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Chemical and Olfactory Analysis of the Volatile Fraction of *Ocimum gratissimum* Concrete from Madagascar

Laure Gilles^[a, b] and Sylvain Antoniotti*^[a]

The chemical composition of the volatile fraction of *Ocimum gratissimum* concrete (romba) from Madagascar has been determined for the first time by GC/MS and GC-FID. A methyl cinnamate chemotype has been determined for this material, along with a set of compounds typical in essential oils and extracts from plants of the *Ocimum* genus. Variability was mostly observed on terpenes and terpenoids components. GC-O-MS was also used for a sensory evaluation of this material

performed by a master perfumer. The chemical composition of this *O. gratissimum* extract was then compared with literature data to assess subtle differences between chemotypes of the same species and other species of the same genus within natural variability. A mapping illustrates the occurrence of the cinnamate chemotype in Eastern Africa, India and now Madagascar, while other origins generally present eugenol, thymol, camphor, or linalool chemotypes.

Introduction

Ocimum gratissimum or clove basil, is a plant of the Lamiaceae family (Table 1, Figure 1) which is commonly found in Africa, Asia and South America. The use of its leaves as an infusion has been reported in folk medicine to treat fever, flu and kidney problems.^[1]

Many studies have been conducted on *Ocimum gratissimum*, including the total or partial determination of the composition of its essential oil (62 publications), but almost all of these articles focused on the bioactive properties of the plant.^[1-9] Indeed it showed antibacterial,^[10] antimicrobial,^[1] acaricides,^[3] properties, often associated with the eugenol and the thymol chemotypes.^[11-13]

The established chemical compositions show that nine different chemotypes have been identified for *Ocimum gratissimum* (Table 2), although eugenol and thymol are the most common (Entries 8 and 9).^[14] The chemotype is assigned based on the chemical composition of which a predominant chemical entity can be identified, and can vary within the same species according to their ecosystem. It depends essentially on the growing region of the plant and the climate (altitude, humidity, biotope, sun exposure, temperature, rain) since the influence of the ecosystem can cause chemical variations in the secondary metabolites of the plant.

Table 1. Classification of Ocimum gratissimum. Plant Kingdom Class Equisetopsida Sub-class Magnoliidae Super order Asteranae Order Lamiales Family Lamiaceae Ocimum Genus aratissimum Species



Figure 1. *Ocimum gratissimum* (picture: Rison Thumboor from Thrissur, India).

[a]	Dr. L. Gilles, Dr. S. Antoniotti
	Université Côte d'Azur, CNRS
	Institut de Chimie de Nice
	Parc Valrose, 06108 Nice cedex 2, France
	E-mail: sylvain.antoniotti@univ-cotedazur.fr

[b] Dr. L. Gilles Alysophil SAS Bio Parc, 850 bd Sébastien Brant BP 30170 67405 Illkirch. France

[a] Dr. I Cillas Dr. C Antoniatti

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Table 2. Chemotype	s for Ocimum gratissimum. ^[14]
Entry	Chemotypes
1	Linalool/estragole
2	Eugenol/1,8-cineole/sesquiterpenes
3	Methyl cinnamate
4	Methyleugenol/eugenol
5	Ethyl cinnamate
6	Citral
7	Geraniol
8	Eugenol
9	Thymol

Regarding the olfactory evaluation of the essential oil, out of a hundred publications reporting studies of the plant, only two have been interested in describing olfactory properties. The former dealt with the overall olfactory evaluation of the essential oil to confirm the chemotype found by studying the composition by GC/MS and GC-FID.^[15] The latter carried out GC-O experiments on the essential oils of 4 species of the *Ocimum* genus including *Ocimum gratissimum*.^[16] This article, written in Mandarin, reported a work carried out for the determination of the composition of the essential oil by GC/MS, and the use of GC-O analysis in order to confirm the olfactory profile of the compounds identified in GC/MS, albeit in the absence of calculations of the Kovats retention indices (RI), essential for a correct characterization in addition to the comparison of mass spectra and coinjection of authentic samples in case of doubt.

