

**EXTRACTION OF ESSENTIAL OILS FROM PATCHOULI LEAVES USING
ULTRASONIC-ASSISTED SOLVENT EXTRACTION METHOD**

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“Saya akui bahawa saya telah membaca karya ini dan pada pandangan saya karya ini adalah memadai dari segi skop dan kualiti untuk tujuan penganugerahan ijazah Sarjana Muda Kejuruteraan Kimia.”.

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EXTRACTION OF ESSENTIAL OILS FROM PATCHOULI LEAVES USING
ULTRASONIC-ASSISTED SOLVENT EXTRACTION METHOD

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I declare that this thesis entitled “*Extraction of Essential Oils from Patchouli Leaves Using Ultrasonic-Assisted Solvent Extraction Method*” is the result of my own research except as cited in the references. The thesis has not been accepted for any degree and is not concurrently submitted in candidature of any other degree.

Signature :

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Date : 14 MAY 2008

Special Dedication of This Grateful Feeling to My...

Beloved father and mother;
Mr. Shukor Mohd Nordin and Mrs. Zaitun Ibrahim

Loving brothers and sisters;
Zuhairi, Fadhli, Aiman, Faiz, Fahmi, Syazwani

Supportive families;
Uncles and Aunties

For Their Love, Support and Best Wishes.

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ABSTRACT

Essential oil is an aromatic liquid that is extracted from various parts of the plants. It contains the true essence of the plant and has many therapeutic benefits. Patchouli essential oil from the extraction of dried Patchouli (*Pogostemon Cablin*) leaves is the important ingredient in many fragrance products like perfumes and also use widely in medical field. This experiment use ultrasonication-assisted solvent extraction method that comprises two set of experiments in order to investigate the effect of ultrasonic and type of solvent on extraction process. Ethanol, hexane and acetone are the solvents used for the first experiment. The best solvent among three is chosen to be used in second experiment. In the second experiment, ultrasound is used in order to investigate its effect compared to the experiment without using ultrasonic. The qualitative and quantitative analysis has been done in order to show the objectives were achieved. Qualitative analysis involved the chromatogram analysis from GCMS while quantitative analysis is based on the percent yield. From qualitative analysis, ethanol gives the highest peak area (27.92%) than hexane (20.01%) and acetone (20.42%). In addition, average peak area for ultrasonic method (50.18%) is better than without using ultrasonic (42.40%). Meanwhile, for qualitative analysis, ethanol can extract highest yield (2.87%) compared to hexane (2.53%) and acetone (2.00%). Then, by using ultrasonic, it gives higher average yield (2.27%) than without using ultrasonic (1.67%). Therefore, from these analyses, the best solvent used for solvent extraction is ethanol because it produced highest quality and most yields of patchouli oil. This experiment also has the better result when it involves the ultrasonication method.

ABSTRAK

Pati minyak adalah cecair aroma yang boleh diekstrak daripada banyak bahagian tumbuhan. Ia mengandungi pati asli tumbuhan dan mempunyai banyak kelebihan untuk terapi. Minyak patchouli yang terhasil daripada pengekstrakan daun (*Pogostemon cablin*) kering merupakan bahan ramuan dalam banyak produk wangian seperti minyak wangi dan juga banyak digunakan dalam bidang perubatan. Eksperimen ini menggunakan kaedah penggunaan pelarut dengan bantuan ultrasonik yang melibatkan dua set eksperimen dalam usaha untuk mengkaji kesan ultrasonik dan pelarut dalam proses pengekstrakan. Etanol, heksane dan aseton adalah tiga pelarut yang digunakan dalam eksperimen ini. Pelarut yang terbaik daripada tiga pelarut tersebut akan dipilih untuk digunakan dalam eksperimen yang kedua. Dalam eksperimen yang kedua, ultrabunyi digunakan untuk mengkaji kesannya jika dibandingkan dengan eksperimen yang tidak menggunakan ultrasonik. Analisis kualitatif dan kuantitatif telah dibuat untuk menunjukkan objektif tercapai. Analisis kualitatif melibatkan analisis kromatogram daripada GCMS manakala analisis kuantitatif pula berdasarkan peratus hasil. Daripada analisis kualitatif, etanol memberikan luas puncak yang paling besar (27.92%) berbanding heksane (20.01%) dan aseton (20.42%). Selain itu, purata luas puncak kaedah penggunaan ultrabunyi (52.18%) lebih baik daripada tidak menggunakan ultrabunyi (42.40%). Manakala daripada analisis kuantitatif, etanol boleh mengekstrak hasil yang paling banyak (2.87%) berbanding heksane (2.53%) dan aseton (2.00%). Kemudian, penggunaan ultrabunyi memberikan lebih purata hasil (2.27%) berbanding tidak menggunakan ultrabunyi (1.67%). Maka, daripada analisis ini etanol adalah pelarut terbaik kerana ia menghasilkan hasil minyak patchouli yang paling berkualiti dan paling banyak. Daripada eksperimen ini juga, hasil minyak adalah lebih baik sekiranya melibatkan penggunaan ultrasonik.

