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VOLATILE OILS

LEMON GRASS OIL



SYNONYM– indian melissa oil, east indian lemon–grass oil

BIOLOGICAL SOURCE–

It is volatile oil obtained by distillation of leaves and aerial parts of plant of *Cymbopogon Flexuosus* or *Cymbopogon Citrate*

Family– *GRAMINAE*

oil should contain not less than 75% of aldehyde as citral.

COLLECTION

harvesting time depends on planting time and growth.

in first year two cutting can performed.

plant should not be allowed to flower as it reduces yeild by 30%.

dry leaves can also be harvested for steam distillation.

steam distillation for fresh herb for 2.5 to 3 hours yeild lemongrass oil.

average yield is 0.2%


DESCRIPTION

colour– yellowish brown liquid

odour– lemon like

taste–similar to lemon

solubility– soluble in 3 parts of 70% alcohol, chloroform, fixed oil, insoluble in water.



CHEMICAL CONSTITUENTS-

citral (lemonal) is chief constituent,

others are citronelal,

geraniol,

nerol,

methylheptenol



USES-

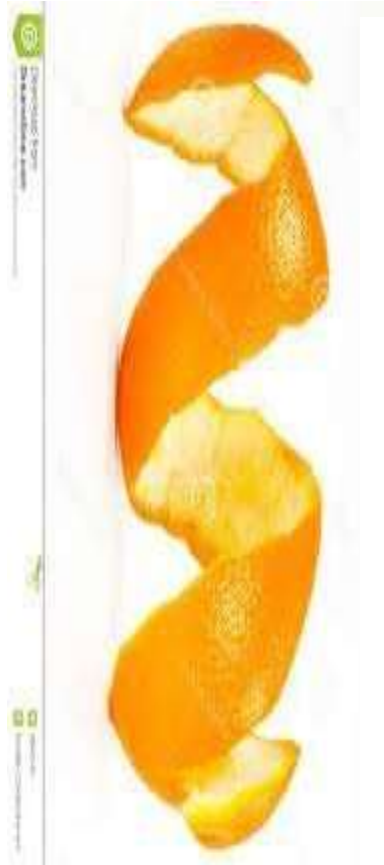
flavouring agent,

in perfumery,

cosmetics,

citral is starting material for synthesis of vit-A

ORANGE PEEL OIL



SYNONYM– orange oil

BIOLOGICAL SOURCE–

It is volatile oil obtained from fresh peels of sweet orange *Citrus Aurantium var sinensis*

Family– *RUTACEAE*



COLLECTION-

orange peel is collected from ripe fruits by handcutting in the form of spiral band or four quarters.

peels can also be sliced by machine to obtain fine slices

.fresh peels are subjected to machine process for isolation of orange oil

CHEMICAL CONSTITUENTS

-orange peels consist of about 2.5% essential oil.

90% alpha limonene,

decyl aldehyde,

linalool,

alpha -1 - terpineol,

nonyl alcohol,

methyl anthranilate

USES-

FLAVOURING AGENT,

PERFUMING AGENT,

official preparation is
compound orange spirit.

Uses — A flavoring agent in elixirs and other preparations



Mentha oil



SYNONYM– peppermint oil, colpermin

BIOLOGICAL SOURCE–

It is volatile oil obtained by steam distillation of fresh flowering tops of plant ***Mentha Piperita Linn***

Family– ***labiatae***



Collection and preparation

Plant produces abundant runners.

Harvesting is done when crop reaches flowering stage.

plant continues to yield product for three successive years

.it is quickly dried in shade or by artificial heat at temperature not exceeding 40c,

Drying reduces time required for distillation.

drug is steam distilled in 3 to 4 hours.



description

colour– colourless to yellow

odour– characteristic and pleasant

taste– pungent followed by cooling sensation

solubility– soluble in 3 parts of 70% alcohol, chloroform, fixed oil, insoluble in water.

.

Chemical constituents

Herb contains 0.5 to 1% (v/w) of oil

Peppermint oil contains

70% of l- *menthol*, both free and ester form,

other are **menthone**,

menthofuran

, **jasmon** – responsible for **pleasant flavor**

, *menthyl isovalerate*, *menthyl acetate*, *other terpene*,



Uses–

Carminative,

stimulant,

flavoring agent for pharmaceuticals and food products,

chewing gum, candies,

spasmolytic and smooth muscle relaxant,

nasal decongestant (relieve blocked nose)

, inhalation and topical use,

lozenges for antitussive effect

Allied drug

Japanese peppermint from
**Mentha Arvensis DC var
piperascens,**

it contains 85 % menthol.

it is cultivated in india , brazil.