In addition, the diversity of the types of extracts on which *Ocimum gratissimum* studies have been performed is quite low. Almost all of them focused on essential oil, except for two articles on the analysis of a solvent extract. The first focused on a freeze-dried ethanolic extract, somehow devoid of volatile molecule.^[17] In the second, a methanol extraction was carried out, then, after evaporation, the residue was dissolved in distilled water and liquid-liquid extractions with hexane, diethyl ether and ethyl acetate were carried out.^[18] The fractions obtained were purified on preparative HPLC to perform biological testing. Finally, methyl cinnamate was isolated and found to be responsible for insecticidal and larvicidal activities.

Herein, we wish to describe the work carried out in the frame of global project involving a Master perfumer to identify promising odorant molecules in natural materials besides odorimpact molecules specific of the mixture. In particular, we present our results on a romba (*Ocimum gratissimum*) concrete (solvent extract) with GC-FID, GC/MS and GC-O analysis performed on the concrete and the volatile fraction of the concrete obtained after distillation at low pressure.

Discussion

Methodology

For several sample, the superposition of the FID chromatogram with the olfactogram composed of the olfactory impressions of a professional perfumer was generated. Several parameters made it possible to drive us towards the concrete of Romba (Ocimum gratissimum) in order to carry out a more in-depth analysis of the data obtained. The factors taken into account were the complexity of the chromatographic profile but also the interest of the perfumer for the scents felt, and on their possible response to a need of the perfumery industry.

Distillation of romba concrete (Ocimum gratissimum)

The romba sample used in this study was a concrete (supplied by Bionexx), consisting in a raw solvent extract made from the leaves and stems of *Ocimum gratissimum* plants from Madagascar.

In order to focus only on the volatile part, the concrete was distilled in a Kugelrohr-type distillation oven under reduced pressure, down to 1 mbar (Figure 2).

A quantity of 53.4 g of concrete was submitted to the distillation process and 23.3 g of distillate was obtained (44% yield).

The GC/MS chromatogram of the distillate showed the same profile as the chromatogram of the concrete, which confirmed that all volatile compounds have been preserved and that distillation has not altered their relative proportions nor generated new compounds.

Distillate composition

The chemical composition of the distillate was established following standard procedures by combining two methods:

Comparison of the mass spectrum of each peak of the GC/MS chromatogram with those of the commercial library databases (NIST15, Wiley) and those of the database established by Adams.^[19]

The comparison of the Kovats retention indices (RI) determined on our mixture with those of this database.

The main components of this distillate were found to be camphor, estragole, methyl (*Z*)-cinnamate, eugenol, methyl (*E*)-cinnamate (major compound) and trans- α -bergamotene, indicating a cinnamate chemotype (Figure 3).

A total of 56 volatile compounds constituting 99.23% of the distillate of the romba concrete were identified (Table 3), their relative proportion was determined by GC-FID. Interestingly, metabolites of different biosynthetic origin were found with terpenes and terpenoids (including phenolics and sesquiterpenes), phenylpropanoids, and fatty acid derivatives.

Thanks to the identification of most of the compounds, the correlation between the olfactory notes felt by the perfumer and the associated odorous molecule could be established (Table 4). In addition, the organoleptic properties of these molecules have been confirmed by comparison with informa-

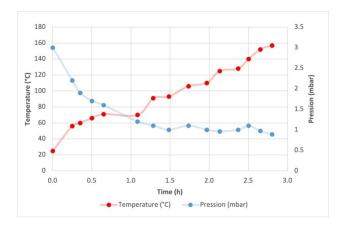


Figure 2. Monitoring of temperature and pressure during the distillation of romba concrete (*Ocimum gratissimum*).

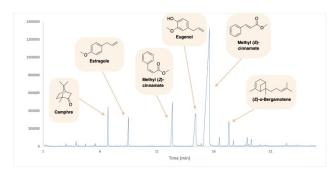


Figure 3. Main components of the distillate of the romba concrete.

tion found in the database of odorous ingredients "The Good Scents Company"^[22] which lists a very large number of ingredients in the field of aromas and perfumes and their olfactory and / or aromatic description.