TABLE OF CONTENTS

CHAPTER	TITLE	PAGE
	TITLE PAGE	
	DECLARATION	v
	ACKNOWLEDGEMENT	vii
	ABSTRACT	viii
	ABSTRAK	ix
	TABLE OF CONTENTS	x
	LIST OF TABLES	xiii
	LIST OF FIGURES	xiv
	LIST OF SYMBOLS	xv
	LIST OF ABBREVIATIONS	xvi
	LIST OF APPENDICES	xvii
1	INTRODUCTION	1
	1.1 Background	1
	1.2 Problem Statement	3
	1.3 Objective	4
	1.4 Scope	4
2	LITERATURE REVIEW	5
	2.1 Essential Oils	5
	2.1.1 Introduction	5
	2.1.2 Essential Oil Constituents	7
	2.1.3 Uses of Essential Oils	7
	2.1.4 Essential Oils versus Synthetic Oils	8
	2.1.5 Hazardous of Essential Oils	9

2.2	Patchouli Plant	9
2.2.1	Patchouli Plant	9
2.2.2	Patchouli Essential Oil	11
2.2.2.1	Patchouli Essential Oil Constituents	12
2.2.2.2	Uses of Patchouli Essential Oil	13
2.3	Extraction of Essential Oils	14
2.3.1	Introduction	14
2.3.2	Solvent Extraction	15
2.3.3	Ultrasonic Extraction	17
2.4	Extraction Principles and Mechanisms	19
2.4.1	Extraction Principles and Mechanisms of Solvent	19
2.4.2	Extraction Principles and Mechanisms of Ultrasonic	20
2.5	Solvent Used	22
2.5.1	Ethanol	22
2.5.2	Hexane	23
2.5.3	Acetone	24
3	METHODOLOGY	25
3.1	Introduction	25
3.2	Experimental Methodology	26
3.2.1	Methodology	27
3.3	Experimental Works	27
3.3.1	Solvent Extraction Experimental Works	27
3.3.2	Ultrasonic Extraction Experimental Works	29
3.3.3	Preparation of Sample for Analysis	32
3.4	Analysis	32
3.4.1	Analysis of Essential Oil using GCMS	32

3.4.2	Identification of Essential Oil Constituents	33
3.5	Calculation of Yield of Extraction Process	34
4	RESULT AND DISCUSSION	35
4.1	Introduction	35
4.2	Qualitative Analysis	35
4.2.1	GCMS Analysis of Patchouli Essential Oil Using Solvent Extraction Method	36
4.2.2	GCMS Analysis of Patchouli Essential Oil Using Ultrasonic and Without Ultrasonic Extraction Method	39
4.2.2.1	Using Ultrasonic Extraction Method	39
4.2.2.2	Without Ultrasonic Extraction Method	41
4.3	Quantitative Analysis	45
4.3.1	Yield of Patchouli Oil from Solvent Extraction Method	45
4.3.2	Yield of Patchouli Oil from Ultrasonic and Without Ultrasonic Extraction Method	46
5	CONCLUSION AND RECOMMENDATIONS	48
	REFERENCES	50
	Appendices A-B	53-66

LIST OF TABLES

TABLE NO.	TITLE	PAGE
2.1	Parts of various plants for extraction	6
2.2	Scientific classification of patchouli	10
2.3	The comparison of solvent properties used	22
3.1	Experiment condition of solvent extraction	28
3.2	Experiment condition of ultrasonic and without ultrasonic	30
4.1	Summary of qualitative analysis of experiment 1	38
4.2	Summary of qualitative analysis of experiment 2	44
4.3	Table yield of essential oil from solvent extraction method	45
4.4	Table yield of essential oil from ultrasonic and without ultrasonic extraction method	46

