

Characterization and biological activity of several essential oils from different species

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Introduction

Essential oils are complex mixtures of biologically active substances used for a long time as constituents of commercial products (Morris et al., 1979). In recent years, several researches dealing with the properties of essential oils evidenced their antibacterial, antioxidant and antifungal activities (Piccaglia et al., 1993; Shapiro et al., 1994). The availability of these substances is of great economical importance considering the increasing demand of natural ingredients in food, cosmetic and pharmaceutical industries. In this work, twenty four essential oils, obtained from the same number of species belonging to eight botanical families and isolated by steam distillation, were considered.

Materials and methods

Aromatic plants

Species belonging to *Apiaceae*, *Asteraceae*, *Cupressaceae*, *Geraniaceae*, *Lamiaceae*, *Lauraceae*, *Myrtaceae* and *Verbenaceae* families.

Essential oils

Several of them obtained by steam distillation of fresh material in our laboratory; the other ones purchased from commercial suppliers.

Microorganisms

Bacteria (30) belonging to *Agrobacterium*, *Bacillus*, *Bifidobacterium*, *Clostridium*, *Erwinia*, *Lactobacillus*, *Pseudomonas*, *Streptococcus* and *Xanthomonas* genera and yeasts (68) belonging to *Candida*, *Kluyveromyces*, *Pichia*, *Saccharomyces*, *Schizosaccaromyces*, *Torulasporea* and *Zygosaccaromyces* genera.

Oil analysis: GC/MS.

Antimicrobial activity:

MIC (Minimum Inhibitory Concentration) was determined by broth dilution method and was tested in the range 200-2000 ppm. Inoculated plates were incubated for 48h. The lowest concentration in which no growth occurred was taken as the MIC.

Antioxidant activity: filters (6 mm) soaked with a drop of tested oil were put on agar added with linoleic acid and β -carotene and incubated at 45°C for about 4 h. The zone of colour retention around each filter showed the region of antioxidant activity (Fig. 1).