In addition, GC-O-MS analyses made it possible to focus in more detail on the areas of the chromatogram identified as being of olfactory interest to the perfumer. Several samples of the distillate at different concentrations (1, 5 and 10% in MTBE) were analyzed in order to assess both the largest and smallest peaks, generate their mass spectrum and confirm the assignments listed in Table 4.

The compositions of romba essential oils described in a selection of scientific articles representing the 14 most recent publications have been grouped in Table 5 in order to compare them with the composition of the volatile fraction of the romba extract that we established during this work. [1-5,10,12,16,23-28] It is worth noting that some essential oils were obtained from leaves, other from leaves and steams, or other from leaves and flowers. This adds to the natural variability. Compounds are classified by increasing retention index (identification by EI-MS spectra comparison and RI determination) and their percentage abundance is reported (quantification by GC-FID).

The essential oils studied in these publications are mostly obtained from a eugenol chemotype (10 out of 14), some of which are composed of more than 70% of this compound. Thymol and linalool chemotypes were also found. The extract we have studied has features of a methyl (E)-cinnamate chemotype. Apart from a few compounds present in almost each of the compositions analyzed, such as 1,8-cineole, (E)- β -ocimene, eugenol or caryophyllene, the compositions are relatively varying even within the same chemotype.

Principal Component Analysis (PCA) was performed and confirmed the relatively distributed variance, component 1 accounting for only 28.9% and component 2 for 14.3% (Figure 4). Individual contribution of components 1 and 2 were significantly brought by our sample from Madagascar with 62%, followed by a Brazilian sample with 25% and a Vietnamese sample with less than 3%. Compounds contributing strongly to the variance were found to be allo-ocimene, α -terpineol, trans-bergamotene, (Z)- β -farnesene, β -copaene, δ -2-carene and p-cymene, all belonging to the terpenes and terpenoids family.

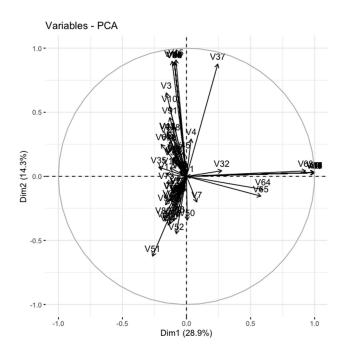


Figure 4. PCA plot of the chemical composition (96 variables) for 14 essential

This diversity of composition can be explained by several factors. Indeed, the composition of an essential oil fluctuates a lot depending on the parts of the plant (leaves, flowers, stem, etc.) used, and can also present a significant natural variability depending on the practices of cultivation and harvesting, the type of soil, the biotope, the climate, the season and the time of the day of harvest.^[29–32] In addition, the type of extraction method can lead to different compositions from the same raw material

Our sample shows some similarities with essential oils of *Ocimum americanum* which presents also a cinnamate chemotype. This prompted us to examine our data in more details in comparison with the chemical composition of essential oils from aerial parts of plants of the *Ocimum* genus described in the literature.

Possible similarities with *Ocimum americanum* and *Ocimum canum*

Issues of authenticity, conformity and adulteration are not negligeable in essential oils and natural extracts. [33-34] Having in hand a solvent extract and not a botanical specimen, its authenticity as an *Ocimum gratissimum vs. Ocimum americanum* or *Ocimum canum* for example was a fair question. A cinnamate chemotype was indeed reported for *O. americanum* from India on the basis of the chemical profile of the essential oil obtained from the whole plant (over 81% for methyl (*E*)- and (*Z*)-cinnamate). However, beside supposedly from the same chemotype, out of 119 compounds, our sample have only 41 in common with the sample from this study. They differ indeed mostly in the terpene and terpenoids composition.



