CHARACTERIZATION OF THE ESSENTIAL OILS ANTIOXIDANT PROPERTIES BY COULOMETRIC TITRATION

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APPLICATION OF THE ESSENTIAL OILS

Antibacterial, anti-inflammatory, antioxidant and antiviral properties

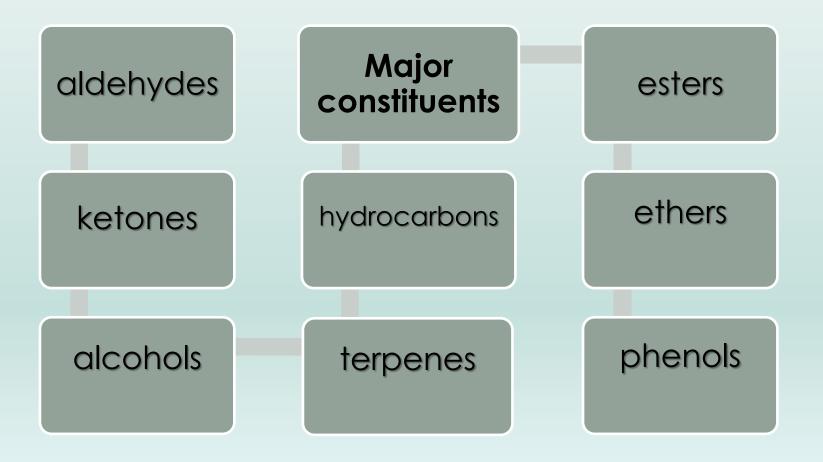
- Aromatherapy
- Medicine
- Food industry



ESSENTIAL OILS COMPOSITION



Essential oils are highly concentrated extracts from flowers, leaves, stems, fruits, and roots of plants



METHODS FOR CHARACTERIZATION OF THE ESSENTIAL OILS ANTIOXIDANT PROPERTIES

1. GC-MS

2. Spectrophotometric approaches

- reaction with 2,2-diphenyl-1-picrylhydrazyl (DPPH*) or peroxyl radicals obtained from 2,2'azino-bis(3-ethylbenzothiazoline-6-sulfonic acid) (ABTS**)
- the total phenolics assay performed by the Folin-Ciocalteu method
- ferric reducing-antioxidant power (FRAP)
- β-carotene bleaching assay

3. Electrochemical approaches

• reaction of antioxidants with superoxide anion radical

Applicability of coulometric titration for the evaluation of essential oils antioxidant parameters

COULOMETRIC TITRATION WITH ELECTROGENERATED TITRANTS

Bromine

Oxidation reactions

Phenolic Antioxidants (flavonoids, phenolic acids, guaiacol and its derivatives, curcuminoids, tannin)

Multiple bond electrophilic addition reactions

Terpenoids, unsaturated hydrocarbons, eugenol and its derivatives, curcuminoids

Electrophilic substitution reactions in aromatic systems

Phenolic antioxidants (flavonoids, phenolic acids, guaiacol and its derivatives, curcuminoids, tannin)

Ferricyanide ions

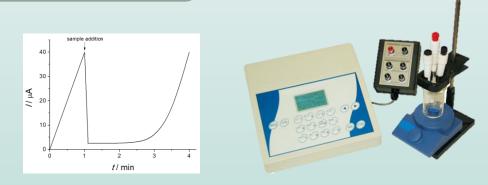
Oxidation reactions

Phenolic Antioxidants (flavonoids, phenolic acids, guaiacol and its derivatives, curcuminoids, tannin)

Total Antioxidant Capacity (TAC)