LIST OF FIGURES

FIGURE NO	TITLE	PAGE
2.1	Patchouli (<i>Pogostemon cablin</i>)	10
2.2	The structures of nine identified compounds in <i>Pogostemon cablin</i> .	12
2.3	Experimental setup for indirect using a cleaning bath	18
2.4	Experimental setup for direct extraction using a cleaning bath	18
2.5	Schematic diagram of vegetal cell structures	21
3.1	Overall methodology	26
3.2	Flow chart detailing solvent extraction experiment	29
3.3	Flow chart showing ultrasonic-assisted solvent extraction experiment	31
3.4	Computerized GCMS system	33
4.1	Analysis of sample 1 (ethanol)	36
4.2	Analysis of sample 2 (hexane)	37
4.3	Analysis of sample 3 (acetone)	38
4.4	Analysis of sample 1 (ultrasonic-10min)	39
4.5	Analysis of sample 2 (ultrasonic-20min)	40
4.6	Analysis of sample 3 (ultrasonic-30min)	41
4.7	Analysis of sample 4 (without ultrasonic-10min)	42
4.8	Analysis of sample 5 (without ultrasonic-20min)	43
4.9	Analysis of sample 6 (without ultrasonic-30min)	44
4.10	Graph of yield of patchouli essential oil versus oil recovered	47

LIST OF SYMBOLS

%	- Yield percentage
°C	- Degree Celsius
	- Micro

LIST OF ABBREVIATIONS

g	- Gram
ml	- Mililiter
GCMS	- Gas Chromatography Mass Spectrometer
Min	-Minute

LIST OF APPENDICES

APPENDIX	TITLE	PAGE
A	Picture of experiments	53-54
B	Result of analysis (chromatogram)	55-66

CHAPTER 1

INTRODUCTION

1.1 Background

Essential oil is a concentrated liquid that contains various elements such as aromatic compounds, organic constituents, including hormones, vitamin and other natural elements. These compounds are extracted from various parts of a plant and are highly volatile. In the plant, essential oils are produced inside the protoplasm of the cells and stored as micro droplets in the glands of the plant. The oil needs to diffuse through the wall of the glands and spread over the surface of the plant before evaporating and filling the air with perfume.

The oils are rich in energy and chemically active. As such, essential oils are used for many different reasons and in different ways. Commercially, essential oils are used extensively in three main industries which are food, pharmaceutical and fragrance industries. Modern scientific research leads to production synthetic essential that creates the fragrances. However, they are dissimilar from natural fragrance oils or perfume as essential oils are derived from the true plants, as such it may also not contain the therapeutic benefit same like the natural essential oil does.

Patchouli essential oil is obtained from the leaves of *Pogostemon cablin* (Patchouli), a plant from the *Lamiaceae* family, and is widely acknowledged for its characteristic pleasant and long lasting woody, earthy, camphoraceous odor. It is one of the important natural essential oils used to give a base and lasting character to a fragrance in perfumery industry. Patchouli oil is an important ingredient in many fragrance products like perfumes, as well as in soaps and cosmetic products (Bauer *et al.*, 1997) as well as for aromatherapy, spiritual use and medicinal field.

The composition of the patchouli oil is complex but distinct because it consists largely of sesquiterpenes (Buré *et al.*, 1719; Dung *et al.*, 1989; Lawrence, 1990). Specifically, the main constituent of patchouli oil is patchoulol. At present, patchouli plants are the only commercial source of patchoulol and cost-effective synthetic routes for enantiomeric pure patchoulol have yet to be developed (Näf *et al.*, 1981; Srikrishna and Satyanarayana, 2005).

From the researches that have been done before, there are many methods to extract essential oil including conventional and modern techniques but each of them has its own advantages and disadvantages. The suitable method depends on the plant that we want to extract. So, the selection of the best method is crucial to ensure the best quality of essential oil obtained. Most oils are extracted using steam distillation, which is one of the conventional methods.

In this experiment, we study on two methodologies which are the solvent extraction and ultrasonication. These two methods are independent and have the different scope of experiment. Solvent extraction uses the solvent as the medium extractor while ultrasonication use wave to ease the extraction of essential oils from patchouli leaves. Then, the yield from both experiments will be analyzed to obtain the compound in the patchouli oil. Finally, qualitative and quantitative analysis will be done to show the objectives are achieved.