ntry	RI exp.	[RI litt. ^[19–21]	Compound	% (GC-FID)	Chemical class				
	922	921	Tricyclene	0.02	Monoterpene hydrocarbon				
	928	932	α -Pinene	0.03	Monoterpene hydrocarbon				
	941	946	Camphene	0.07	Monoterpene hydrocarbon				
	950	952	Benzaldehyde	tr.	Phenylpropanoid				
	965	969	Sabinene	0.02	Monoterpene hydrocarbon				
	970	974	1-Octen-3-ol	0.2	Aliphatic alcohol				
	978	979	3-Octanone	tr.	Aliphatic ketone				
	984	988	Myrcene	0.08	Monoterpene hydrocarbon				
	999	1002	lpha-Phellandrene	tr.	Monoterpene hydrocarbon				
	1003	1004	(3Z)-hexenyl acetate	0.03	Aliphatic ester				
;	1019	1022	<i>p</i> -Cymene	0.01	Monoterpene hydrocarbon				
	1023	1024	Limonene	0.38	Monoterpene hydrocarbon				
	1024	1026	1,8-Cineole	0.09	Oxygenated monoterpene				
	1028	1026	Benzylic alcohol	tr.	Phenylpropanoid				
	1032	1032	(Z)-β-Ocimene	0.09	Monoterpene hydrocarbon				
	1041	1044	• • •	0.03	Monoterpene hydrocarbon				
			(E)-β-Ocimene		• •				
	1050	1054	γ -Terpinene	0.01	Monoterpene hydrocarbon				
	1077	1083	Fenchone	tr.	Oxygenated monoterpene				
	1079	1085	<i>p</i> -Mentha-2,4-diene	0.03	Monoterpene hydrocarbon				
	1086	1088	Methyl benzoate	tr.	Phenylpropanoid				
	1090	1086	Terpinolene	tr.	Monoterpene hydrocarbon				
	1094	1095	Linalool	0.30	Oxygenated monoterpene				
	1107	1107	Phenyl ethyl alcohol	0.01	Phenylpropanoid				
	1124	1128	<i>allo</i> -Ocimene	tr.	Monoterpene hydrocarbon				
	1134	1141	Camphor	4.04	Oxygenated monoterpene				
	1161	1155	Isoborneol	0.02	Oxygenated monoterpene				
)	1192	1195	Estragole	2.73	Phenylpropanoid				
)	1242	1247	<i>p</i> -Anisaldehyde	0.05	Phenylpropanoid				
	1247	1254	2-Phenylethyl acetate	0.03	Phenylpropanoid				
!	1295	1299	Methyl (Z)-cinnamate	7.37	Phenylpropanoid				
}	1338	1348	lpha-Cubebene	0.03	Sesquiterpene hydrocarbon				
	1350	1356	Eugenol	13.90	Phenylpropanoid				
j	1362	1374	lpha-Copaene	0.32	Sesquiterpene hydrocarbon				
•	1378	1376	Methyl (E)-cinnamate	62.39	Phenylpropanoid				
,	1398	1393	Vanilline	0.41	Phenylpropanoid				
3	1404	1403	Methyleugenol	0.14	Phenylpropanoid				
)	1408	1408	(E)-b-Caryophyllene	1.09	Sesquiterpene hydrocarbon				
)	1417	1419	eta-Cedrene	tr.	Sesquiterpene hydrocarbon				
	1426	1432	lpha-trans-Bergamotene	2.65	Sesquiterpene hydrocarbor				
	1433	1440	(Z) - β -Farnesene	0.08	Sesquiterpene hydrocarbon				
	1437	1452	α -Humulene	0.59	Sesquiterpene hydrocarbon				
ļ	1451	1454	(E) - β -Farnesene	0.02	Sesquiterpene hydrocarbon				
	1464 1472	1465 1457	cis-Muurola-4(14),5-diene	0.16	Sesquiterpene hydrocarbon				
i ,	1472	1457	Sesquisabinene	0.79	Sesquiterpene hydrocarbon Sesquiterpene hydrocarbon				
,	1478	1476	β-Chamigrene	0.65	,				
3)	1487	1483	α-Amorphene	0.01	Sesquiterpene hydrocarbor				
	1490	1493	α-Zingiberene	tr.	Sesquiterpene hydrocarbor				
	1498	1493	trans-Muurola-4(14),5diene	0.04	Sesquiterpene hydrocarbor				
	1509	1511	δ-Amorphene	0.12	Sesquiterpene hydrocarbor				
	1512	1521	β-Sesquiphellandrene	0.11	Sesquiterpene hydrocarbor				
	1532	1532	γ-Cuprenene	0.01	Sesquiterpene hydrocarbor				
	1538	1548	Allyl (E)-cinnamate	0.01	Phenylpropanoid				
	1574	1544	Methyl (Z)-p-methoxycinnamate	0.05	Phenylpropanoid				
1	1653	1614	Methyl (E)-p-methoxycinnamate	0.02	Phenylpropanoid				
			Monoterpene hydrocarbon	0.77					
			Oxygenated monoterpene	4.45					
			Sesquiterpene hydrocarbon	6.67					
			Aromatic	87.11					
			Others	0.23					

