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ORIGINAL ARTICLE

Essential Oil Constituents of Nigella sativa

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ABSTRACT

The chemical composition of the essential oil obtained from Nigella sativa (Ranunculaceae) was analyzed by GC/MS and the components identified were: p-cymene (32.05%) followed by α -thujene (6%), α -pinene (1.11%), camphene (11%), sabinene (1%), β -pinene (7%), β -myrcene (0.21%), α -phellandrene (0.45%), limonene (0.13), γ -terpinene (5.12%), terpinolene (0.23%), camphor (1%), carvone (0.32%), thymoquinone (20.32%), thymol (10.12%), carvacrol (1%), longicyclene (0.9) and borneol (0.43).

Keywords: Nigella sativa, Essential oil, p-Cymene, Thymol.

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INTRODUCTION

Black cumin (*Nigella sativa* L.), belonging to Ranunculaceae family. As an aromatic plant, *Nigella sativa* is widely grown in different parts of the world and the seeds of black cumin have been used to promote health for countries especially in the Middle East and Southeast Asia [1]. *Nigella sativa* seeds yield esters of fatty acids, free sterols and steryl esters [2]. The seeds also contain lipase, phytosterols and sitosterol [3]. During the past few decades, many phytochemical and pharmacological studies have been conducted on *Nigella sativa* seeds because of its marked biological activities, antioxidant, anti-inflammatory and antiulcer activity [3]. The biological properties of the essential oils have been found to be directly linked to their chemical compositions, which are influenced by the origin of the plants [4]. An Iranian *Nigella sativa* aseethal oil was found to be dominated by phenylpropanoid components and displayed a transanethole chemotype [5]. The main objectives of the present study were to evaluate of the essential oil from *Nigella sativa* seeds.

MATERIALS AND METHODS

Plant material and oil isolation

The plant materials were collected from the mountains in the city of Ilam-Iran in 2012-2013. The *Nigella sativa* seeds were ground and the resulting powder was subjected to hydrodistillation for 3 hours in an all glass Clevenger-type apparatus according to the method recommended by the European Pharmacopoeia [6]. The obtained essential oils were dried over anhydrous sodium sulphate and after filtration, stored at +4 °C until tested and analysed.

Essential oil analysis

The GC/MS analyses were executed on a Hewlett–Packard 5973N gas chromatograph equipped with a column HP-5MS (30 m length × 0.25 mm i.d., film thickness 0.25 lm) coupled with a Hewlett–Packard 5973N mass spectrometer. The column temperature was programmed at 50 $^{\circ}$ C as an initial temperature, holding for 6 min, with 3 $^{\circ}$ C increases per minute to the temperature of 240 $^{\circ}$ C, followed by a temperature enhancement of 15 $^{\circ}$ C per minute up to 300 $^{\circ}$ C, holding at the mentioned temperature for 3 min. Injector port temperature was 290 $^{\circ}$ C and helium used as carrier gas at a flow rate 1.5 ml/min. Ionization voltage of mass spectrometer in the EI-mode was equal to 70 eV and ionization source temperature was 250 $^{\circ}$ C. Linear retention indices for all components were determined by coinjection of the samples with a solution containing homologous series of C8-C22 *n*-alkanes

and comparing them and their mass spectra with those of authentic samples or with available library data of the GC/MS system (WILEY 2001 data software) and Adams libraries spectra [7].

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RESULTS AND DISCUSSION

Chemical composition of the essential oils

The essential oil of Nigella sativa seeds obtained using hydrodistillation was isolated in high yield (0.84%). Results of GC/MS analysis of the essential oil (Table 1) indicate that the essential oil was characterized mainly by monoterpenes. The major constituent of the oil was the hydrocarbon monoterpene *p*-cymene, with a relative concentration of 32.05%. The GC/MS analysis of *N. sativa* oil showed eighteen compounds representing 98.39 % of the total oil; *p*-cymene was the main constituent (32.05%) followed by α -thujene (6%), α -pinene (1.11%), camphene (11%), sabinene (1%), β -pinene (7%), β -myrcene (0.21%), α -phellandrene (0.45%), limonene (0.13), γ -terpinene (5.12%), terpinolene (0.23%), camphor (1%), carvone (0.32%), thymoquinone (20.32%), thymol (10.12%), carvacrol (1%), longicyclene (0.9%) and borneol (0.43%). Previous studies have shown monoterpenes, including pcymene, α -thujene, γ -terpinene, carvacrol, α -pinene and *b*-pinene, to be the main components of the essential oil from black cumin [8,9]. Our results reinforce previous data on the variability seed volatile oils, depending on the origin of the samples, environmental and climatic conditions. A variety of chemotypes have been described in the literature. An Iranian Nigella sativa essential oil was found to be dominated by phenylpropanoid components and displayed a trans-anethole chemotype [6]; other Nigella sativa from Iran [10], Algeria [11] and India [12] was found *p*-cymene/thymoquinone chemotype. It has been reported that the chemical compositions of the essential oil are highly influenced by climatic conditions and geographical factors [13,14]. The high level of *p*- cymene, thymoquinone and thymol in the essential oil could contribute to the valorization of Iranian Nigella sativa species, since this monoterpene is of great importance in industry as intermediate for synthesis of fragrances, pharmaceuticals and herbicides.

Table 1. Chemical composition of <i>Nigella sativa</i> volatile oil constituents.					
Compound	%	RI	Compound	%	RI
α-Thujene	6	916	γ-Terpinene	5.12	1068
α-Pinene	1.11	920	Terpinolene	0.23	1080
Camphene	11	928	Camphor	1	1120
Sabinene	1	956	Borneol	0.43	1168
β -pinene	7	960	Carvone	0.32	1240
β -myrcene	0.21	968	Thymoquinone	20.32	1252
α -phellandrene	0.45	1000	Thymol	10.12	1290
limonene	0.13	1020	Carvacrol	1	1301
<i>p</i> -Cymene	32.05	1022	Longicyclene	0.9	1387
Total			98.39		

^{*a*} The retention Kovats indices were determined on HP5 capillary column.

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