

# **The 3rd International Electronic Conference on Processes**

29-31 May 2024 | Online

## Sage Essential Oils: Chemical Characterization and Evaluation of the Antioxidant Activity of Commercial Samples

Beatriz Pereira de Freitas <sup>1,2#</sup>, Yasmin Santos Gonçalves da Silva <sup>1,2</sup>, Alex de Aguiar Novo<sup>2</sup>, Eliane Przytyk Jung<sup>2</sup>, Leilson de Oliveira Ribeiro<sup>2#</sup>

<sup>1</sup> Fluminense Federal University, Rio de Janeiro, Brazil

<sup>2</sup> National Institute of Technology, Rio de Janeiro, Brazil

# beatriz.pereira@int.gov.br; leilson.oliveira@int.gov.br

#### **INTRODUCTION & AIM**

The essential oil of Salvia officinalis (Sage), an aromatic plant belonging to the Lamiaceae family, is very useful in the pharmaceutical, food and cosmetic industries due to its anti-inflammatory, antioxidant and antimicrobial effects.

The present work aims to optimize the extraction of essential oil from commercial samples using an experimental design with two independent variables, the solid/liquid ratio (w/v) and time, followed by an evaluation of the response variables, activity. A antioxidant yield and chemical characterization of the oils was also carried out.



#### **RESULTS & DISCUSSION**

Table 1: Experimental design to obtain Salvia officinalis essential oil by hydrodistillation and yield and antioxidant activity values.

| Independent variables |              |       | Results |                      |
|-----------------------|--------------|-------|---------|----------------------|
| Trial                 | Solid/liquid | Time  | Yield   | Antioxidant activity |
|                       | ratio (w/v)  | (min) | (%)     | (%)                  |
| 1                     | 01:20        | 60    | 0.06    | 16.34                |
| 2                     | 01:20        | 300   | 0.38    | 13.39                |
| 3                     | 01:50        | 60    | 0.17    | 8.71                 |
| 4                     | 01:50        | 300   | 0.29    | 24.49                |
| 5                     | 01:14        | 180   | 0.17    | 28.34                |
| 6                     | 01:56        | 180   | 0.22    | 22.47                |
| 7                     | 01:35        | 10    | 0.15    | 9.75                 |
| 8                     | 01:35        | 350   | 0.30    | 24.07                |
| 9                     | 01:35        | 180   | 0.29    | 24.09                |
| 10                    | 01:35        | 180   | 0.37    | 22.57                |
| 11                    | 01:35        | 180   | 0.34    | 21.60                |





Figure 1: Chemical classes of Salvia officinalis essential oils.



Figure 2: Chemical structure of β-caryophyllene, major compound into Salvia officinalis essential oil.

#### CONCLUSION

It is concluded that Salvia officinalis essential oils presented antioxidant effect; however, differences in extraction conditions influenced this potential. This potential was related to of  $\beta$ -caryophyllene content. Yield ranged from 0.06 to 0.38%. It was also influenced by extraction condition.



### https://ecp2024.sciforum.net/