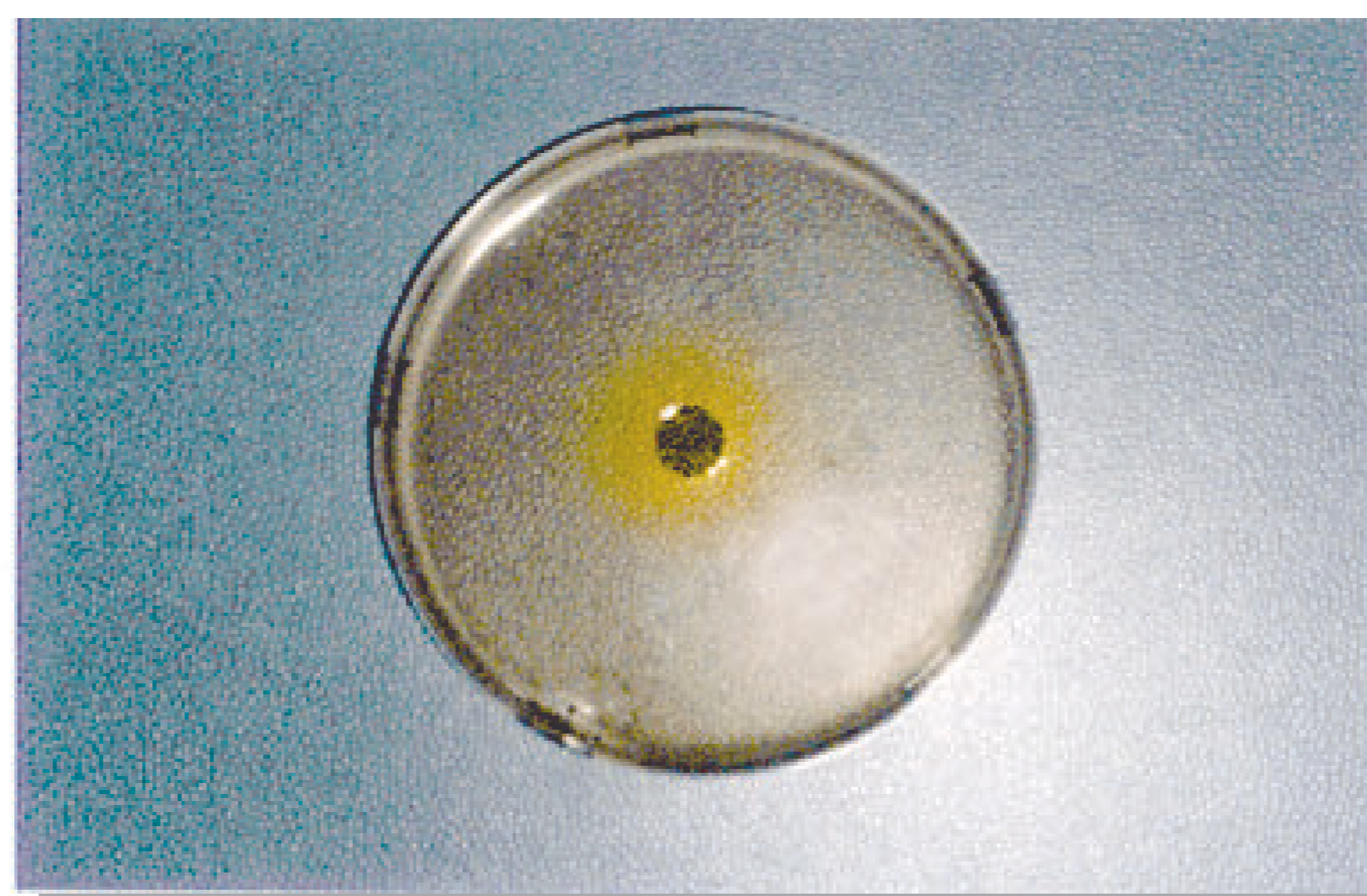


Fig. 1. Antioxidant activity.

