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Essential Oil Constituents of Zira (*Bunium persicum* [Boiss.] B. Fedtsch.) from Tajikistan

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Abstract

The fruit essential oils from Tajik wild (TW) type and Indian commercial (IC) *Bunium persicum* were obtained by hydrodistillation and analyzed by gas chromatography – mass spectrometry. A total of 47 components were identified representing 99.8% of the TW type and 99.6% of the IC type, respectively. The compositions of TW and IC *B. persicum* oils were very similar and were composed largely of monoterpene hydrocarbons and oxygenated monoterpenoids. Cuminaldehyde was identified as a major component of the *B. persicum* oils, with a content of 36.0% TW and 29.9% IC. The other main components of this oils were found to be γ -terpinen-7-al (TW: 15.0% and IC: 17.2%) and α -terpinen-7-al (TW:13.1% and IC:8.1%), followed by γ -terpinene (TW:10.9% and IC:10.9%), β -pinene (TW: 9.1% and IC: 7.8%), and p-cymene (TW: 5.3% and IC: 12.5%).

Keywords: *Bunium persicum*, essential oil composition, cluster analysis, cuminaldehyde, γ -terpinen-7-al, α -terpinen-7-al, γ -terpinene.

1. Introduction

Bunium persicum (Zira, black cumin) is an important aromatic plant in the Apiaceae. B. persicum is a perennial herb with frilly leaves, hermaphroditic flowers, and a tuberous root at a soil depth of 10 cm. The plant can reach about 60 cm tall and 25 cm wide. B. persicum is distributed in the mountainous regions of Iran, Tajikistan, Afghanistan, Pakistan and the western part of Northern India (Kashmir, Punjab) and bears fruit that is an extremely popular seasoning for meat dishes in Central Asia. The seeds are also consumed widely as a condiment and are reported to work as a stimulant and carminatives, which is found to be useful in treating diarrhea and dyspepsia [1]. The plant offers several therapeutic effects on digestive and urinary tract disorders and is used for chronic diseases of the stomach (chronic gastritis), intestines (colitis), and liver (jaundice) as well as chronic cholangitis, swelling, and kidney stones in Tajikistan traditional medicine. In addition, tea made from B. persicum seeds is regarded as a popular means of increasing the appetite. Furthermore, the plant can enhance wound healing, and its continuous use prevents obesity.

B. persicum oil has been evaluated for antimicrobial activity ^[2], antifungal activity ^[3], antihistaminic activity ^[4], antibacterial activity ^[5], antioxidant activity ^[6, 7], pharmacological activity ^[8]. Previous studies on the chemical constitutions of *B. persicum* growing in Iran ^[5-7, 9-12], Tajikistan ^[1, 8, 13], Pakistan ^[14, 15], and India ^[16] have been reported. In this research we have analyzed the chemical compositions of oils of *B. persicum* seed from Tajik wild and Indian commercial types, and we have characterized the compositions with respect to previously reported samples using a cluster analysis.

2. Materials and Methods

2.1 Plant Material

The wild plant material of *B. persicum* (TW) was collected from the Dashtijum Mountain in the Shurobod region of Tajikistan (37.9967 N, 70.2101 E, 2400 m above sea level) in July 2010. Voucher specimens have been deposited (TJ2010-056) at the herbarium of the Chemistry Institute of the Tajikistan Academy of Sciences. The commercial sample (IC) was obtained from an Indian grocery store, Suraj Imports, Huntsville, Alabama. The oil samples were obtained from seed material by hydrodistillation.

2.2 Gas Chromatographic – Mass Spectral Analysis

A gas chromatographic-mass spectral analysis was performed on the essential oils of B. persicum using an Agilent 6890 GC with Agilent 5973 mass selective detector (EIMS, electron energy = 70 eV, scan range = 45-400 amu, and scan rate = 3.99 scans/s), and a fused silica capillary column (HP 5 ms, 30 m × 0.25 mm) coated with 5% phenyl-polymethylsiloxane (0.25 µm phase thickness). The carrier gas was helium with a flow rate of 1 mL/min, and the injection temperature was 200°C. The oven temperature was programmed to initially hold for 10 minutes at 40 °C, then ramp to 200 °C at 3°C/min and finally to 220°C at 2°C/min. The interface temperature was 280°C. A 1% w/v solution of each sample in CH₂Cl₂ was prepared, and 1 µL was injected using a splitless injection technique. Identification of the oil components was based on their retention indices determined by reference to a homologous series of n-alkanes, and by comparison of their mass spectral fragmentation patterns with those reported in the literature [17], and stored on the MS library [NIST database (G1036A revision D.01.00)/ChemStation data system (G1701CA, version C.00.01.080)]. The percentages of each component are reported as raw percentages based on total ion current without standardization. The chemical compositions of the *B. persicum* seed oils are summarized in Table 1.