O. americanum essential oils from Burkina Faso were described to be rich in 1,8-cineole (45.0–60.2%), camphor and α-terpineol. With plant from Nigeria, the chemotype was mostly eugenol and farnesol, while from Rwanda, some linalool-rich essential oils were obtained. Camphor chemo-

types were described for Indian plant material.^[38] Again in India, chemotypes estragole (methyl chavicol) and citral,^[39] and citral alone (up to 76%) after natural selection, were described.^[40]

The less studied *Ocimum canum species* were described as rich in camphor (60%) and limonene (13%) in essential oils



Table 4. Assignment of olfactory notes to molecules during the GC-O session by comparison with GC/MS results. Red: high interest, orange: moderate interest, green: low interest.

interest, green.	low interest.		
Entry	RI	Olfactory notes	Molecule
1	961	Blackcurrant, passion fruit, fruity	Not detected
2	979	Aldehyde, metallic, beautiful, pure, fresh, pear	1-Octene-3-one
3	1022	Woody, capaiba	<i>p</i> -Cymene
4	1024	Herbal, myrtle, rosemary, sage	L-limonene/1,8-cineole
5	1095	Green, watery, floral, lotus	Linalool
6	1141	Aldehyde, fresh, floral rose	Camphor
7	1195	Anise, fennel	Estragole
9	1247	Anise, almost jasmona	<i>p</i> -Anisaldehyde
10	1254	Blackcurrant buds, very beautiful	2-Phenylethyl acetate
11	1299	Woody, very beautiful, copaiba fat	Methyl (Z)-cinnamate
12	1348	Light grass	lpha-Cubebene
13	1356	Eugenol	Eugenol
14	1376	White floral fruity, pineapple, jasmine	Methyl (E)-cinnamate
15	1393	Lili, vanillin, vanitrop	Vanilline
16	1452	Woody, spicy, isoeugenol,	lpha-Humulene
17	1454	Fruity, tropical, passion fruit	(<i>E</i>)- β -Farnesene
18	1521	Woody, blond, cedar of Chile	β -Sesquiphellandrene
19	1548	Slightly spicy	Allyl (<i>E</i>)-cinnamate

from Somalia and India^[41] and in methyl (*Z*)- and (*E*)-cinnamate in *O. canum* from Egypt.^[42] Interestingly, the authors studied enzymatic pretreatment prior to hydrodistillation, an approach that was described with other plant materials to improve distillation yields or improve the quality post-distillation.^[43–45] Although of the same chemotype, the chemical profile was different from that of our Malagasy sample.

The possibility of an error of authentication of our *Ocimum gratissimum* sample was thus ruled out based on these comparisons (a mapping of chemotypes is presented in Figure 5).

Conclusions

As part of this work, the first chemical composition of the volatile fraction of a romba concrete from Madagascar was carried out by GC/MS and GC-FID. In addition, the olfactory evaluation by GC-O was carried out by the internationally renowned master perfumer Christophe Laudamiel, including the first on a sample of Romba of methyl (E)-cinnamate chemotype, but also the first on a solvent extract and not an essential oil. This work, supported by GC-O-MS analyses, has thus enabled the identification of important odoriferous compounds in the distillate of this concrete, obtained from leaves and stems of *Ocimum gratissimum* of Madagascar.