$$2Br^{-}-2\bar{e} = Br_2$$

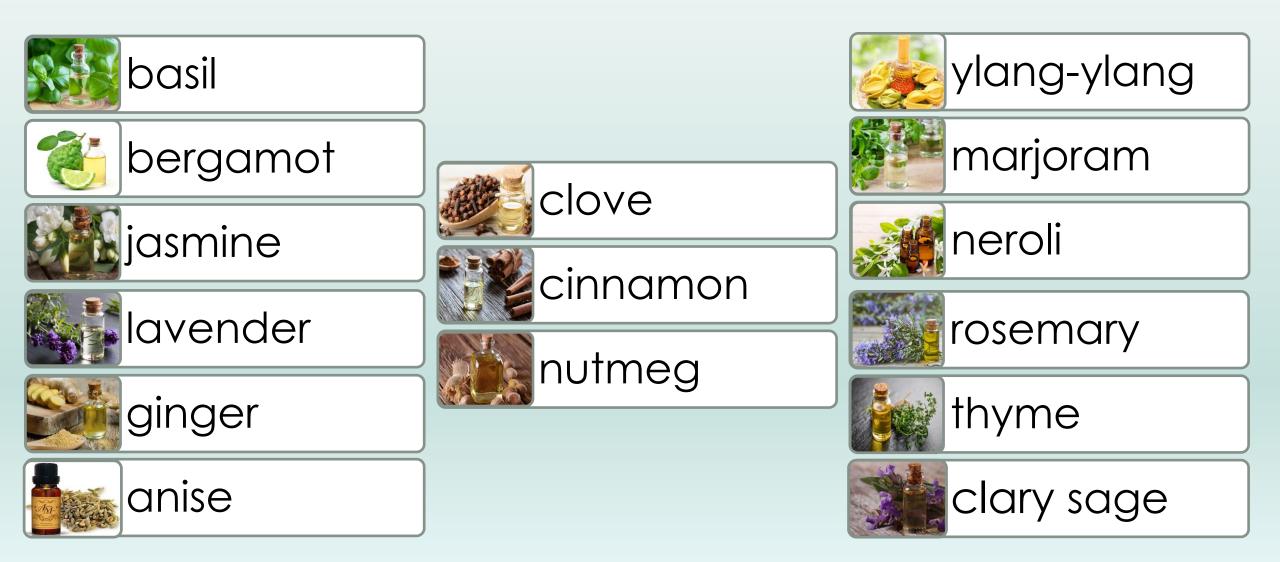
AO_{red} + Br₂ = Products



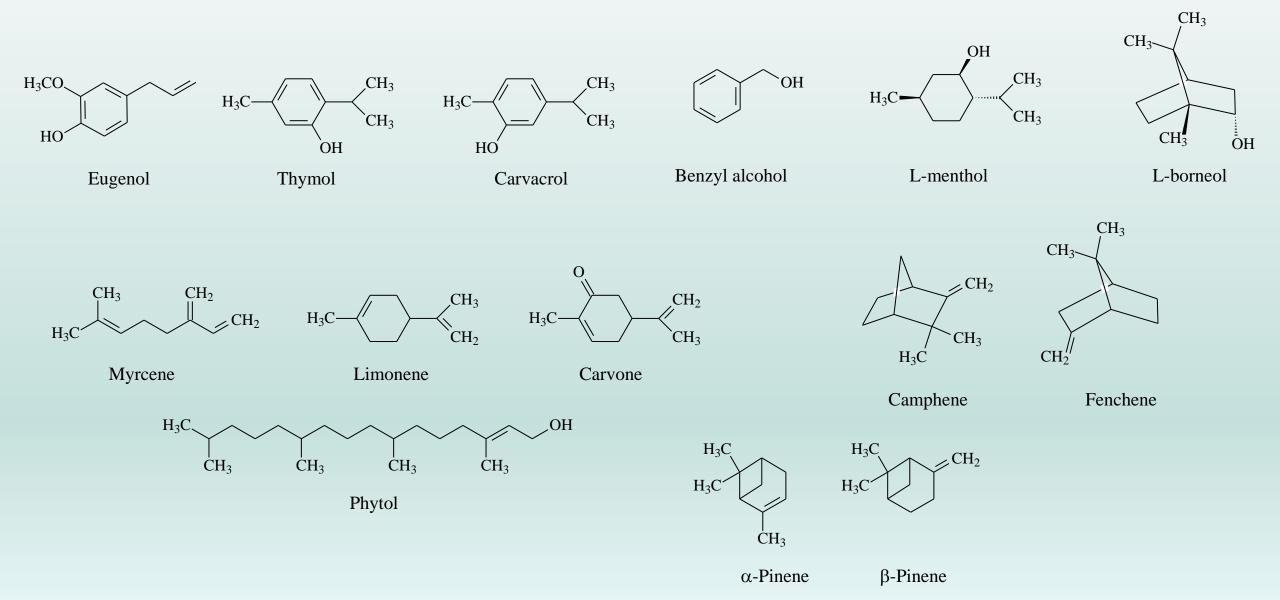
Ferric reducing power (FRP)

 $[Fe(CN)_{6}]^{4-} - \bar{e} = [Fe(CN)_{6}]^{3-}$ AO_{red} + $[Fe(CN)_{6}]^{3-} = AO_{ox} + [Fe(CN)_{6}]^{4-}$

