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**EXTRACTION AND CHARACTERIZATION OF ESSENTIAL
OIL FROM DIFFERENT KINDS OF CITRUS LEAVES**

RESEARCH STUDY

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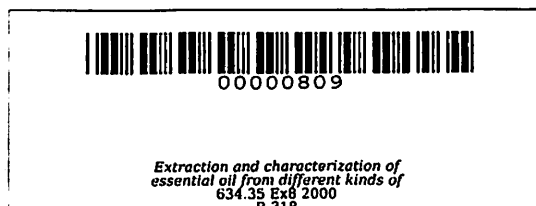
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EXTRACTION AND CHARACTERIZATION OF ESSENTIAL OIL FROM DIFFERENT KINDS OF CITRUS LEAVES

**A Research Study presented to the
Faculty of Secondary Education Laboratory School
Cavite State University
Indang, Cavite**

**In partial fulfillment of the requirements for
graduation.**



by

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ABSTRACT

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Applied Research IV (General Science Curriculum) Cavite State University,
Indang, Cavite, March 2000 "Extraction and Characterization of Different Kinds
of Citrus Leaves".

Adviser: Prof. Gliceria Masicap
Prof. Josefino A. Viado

This study entitled "Extraction and Characterization of Essential Oil from Different Kinds of Citrus Leaves" was generally conducted to extract and characterize the essential oil from lucban, orange and lemon leaves. Essential oil from different kind of citrus was obtained using simple distillation process. The percentage yield of oil obtained was 0.06% for lucban leaves and 0.108% for orange leaves but there was no essential oil extracted from lemon leaves.

The physical and chemical analysis of different essential oil was done to characterize the chemical constituent of each essential oil.

Thin- Layer Chromatography (TLC) was used to identify the chemical component of each essential oil. Essential oil from lucban leaves chromatogram indicated the presence of linalool, alpa-pinene, beta-pinene, and citronellal. Orange leave chromatogram indicated the presence of linalool and citronellal as compared with the standard.

Test for aldehydes, ketones and acids were done to further identified the

other components present in each essential oil. It was found that essential oil from lucban and orange leaves had a presence of aldehydes and the absence of ketones and acids.

TABLE OF CONTENTS

	Page
BIOGRAPHICAL SKETCH	i
ACKNOWLEDGEMENT	iii
ABSTRACT	v
TABLE OF CONTENTS	vii
LIST OF TABLES	x
LIST OF FIGURES	xi
LIST OF APPENDICES.....	xii
LIST OF PLATES	xiii
INTRODUCTION	i
Importance of the Study	3
Statement of the Problem	4
Objectives of the Study	4
Time and Place of the Study	5
Scope and Limitations of the Study	5
REVIEW OF RELATED LITERATURE	
Essential Oil	6
Citrus Oil	8
METHODOLOGY	
Materials	11

Methods	11
Gathering of Plant Material.....	11
Extraction of Citrus Leaves Oil	12
Characterization of Citrus Leaves Oil	12
Physical Properties	12
Boiling Point	13
Chemical Analysis	13
Solubility Test.....	13
Chromatographic Analysis.....	14
Test for Aldehydes and Ketones.....	15
Test for Acids	15

RESULTS AND DISCUSSION

Percent Yield	16
Physical Analysis	16
Chemical Analysis	17
Thin-Layer Chromatography	18
Test for Aldehydes, Ketones and Acids	22

SUMMARY, CONCLUSION AND RECOMMENDATION

Summary	24
Conclusion	25
Recommendation	26

BIBLIOGRAPHY27

APPENDICES..... 28

List of Table

Table		Page
1	Percent Yield of Oil.....	16
2	Physical Analysis of Oil Samples.....	17
3	Solubility Test Of Oil.....	18
4	The Rf Values of Extracted Oil from Lucban Leaves.	20
5	The Rf Values of Extracted Oil from Orange Leaves.....	22
6	Other Components of Oil After Thin-Layer Chromatography.....	23

List of Figures

Figure		Page
1	Thin-Layer Chromatogram of Common Constituents of Oil from Lucban Leaves as Carried out in Silica Gel Plate.....	19
2	Thin-Layer Chromatogram of Common Constituents of Oil from Orange Leaves as Carried out in Silica Gel Plate.....	21

List of Appendices

Appendices		Page
A	Percent Yield of Oil.....	29
B	Basic TLC Techniques.....	30
C	Rf Values.....	32
D	Fehling's Solution.....	34

List of Plates

Plate		Page
1	Weighed Leaves of Different Kinds of Citrus	36
2	Chopping Lucban Leaves.....	37
3	Chopping Orange Leaves.....	38
4	Chopping Lemon Leaves.....	39
5	Simple Distillation Apparatus.....	40
6	Extraction of Essential Oil from Lucban Leaves Using Simple Distillation Process.....	41
7	Extraction of Essential Oil from Orange Leaves Using Simple Distillation Process.....	42
8	Extraction of Essential oil from Lemon Leaves Using Simple Distillation Process.....	43
9	Materials and Reagents Used in the Characterization of Essential Oil from Lucban and Orange Leaves.....	44
10	Characterization of Essential Oil from Lucban and Orange Leaves....	45
11	Preparation of Thin-Layer Chromatography.....	46
12	Air-Drying of the Silica Gel Plate in the Chamber.....	47
13	Exposing Silica Gel Plate it Iodine Crystal.....	48
14	Chromatogram of Oil from Lucban and Orange Leaves.....	49

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CHAPTER I

INTRODUCTION

Essential oil derived primarily from plants materials has distinctive natural odors. It is volatile (vaporized ready) which allows their odors to diffuse rapidly through the air. Some essential oils and their basic compounds have been made from petroleum based chemicals, but most are still manufactured from plant natural substances. The term essential is used because medieval alchemist believed that the oil is the essential part, or essence, of the plants containing them. The role played by the essential oil in plant metabolism, however, has not been determined.