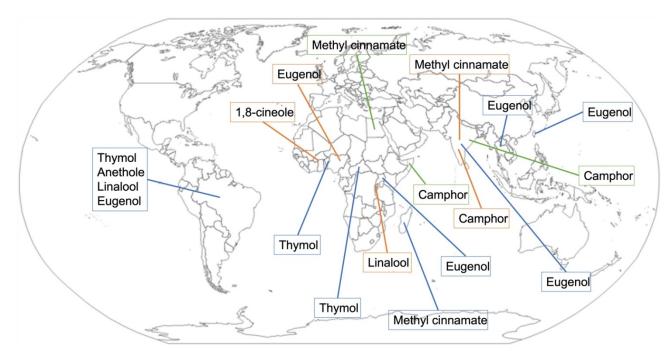


Figure 5. Mapping of chemotypes described from Ocimum gratissimum (blue), Ocimum americanum (orange), and Ocimum canun (green).



				Madacascar (this study)	Vietnam ²³	Brasil ¹	Unknown ¹⁶	Vietnam ²	Brasil ³	India ⁴	Brasil ¹²	Brasil ²⁴	India ²⁵	Brasil ¹⁰	Taiwan ⁵	Benin ²⁶	Brasil ²⁷	Ouganda ²⁸
rt	RI	RI litt.	Compound	+							w	t%						
2.3	922	921	Tricyclene	0.02					2.8			0.47	0.6					
		924	Origanene		0.43													
2.57	0.44	939	α-Pinene	0.03		0.08	0.04		0.7	0.2	0.53	3.47	0.1			5.45		
2.57	941 950	945 952	Camphene Benzaldehyde	0.07 tr.					0.1	tr.	0.46	0.09				0.12		
2.03	930	969	Sabinene	0.02		0.17	0.45		0.4	tr.	0.6	0.21	0.5			0.34		
3.01	970	974	1-Octen-3-ol	0.2		0.17	0.15		0		0.0	O.L.I	0.5			0.51		1.1
		979	β-Pinene			0.43	0.02			0.1	1.25	0.63				4.76		
3.12	978	979	3-Octanone	tr.														
3.21	984	988	β-Myrcene	0.08	0.17	0.14	0.3		1.9	tr.	0.83	0.89				0.18		
2.42	000	1001	δ-2-Carene						0.4			2.44	0.1			3.89		
3.43	999	1002 1014	α -Phellandrene α -Terpinene	tr.	0.20				0.4 2.2			3.41	0.4					
3.8	1019	1014	α-Terpmene p-Cymene	0.01	0.20				17			2.24	0.8			13.58		
3.9	1023	1024	Limonene	0.38	5.20		0.06				1.15	16.63	5.5			13.38		
		1025	β-Phellandrene		0.48													
3.93	1024	1026	1,8-Cineole	0.09		15.16				0.7	21.91	3.36	0.1	9.69	15.4	0.35	3.09	3.7
4.03	1028	1026	Benzyl alcohol	tr.														
4.11	1032	1032	(Z)-β-Ocimene	0.09	10.20	0.1	0.35	C 255	0.1	0.1		2.62	3.5	1.49		0.304		7.6
4.33 4.54	1041 1050	1044 1054	(E)-β-Ocimene γ-Terpinene	0.03	10.38 0.36	0.1	6.79 0.32	6.355	0.1 30.3	0.1		0.15 2.68	0.2			17.52		
4.54	1069	1054	cis -Sabinene hydrate	0.01	0.56		0.32	0.666	0.9	tr.		2.00	2.4			11.32		
	1 200	1069	4-methylstyrene					2.300								1.54		
5.19	1077	1083	Fenchone	tr.								0.86						
5.25	1079	1085	p- Mentha-2,4-diene	0.03														
5.39	1086	1088	Methyl benzoate	tr.														
5.5	1090	1086	Terpinolene	tr.						0.3			0.1					
5.6	1094	1098 1095	trans -Sabinene hydrate Linalool	0.3		0.34	0.29			0.2	32.95	0.12	0.6	0.42				1
5.91	1107	1107	Phenyl ethyl alcohol	0.3		0.34	0.29			0.2	32.33	0.12	U. /	0.42				1
6.42	1124	1128	allo -Ocimene	tr.														
6.74	1134	1141	Camphor	4.04						0.3	11.97					0.11		
7.38	1161	1165	Borneol	0.02					0.1	0.1						0.41		
		1166	δ -Terpineol		0.64	0.12						0.06						
		1177	Terpinen-4-ol			0.16	0.75		0.5	0.7	0.79	0.16	1.3			1.75		
0.51	1100	1188	α -Terpineol	2.72		0.31	0.06		0.1	tr.	3.36	0.11	0.1			1.93		
8.51	1192	1195 1218	Eugenol endo-Fenchyl acetate	2.73								7.78 0.1				0.25		
		1223	Citronellol									0.17						
		1229	exo -fenchyl acetate									0.17						
		1232	Thymol methyl ether															
		1247	(Z)-Anethole									0.17						
10.36	1242	1247	p - Anisaldehyde	0.05														
10.54	1247	1249	Geraniol	0.03					0.5			0.27						
10.54	1247	1254	Phenyl ethyl acetate (E)-Anethole	0.03					0.5			34.95						
		1289	Thymol						33.4			4.47				32.88		
		1298	Carvacrol						1.2							1.18		
12.3	1295	1299	Methyl (Z)-cinnamate	7.37														
13.97	1338	1348	α -Cubebene	0.03	0.22								0.2					
14.4	1350	1356	Eugenol	13.9	59.45	74.83	69.08			57.1	7.42	9.07	52.9	72.26	73.6		70.96	56.4
14.89	1362	1374	α -Copaene	0.32 62.39	2.48			1.248		0.6		0.1	2.3		t			2
15.5	1378	1376 1387	Methyl (E)-cinnamate β-Bourbonene	02.39	0.96			0.716		0.5		0.05	0.1					
		1387	β-Cubebene	1	11.78			0.710		0.3		0.00	5.1					10.9
		1389	β-Elemene	1	0.54				0.2		0.93	0.12	1.9					
16.26	1398	1393	Vanilline	0.41														
16.51	1404	1403	Methyleugenol	0.14														
16.65	1408	1408	(E)-β-Caryophyllene	1.09	7.00	2.2	3.48	3.16	1.7	14.2	1.68	0.65	1.6	3.8	t	3.55		3.5
17.01	1417	1419	β-cedrene	tr.													4.00	
		1421 1430	β-Ylangene β-Copaene	1			0.32	0.743					0.3				4.99	
17.43	1426	1430	trans-α -Bergamotene	2.65			0.32	0.743			1.07		0.3					
17.7	1433	1440	(Z)-β-Farnesene	0.08						tr.	2.07		0.1					
17.85	1437	1452	α -Humulene	0.59	0.53	0.32	0.38		0.2	0.1		0.09	0.2					
18.36	1451	1454	(E)-β-Farnesene	0.02														5.5
18.86	1464	1465	cis -Muurola-4(14),5-diene	0.16														
19.14	1473	1473	Sesquisabinene	0.79														
19.39	1478		β-Chamigrene	0.65														
	I	1478	γ-Muurolene			0.51	0.11						0.1	0.46				