ESSENTIAL OILS UNDER INVESTIGATION



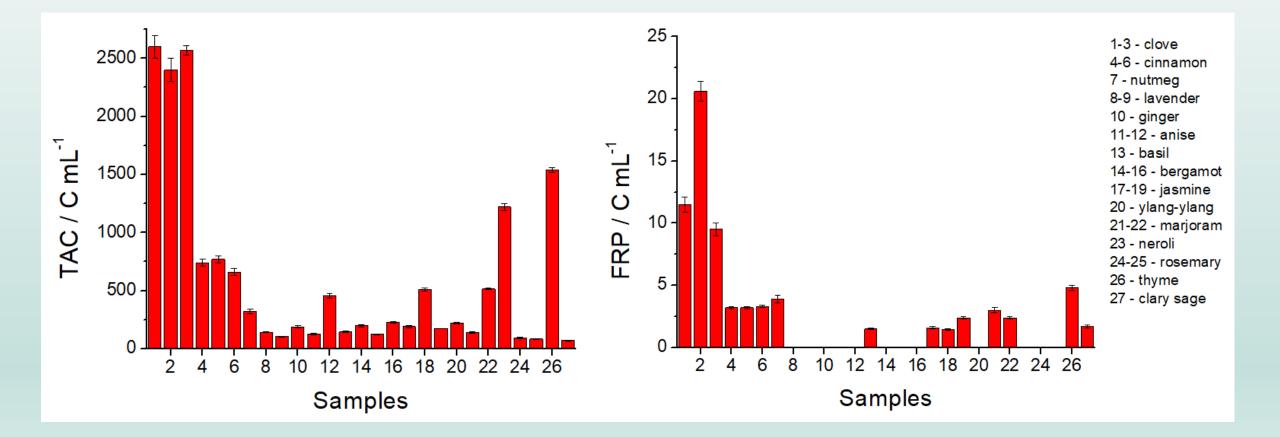
ESSENTIAL OILS COMPONENTS



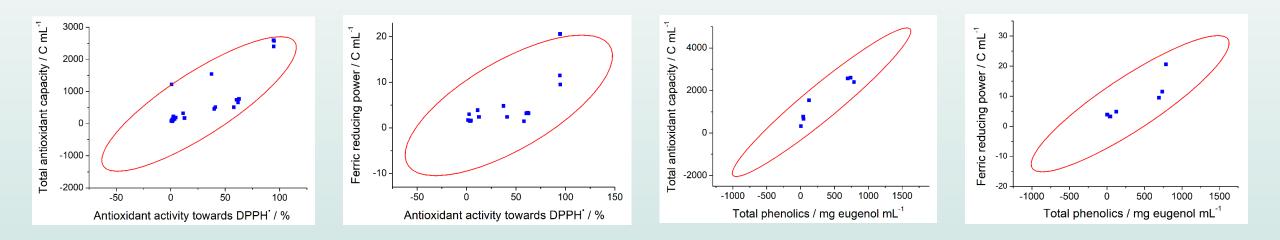
NUMBER OF ELECTRONS PARTICIPATING IN THE REACTIONS OF ELECTROGENERATED TITRANTS WITH COMPONENTS OF ESSENTIAL OILS (*n*=5; *P*=0.95)

	Number of electrons													
Titrant	Eugenol	Thymol	Carvacrol	Myrcene	Limonen	a-Pinene	β-Pinene	Phytol	Carvone	Camphene	Fenchene	Benzyl alcohol	L-menthol	L-borneol
Br ₂	5	4	5	4	4	2	2	2	2	2	2	-	-	-
[Fe(CN) ₆] ³⁻	1	1	1	-	-	-	-	-	-	-	_	_	-	_

TOTAL ANTIOXIDANT PARAMETERS OF THE ESSENTIAL OILS (n = 5; P = 0.95)



CORRELATION COEFFICIENTS OF THE ANTIOXIDANT PARAMETERS OF ESSENTIAL OILS



Antioxidant parameter based on coulometry	Antioxidant activ DPPH [•] (Total phenolic contents (mg eugenol mL ⁻¹)			
	r	r _{critical}	r	r _{critical}		
TAC (C mL ⁻¹)	0.8379	0.3809	0.9558	0.7067		
FRP (C mL ⁻¹)	0.7051	0.5140	0.8886	0.7087		

ADVANTAGES OF COULOMETRIC TITRATION

- The possibility of automation and rapidity make coulometric titration an attractive tool for screening purposes in routine practice;
- No need to prepare a standard solutions of the reagents i.e. standardization stage is excluded;
- Titration is an absolute that excludes usage of calibration plots (an electron acts as a titrant);
- No effect of sample dilution;
- Coverage of almost all types of antioxidants based on the titrants reactivity;
- Ease of calculation and the possibility of using different standard antioxidants;
- High sensitivity, reliability, and reproducibility of the measurements;
- Ferric reducing power reflecting phenolic antioxidant content can be used for all samples of essential oils, while Folin-Ciocalteu method for total phenolic contents is applicable to four types of the essential oils only.

CONCLUSIONS

Coulometric titration with electrogenerated bromine and ferricyanide ions has been used for the estimation of total antioxidant capacity and ferric reducing power of essential oils for the first time. Data for the reaction of individual antioxidants (volatile phenolics and terpenes) with coulometric titrants confirm applicability of the method for characterization of the essential oils antioxidant properties. Essential oils of clove, cinnamon, nutmeg, lavender, ginger, anise, basil, bergamot, jasmine, ylang-ylang, marjoram, neroli, rosemary, thyme, and clary sage of various trademarks (total 27 samples) have been investigated. The data obtained have been compared to the standard antioxidant parameters (antioxidant activity towards 2,2-diphenyl-1-picrylhydrazyl and total phenolic contents). Positive correlations with coefficients of 0.7051-0.9558 confirm the accuracy of the coulometric approach. Moreover, ferric reducing power reflecting phenolic antioxidant content can be used for all samples of the essential oils, while Folin-Ciocalteu method for total phenolic contents is applicable to four types of essential oils only. Another advantage of the coulometric methods is the possibility of automation and rapidity making it a good alternative to other methods for the essential oils screening in routine practice. TAC and FRP can be considered as quantitative parameters for the essential oils quality control if the standard samples are available for the ranking.