VOLATILE AROMA CONSTITUENTS
OF CURRY LEAVES (MURRAYA KOENIGII)

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Extracts of aroma volatile components of curry leaves (Murraya koenigii) were obtained by two types of steam distillation apparatus described by Shipton and Whitfield\(^1\) and Likens and Nickerson\(^2\). The solvent used was either hexane or isopentane. The extracts possessed the characteristic aroma of the curry leaves. They were analysed by capillary GC and GC/MS. Altogether 37 constituents were positively identified including 15 not previously reported as curry leaf volatiles\(^3\). Among these are myrcene, terpinolene, linalool, \(\alpha\)-humulene, \(\beta\)-farnesene, \(\alpha\)-nerolidol and \(\alpha\)-cadinol. The type of extraction apparatus used had no effect on the volatile constituent profile of the curry leaves. When compared with the results of the previous study\(^3\) some difference were observed in the relative percentage abundance of some of the major constituents. For example \(\alpha\)-phellandrene, trans \(\beta\)-ocimene and \(\beta\)-gurjene found to be present to the extent of 6.1%, 1.9% and 21.4% respectively in the previous analysis, account for 18.9%, 12.7% and 1.9% respectively in our analysis.

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References:

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TWO NEW TIRUCALLANES FROM PARAMIGNYA
MONOPHYLLA (RUTACEAE) FRUITS

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The light petroleum extract of Paramignya monophylla fruits contained the tetracyclic triterpene, flindessone, previously isolated from Flindersi species (Birch et al., 1963) and two new triterpenes.