Table 1: Gas chromatographic – mass spectroscopic analysis of *Bunium persicum* seed essential oils from Tajikistan and India.

Compound	RIa	RIb	Area (%)	
			TWc	IC ^d
Hexanal	801	801	tr	tr
Cumene	933	930	tr	tr
α-Thujene	935	930	0.4	0.3
α-Pinene	941	939	0.6	0.4
Camphene	954	954	tr	tr
β-Pinene	980	979	9.1	7.8
Myrcene	993	990	0.7	0.6
α-Phellandrene	1004	1002	0.1	0.2
δ-3-Carene	1010	1011	tr	tr
α-Terpinene	1016	1017	0.1	0.1
1- <i>p</i> -Menthene	1021	1026	tr	
<i>p</i> -Cymene	1025	1024	5.3	12.5
β-Phellandrene	1029	1029	0.5	0.4
1,8-Cineole	1031	1031	0.3	0.2
Phenylacetaldehyde	1043	1042	tr	
γ-Terpinene	1060	1059	10.9	10.9
cis-Sabinene hydrate	1067	1070	0.1	0.1
1-Octanol	1071	1072	tr	
cis-Linalool oxide (furanoid)	1072	1088		tr
p-Mentha-2,4(8)-diene	1086	1089	tr	
Terpinolene	1088	1092	0.1	0.1
6,7-Epoxymyrcene	1093	1098	tr	tr
trans-Sabinene hydrate	1097	1096	0.1	0.1
Linalool	1100	1110	0.1	0.1
<i>p</i> -1,3,8-Menthatriene	1111	1070	tr	
cis-p-Menth-2-en-1-ol	1120	1121	0.1	0.1
trans-Pinocarveol	1137	1139	0.1	0.2
Pinocarvone	1161	1164	tr	tr
Terpinen-4-ol	1176	1177	0.2	0.3
Dill ether	1185	1186	tr	
Cryptone	1185	1185		0.1
α-Terpineol	1190	1188	tr	0.1
Anthemol (= <i>p</i> -Mentha-1,3-dien-7-ol)	1194		5.8	9.5
Myrtenol	1195	1195		0.1
trans-Piperitol	1207	1208	tr	

Cuminaldehyde	1241	1241	36.0	29.9
Carvenone	1255	1258		tr
<i>p</i> -Menth-1-en-7-al (= Phellandral)	1275	1275	0.6	0.1
p-Mentha-1,3-dien-7-al (= α-	1287	1285	13.1	8.1
p -Mentha-1,4-dien-7-al (= γ -	1296	1291	15.0	17.2
Carvacrol	1302	1299		tr
p-Mentha-1,4-dien-7-ol	1328	1327	0.6	0.1
Daucene	1381	1381	tr	tr
Cuminyl acetate	1423	1422	tr	
(<i>E</i>)-β-Farnesene	1458	1456	tr	tr
10-epi-Acoradiene	1474	1475	0.1	0.1
Carotol	1596	1594	tr	Tr

^a Retention Indices on HP-5ms fused silica capillary column

2.3 Hierarchical Cluster Analysis

A selection of 31 B. persicum essential oil compositions from the published literature [1, 5-7, 9, 11, 16, 18-26] were treated as operational taxonomic units (OTUs). The percentage composition of 13 monoterpenoid essential oil components (α-pinene, sabinene, β -pinene, myrcene, p-cymene, limonene, γ-terpinene, 1.8-cineole. terpinolene, anthemol. cuminaldehyde, α -terpinen-7-al, and γ -terpinen-7-al) was used to determine the chemical relationship between the different B. persicum essential oil samples by agglomerative hierarchical cluster (AHC) analysis using the XLSTAT software, version 2014.4.09. Pearson correlation was selected as a measure of similarity, and the unweighted pair-group method with arithmetic average (UPGMA) was used for cluster definition. The B. persicum dendrogram is shown in Figure 1.

