ Nutmeg

- Nutmeg or myristica is the dried, ripe seed of Myristica fragrans (Fam. Myristicacea).
- > Contain volatile oil (myristicin) and **safrol** and **fixed oils**.
- Uses: a flavor and a condiment. it is a useful agent for controlling diarrhea associated with certain carcinomas. Has CNS effects, large quantity up to 15mg cause hallucination.



✓ Anise:

Consists of dried ripe fruit of pimpinella anisum F:umbellifarae.

➢ Contains 1-3 % volatile oils consist of 90-93% anethol.

Uses: It used as carminative and flavoring agent.



✓ 7. Oxide Volatile Oils

Cineole (eucalyptol) is found in eucalyptus which consist of fresh leaves of Eucalyptus globus F: Myrtacea. contains about 70 to 85% cineole.

Uses: a flavor. It is frequently used as an antiseptic, diaphoretic, and expectorant.



8. Ester Volatile Oils

- Examples of esters in volatile oils are allyl isothiocyanate in mustard oil and methyl salicylate in wintergreen oil.
- Methyl salicylate
- > is obtained from the leaves of Gultheria procunbens F: Ericaceae.
- Uses: It used as analgesic, anti-inflammatory drug, has antiseptic, and antirheurnatic properties. Alleviate fever, headache, sore throat and various ache pain. It's a common flavoring agent for chewing gums, candies, and for dental hygiene products such as mouth wash and paste.