19.68	1487	1483	lpha -Amorphene	0.01														
		1490	β-Selinene			2.82			1.8	tr.		0.02		4.25		2.61	8.23	
19.80	1490	1493	α -Zingiberene	tr.														
20.12	1498	1493	trans - Muurola - 4(14), 5 - diene	0.04														
		1496	Ledene														3.42	
		1496	Valencene											1.87				
		1498	α-Selinene			0.85				tr.		0.38	0.1					
		1500	Bicyclogermacrene											2.56				
		1500	α-Muurolene		0.25													
		1505	(<i>E,E</i>)-α -Farnesene									1.16						
		1509	lpha -Bulnesene							15.6								
2053	1509	1511	δ -Amorphene	0.12														
		1513	γ-Cadinene		0.35		0.14				1.05		0.3					1.
20.64	1512	1521	heta -Sesquiphellandrene	0.11														
		1522	δ -Cadinene		1.05			0.44		0.4		0.12	0.7			0.33		
		1522	7-e <i>pi-α</i> -Selinene			0.26						0.06						
21.39	1532	1532	γ-Cuprenene	0.01														
21.63	1538	1548	Allyl (E)-cinnamate	0.01														
23.00	1574		Methyl (Z)- p -methoxycinnamate	0.05														
		1578	Spathulenol			0.07			0.3			0.1						
		1582	Caryophyllene oxide		0.27	0.55	1.86	1.101		2.2		0.11				0.37		
		1602	Ledol															1.2
		1640	lpha -cadinol									0.07						
		1644	α-Muurolol		0.08						5.18	0.04						
25.82	1653		Methyl (E)- p -methoxycinnamate	0.02														
			TOTAL	99.20	98.28	99.42	84.80	91.82	96.80	93.70	93.13	98.38	73.40	96.80	89.00	94.40	93.31	94.6