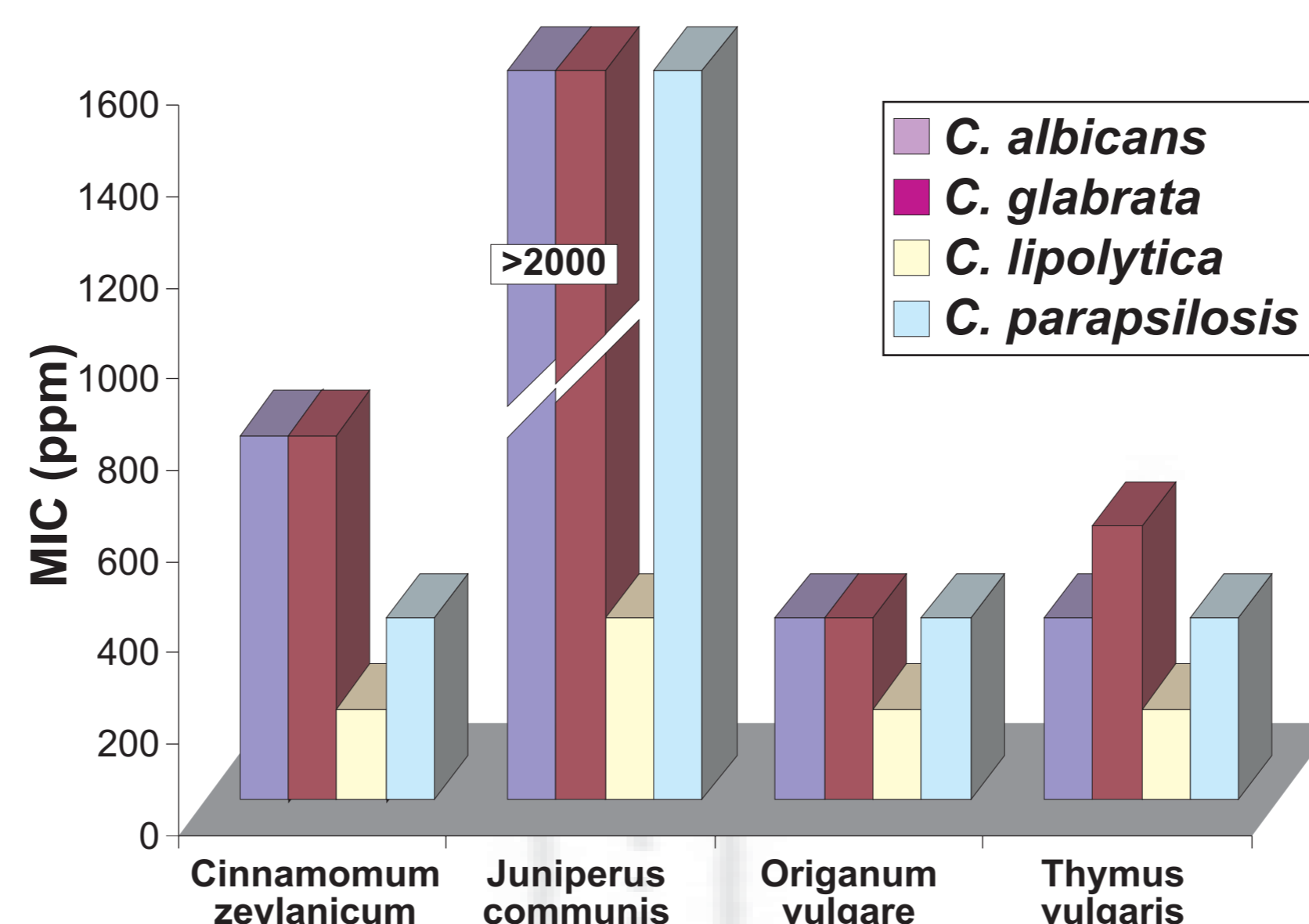


Fig. 2. MIC of essential oils towards some *Candida* species.

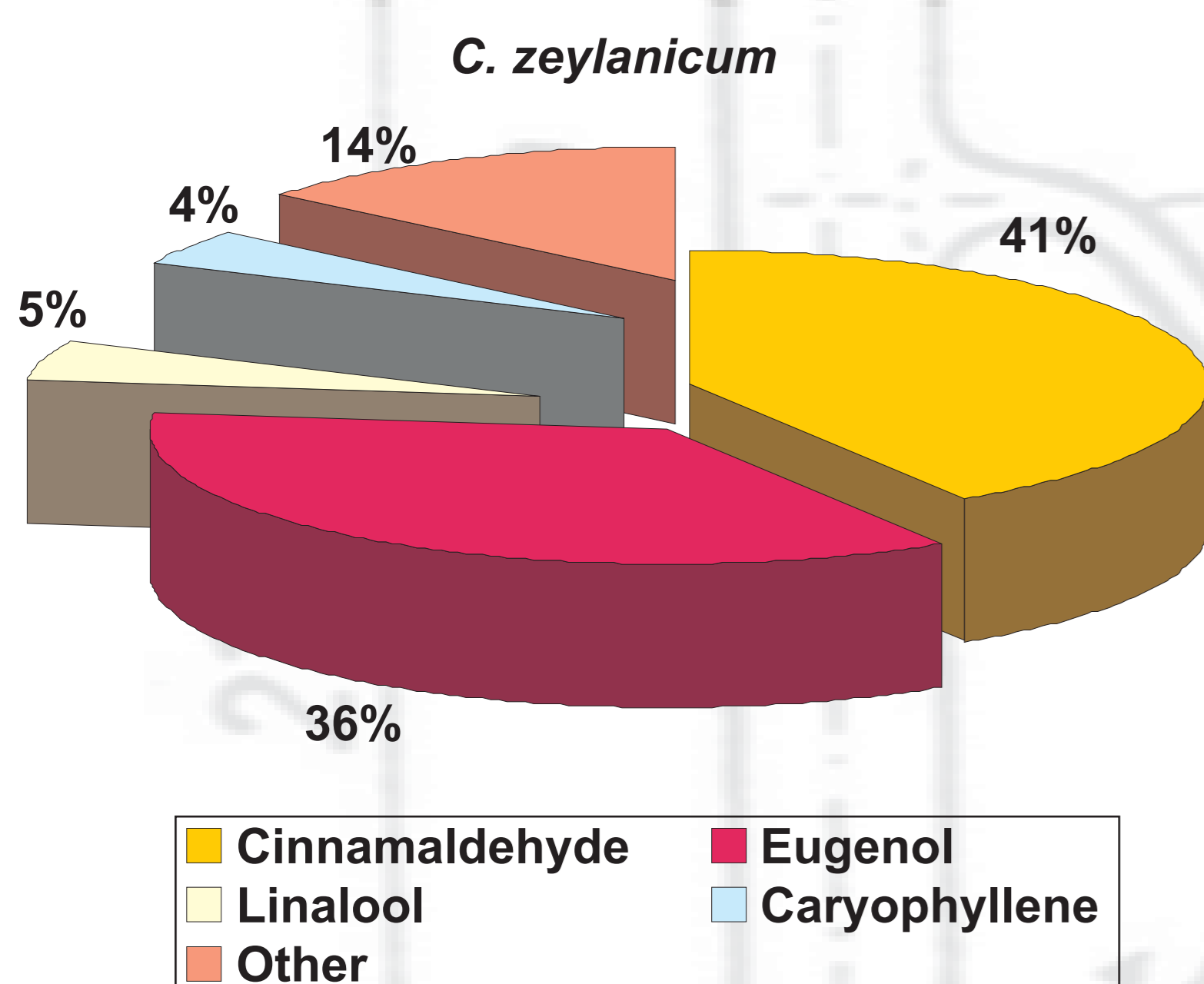


Fig. 3. Composition of two essential oils.

