Abstract

Citation: Lastname, F.; Lastname, F.; Lastname, F. Title. Eng. Proc. 2022, 4, x. https://doi.org/10.3390/xxxxx

Academic Editor: Firstname Lastname

Published: date

 $(\mathbf{\hat{H}})$ 

(cc)

Publisher's Note: MDPI stays neutral with regard to jurisdictional claims in published maps and institutional affiliations.

Copyright: © 2022 by the authors. Submitted for possible open access publication under the terms and conditions of the Creative Commons (CC BY) license Attribution (https://creativecommons.org/license s/by/4.0/).

1 Characterization of the Essential Oils Antioxidant Properties by 2 **Coulometric Titration** 3

Alena Kalmykova 1\*, Olga Kupriyanova 1,2 and Guzel Ziyatdinova 1

- <sup>1</sup> Kazan Federal University, Kremleyevskaya, 18, 420008 Kazan, Russia; olgakupr2010@mail.ru, Ziyatdinovag@mail.ru
- Regional Research and Testing Center "Pharmexpert", Kazan State Medical University, Tolstogo 6/30, 420012 Kazan, Russia; olgakupr2010@mail.ru
- Correspondence: alena.kalmykova.pnb.2000@mail.ru

Abstract: Essential oils are known from ancient times and used in aromatherapy. Nowadays, their 10 application area also covers medicine and food industry due to a wide spectrum of bioactivity in-11 cluding antioxidant properties. Thus, estimation of the essential oils antioxidant properties is of 12 practical interest. Phenolic compounds and terpenes are the major antioxidants according to gas 13 chromatography-mass spectrometry (GC-MS). Total antioxidant parameters are a good alternative 14 to the characterization of individual components by GC-MS allowing to avoid a time-consuming 15 and expensive procedure. Coulometric titration with electrogenerated bromine and ferricyanide 16 ions has been used for the estimation of total antioxidant capacity and ferric reducing power of 17 essential oils for the first time. Data for the reaction of individual antioxidants (volatile phenolics 18and terpenes) with coulometric titrants confirm applicability of the method for characterization of 19 the essential oils antioxidant properties. Essential oils of clove, cinnamon, nutmeg, lavender, ginger, 20 anise, basil, bergamot, jasmine, ylang-ylang, marjoram, neroli, rosemary, thyme, and clary sage of 21 various trademarks (total 27 samples) are investigated. The data are compared to the standard pa-22 rameters (antioxidant activity towards 2,2-diphenyl-1-picrylhydrazyl and total phenolic contents). 23 Positive correlations with coefficients of 0.7051-0.9558 confirm the accuracy of the coulometric ap-24 proach. Moreover, ferric reducing power reflecting phenolic antioxidant content can be used for all 25 samples of essential oils, while Folin-Ciocalteu method for total phenolic contents is applicable to 26 four essential oils only. Another advantage of coulometry titration is the possibility of automation 27 and rapidity making it an attractive tool for screening purposes in routine practice. 28

Keywords: electroanalysis; coulometry; electrogenerated titrants; antioxidants; total antioxidant pa-29 rameters; essential oils 30

31



4

5

6

7

8

9