Comparison with literature data on various essential oils of plants from the genus *Ocimum* and from various chemotypes of *Ocimum gratissimum* illustrate the subtle differences between those natural complex mixtures within natural variability.

Experimental Section

Analyses were performed by gas chromatography coupled with mass spectrometry (GC/MS) for identification and by gas chromatography coupled with flame ionization detector (GC-FID) for quantification. The identification of essential oil constituents was carried out by matching the retention indices (RI) determined against a series of alkanes as well as by matching EI-MS mass spectra obtained with databases (NIST20, Wiley6n and internal database). The relative quantification was performed by GC-FID.

The analyses were performed on an Agilent 7820A chromatograph coupled to an Agilent 5977B electron ionization mass selective detector. The method used for each analysis is detailed below:

Column: Teknokroma SAPIENS-5MS capillary column ($10 \text{ m} \times 0.1 \text{ mm} \times 0.1 \text{ }\mu\text{m}$). Sample: essential oil diluted to 1% v/v in ethyl acetate. Injection volume: $0.2 \mu\text{L}$. Split ratio: 1/50. Carrier gas: helium. Injector and source temperatures: $250\,^{\circ}\text{C}$ and $230\,^{\circ}\text{C}$. MS scan: from 35 to 550 m/z. Temperature ramp: $50\,^{\circ}\text{C}$ for 0 min, from 50 to $230\,^{\circ}\text{C}$ with an increase of $10\,^{\circ}\text{C/min}$ then from 230 to $300\,^{\circ}\text{C}$ with an increase of $60\,^{\circ}\text{C/min}$.

GC-O-FID analysis were performed on a Shimadzu QP2010 chromatograph, coupled with a FID detector and equipped of an olfactory port GL Sciences OP275. Column: Agilent HP-5 50 m× 0.32 mm \times 0.52 µm. Split FID/OP: 1:9 $\emph{v/v}$. Injection: 1 µL. Temperature ramp: 60 °C for 0 min, from 60 to 250 °C with an increase of 5 °C/min, then held at 250 °C for 10 min.

GC-O-MS analysis were performed on a Perkin Elmer Clarus 690 chromatograph, coupled with a Perkin Elmer Clarus SQ8T mass selective detector. Column: Perkin Elmer Elite 5-MS $30m \times 0.32 \text{ mm} \times 0.25 \text{ }\mu\text{m}$. Injection: $1 \text{ }\mu\text{L}$. Inlet pressure: 23 psi. Split: 72 mL/min. MS—O split: 1:7 v/v. Temperature ramp: $60 \,^{\circ}\text{C}$ for 2 min,

from 60 to 200 $^{\circ}$ C with an increase of 5 $^{\circ}$ C/min then from 200 to 280 $^{\circ}$ C with an increase of 8 $^{\circ}$ C/min, then held at 280 $^{\circ}$ C for 5 min.

Author Contributions

LG and SA performed the work. SA analyzed the results and wrote the article.

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Conflict of Interests

The authors declare no conflict of interest.

Data Availability Statement

The data that support the findings of this study are available from the corresponding author upon reasonable request.

Keywords: complex natural substance \cdot chemical analysis \cdot natural variability \cdot olfactometry \cdot chemotypes



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