Results and discussion

Most of the essential oils exhibited a good antimicrobial activity. In particular, those from *T. capitatus*, *C. zeylanicum* and *E. caryophyllata* showed a complete inhibition of the bacterial growth (Tab. 1) and those from *C. zeylanicum*, *T. vulgaris*, *O. vulgare* and *J. communis* were very effective against yeasts at low MIC values ranging from 200 to 400 ppm (Tab. 2). These last oils were tested also for the control of several *Candida* strains of medical interest (Fig. 2) and they showed good results with MIC ranging from 200 to 800 with the exception of *J. communis* oil which was not effective against two strains.

Moreover, oils with high antimicrobial activities showed good antioxidant properties and, in particular, that from *E. caryophyllata* resulted with a larger retention color zone (24 mm) than the other ones (Tab. 3).

The characterization of essential oils evidenced in those having high biological activity, relevant amounts of aromatic phenols and aldehydes such as thymol and carvacrol typical compounds of *O. vulgare*, *T. capitatus* and *T. vulgare* oils whereas eugenol and cinnamaldehyde were the main constituents of *E. caryophyllata* and *C. zeylanicum* (Fig. 3).

Tab. 1. Essential oils with high antimicrobial activity.

Essential oil	Inhibited strains (%)
<i>Cinnamomum zeylanicum</i>	100
<i>Eugenia caryophyllata</i>	100
<i>Thymus capitatus</i>	100
<i>Origanum vulgare</i>	97
<i>Thymus vulgaris</i>	93
<i>Balsamita major</i>	92
<i>Pelargonium odoratissimum</i>	90
<i>Thymbra sintenesii</i>	89
<i>Satureja montana</i>	95
<i>Monarda didyma</i>	82
<i>Rosmarinus officinalis</i>	78
<i>Laurus nobilis</i>	58
<i>Mentha pulegium</i>	53

Tab. 2. MIC of essential oils inhibiting the growth of all the tested yeasts.

Essential oils	C.s	K.m	P.m	S.c	Sc.j	Sc.p	T.d	Z.b
<i>Balsamita major</i>	400	800	800	800	400	800	800	600
<i>Cinnamomum zeylanicum</i>	200	200	200	200	200	200	200	200
<i>Eugenia caryophyllata</i>	600	800	400	400	600	400	400	400
<i>Juniperus communis</i>	400	200	200	200	200	200	200	200
<i>Lavandula hybrida</i>	1600	1800	1400	1200	1400	1400	1400	1200
<i>Mentha x piperita</i>	400	1000	400	400	800	600	400	400
<i>Ocimum basilicum</i>	1200	1400	800	800	1600	800	1400	1000
<i>Origanum vulgare</i>	200	400	200	200	200	200	200	200
<i>Pelargonium odoratissimum</i>	800	1000	400	600	600	600	600	400
<i>Satureja montana</i>	400	400	200	200	200	200	200	200
<i>Thymbra sintenesii</i>	800	1200	600	600	800	600	600	600
<i>Thymus capitatus</i>	600	600	400	600	200	200	200	600
<i>Thymus vulgaris</i>	400	400	200	200	200	200	200	200

C.s = *Candida sake*; K.m = *Kluyveromyces marxianus*; P.m = *Pichia membranaefaci*; S.c = *Saccharomyces cerevisiae*; Sc.j = *Schizosaccaromyces japonicus*; Sc.p = *Schizosaccaromyces pombe*; T.d = *Torulasporea derbrueckii*; Z.b = *Zygosaccaromyces bailii*.

Tab. 3. Essential oils showing higher antioxidant activities.

Essential oil	Zone of retention color (mm)
<i>Eugenia caryophyllata</i>	24
<i>Origanum vulgare</i>	22
<i>Thymus vulgaris</i>	22
<i>Cinnamomum zeylanicum</i>	20
<i>Ocimum basilicum</i>	18
<i>Satureja montana</i>	18
<i>Lavandula hybrida</i>	18
<i>Monarda didyma</i>	17
<i>Juniperus communis</i>	17
<i>Mentha x piperita</i>	14
<i>Thymus capitatus</i>	14
<i>Pelargonium odoratissimum</i>	13
<i>Thymbra sintenesii</i>	13

Conclusions

C. zeylanicum and *E. caryophyllata*, tropical crops, *T. capitatus*, *T. vulgaris* and *O. vulgare*, typical plants of the Mediterranean area, highlighted excellent biological properties.

These properties, suitably exploited, could find application in food, beverage, pharmaceutical and agricultural industries making these plants susceptible of increasing attention.

References

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