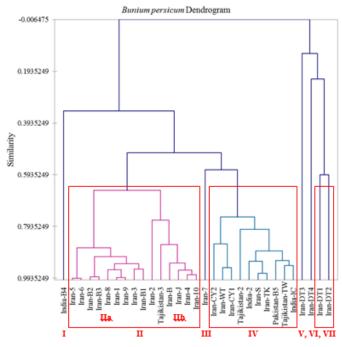


Fig 1: Dendrogram obtained from the agglomerative hierarchical cluster analysis of 31 *B. persicum* seed essential oil samples: Tajikistan-TW, India-IC (this work); Tajikistan-3 ^[1]; Iran-3 ^[5]; Iran-9 ^[6]; Iran-8 ^[7]; Iran-WT, Iran-CY1, Iran-CY2 ^[9]; Iran-1 ^[11]; India-2 ^[16]; Iran-2 ^[18]; Iran-4, Iran-10 ^[19]; Iran-5 ^[20]; Iran-6 ^[21]; Iran-7 ^[22]; Iran-DT1, Iran-DT-2, Iran-DT3, Iran-DT4 ^[23]; Iran-J, Iran-B, Iran-S, Iran-TK ^[24]; Iran-B1, Iran-B2, Iran-B3, India-B4, Pakistan-B5 ^[25]; Tajikistan-2 ^[26].

b Ref [17]

^c Tajikistan wild Bunium persicum

^d Indian commercial Bunium persicum

3. Results and Discussion

The composition of B. persicum seed oils of the Tajik wild (TW) and Indian commercial (IC) types were analyzed by GC-MS. In total, 42 TW and 39 IC compounds were identified, representing 99.8% of the TW type and 99.6 % of the IC type, respectively. The GC-MS characterization of the B. persicum oils (Table 1) reveals the oils to be dominated by monoterpene hydrocarbons and oxygenated monoterpenoids. Cuminaldehyde was identified as a major component of the B. persicum oils, with a content of 36.0% TW and 29.9% IC. The other main components of this oil were found to be γ-terpinen-7-al (TW: 15.0% and IC: 17.2%) and α -terpinen-7-al (TW: 13.1% and IC: 8.1%), followed by γ-terpinene (TW: 10.9%) and IC: 10.9%), β-pinene (TW: 9.1% and IC: 7.8%), and pcymene (TW: 5.3% and IC: 12.5%). The components of the Tajik wild (TW) and Indian commercial (IC) types of B. persicum oils are qualitatively similar, with the TW type showing the same amount of γ -terpinene; a unmistakably higher concentration of cuminaldehyde and α-terpinen-7-al; and a lower concentration of p-cymene compared to that of the IC type.

A number of studies on the essential oil content and components of B. persicum have been reported in the literature. Baser and co-workers [1] have analyzed B. persicum oil originating from Tajikistan, detecting 22 compounds, including γ-terpinen-7-al (29.0%), γ-terpinene (25.7%), βpinene (15.6%), and cuminaldehyde (11.7%); in qualitative agreement with the results of the current study. Baser investigated two chemotypes of BPEO from Tajikistan. In his work, ripe fruits of Bunium persicum collected in Tajikistan yielded 7.3% oil, which contained cuminaldehyde (40.7%) and p-cymene (19.2%) as the main components. Baser detected a similar amount of cuminaldehyde but a significant higher amount of p-cymene compared to this study. Another chemotype of BPEO from Kulob (Tajikistan) yielded 3.3% oil in which γ -terpinen-7-al (29.0%), γ -terpinene (27.7%), β pinene (15.6%), cuminaldehyde (11.7%), and p-mentha-1,3dien-7-al (5.1%) were the main components [1]. This type of BPEO contain significantly higher amount of γ-terpinen-7-al, γ -terpinene, and β -pinene than that measured in this study (15.0% for γ -terpinen-7-al, 10.9% for γ -terpinene, and 9.1% for β-pinene). However, our investigation shows a much higher amount of cuminaldehyde (36.0%).

In order to put the chemical compositions of *B. persicum* seed essential oils into perspective, a hierarchical cluster analysis was carried out (Figure 1). The cluster analysis reveals at least seven different chemotypes: **I**, rich in α -terpinen-7-al; **II**, dominated by γ -terpinene with limonene, *p*-cymene, and cuminaldehyde; **III**, dominated by *p*-cymene; **IV**, rich in cuminaldehyde as well as γ -terpinene and γ -terpinen-7-al; **V**, rich in α -pinene; **VI**, rich in γ -terpinen-7-al; and **VII**, rich in β -pinene and cuminaldehyde. Cluster **II** can be further subdivided into a sub-cluster with diminished γ -terpinen-7-al (**IIa**) and one with abundant γ -terpinen-7-al (**IIb**). Cultivated samples appear in cluster **IV** (e.g., CY1 and CY2 from Iran and IC from India).

4. Conclusions

Zira, Bunium persicum, is an important spice and herbal medicine. There are at least seven distinct chemotypes of B. persicum based on the essential oil compositions, and the

essential oil from *B. persicum* from Tajikistan, as revealed in this study, is comparable in composition to cultivated samples from Iran or from India, rich in *p*-cuminaldehyde, γ -terpinen, and γ -terpinen-7-al.

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