1.2 Problem Statement

In this study, the patchouli leaf is being used as the raw material. Currently, the demand of patchouli oil is very high almost every year (2000 tonnes per annum) because it has wide range of usages. Therefore, it is a big potential to make the profit from this patchouli oil extraction as the growth of market demand. Even many aromatics chemicals have been produced, many people still prefer to the true botanical aroma.

Patchouli is commonly extracted for its essential oils using methanol or ethanol as solvent. This time we are using other solvents which are ethanol, hexane and acetone to make comparison and choose the best solvent in extracting patchouli essential oils. Conventional steam distillation method use a large amount of heat in the process which can cause the thermal degradation of many compounds contained in the patchouli leaf. Compared to steam distillation method, solvent extraction method is more suitable to be used on delicate plants because it uses very little heat that makes it able to produce essential oils in higher amounts and at lower cost. Other than that, it is important to improve the existing products of fragrance and also try to encourage the development of local technologies to take advantage of market opportunities.

Meanwhile, ultrasonication is the new method in essential oil extraction. The wave used will penetrate the cell walls and facilitates the transfer from the cell into the solvent. Therefore, the extraction becomes easier. So, this research is important in comparing the effect of using solvent extraction and ultrasonic extraction method to the extraction process of patchouli oil.

1.3 Objective

The aim of this project is to extract essential oils from patchouli leaves by using ultrasonic-assisted solvent extraction method.

1.4 Scope

This research is based on experimental studies of solvent extraction and ultrasonication. In order to achieve the objectives mentioned above, three scopes have been identified:

- i. To investigate the effect of solvents on extraction.
- ii. To investigate the effect of ultrasonic on extraction.
- iii. To analyze the product compounds from the extraction process.

CHAPTER 2

LITERATURE REVIEW

2.1 Essential Oils

2.1.1 Introduction

Essential oil is known as volatile or ethereal oils, or simply as the oil of the plant material from which they were extracted. The term essential shows that the oil carries distinctive scent (essence) of the plant. Essential oils do not as a group need to have any specific chemical properties in common, beyond conveying characteristic fragrances. They are 75 to 100 times more concentrated than the oils in dried herbs. The use of volatile plant oil, including essential oils, for psychological and physical well being has dated back thousands of years. The ancient Chinese are generally acknowledged as the founders of aromatherapy from essential oils and it was used by the ancient Egyptians and ancient Greeks as medicinal perfumes.

Essential oil can be generally distilled from the leaves, stems, flowers, bark, roots or other elements from various parts of plants. They are not true oils in the manner of lubricant vegetable oils, but highly fluid and exceptionally volatile. However, most of essential oils are clear and contain the true essence of the plant it was derived from. Experts recognize an essential oil by its aroma and check its composition by a process called Gas Liquid Chromatography. Colour can also be an indicator; eucalyptus is colourless, chamomile varies from white to blue and others,

like basil and sandalwood (both light greenish-yellow), are in pastel shades. Yet others are richly pigmented, like jasmine, a deep reddish-brown, patchouli, brown, and rose, orange-red.

There are only about 700 plants which considered aromatic among all types of plants in the world that can be used for the production of essential oils and hundreds of other essential oils available for use, many with known antibacterial properties. Table 2.1 shows the parts of various plants that can be extracted.

Table 2.1: Parts of various plants for extraction

<u>Berries</u>	<u>Leaves</u>	<u>Flower</u>
<ul style="list-style-type: none"> • Allspice • Juniperkejut 	<ul style="list-style-type: none"> • Basil • Bay leaf • Cinnamon • Common sage • Eucalyptus • Lemon grass • Melalueca • Oregano • Patchouli • Peppermint • Pine • Rosemary • Spearmint • Tea tree • Thyme • Wintergreen 	<ul style="list-style-type: none"> • Chamomile • Clary sage • Clove • Geranium • Hyssop • Jasmine • Lavender • Manuka • Marjoram • Orange • Rose • Ylang-ylang
<p><u>Seeds</u></p> <ul style="list-style-type: none"> • Almond • Anise • Celery • Cumin • Nutmeg oil 		
<p><u>Bark</u></p> <ul style="list-style-type: none"> • Cassia • Cinnamon • Sassafras 		<p><u>Peel</u></p> <ul style="list-style-type: none"> • Bergamot • Grapefruit • Lemon • Lime • Orange • Tangerine
<p><u>Wood</u></p> <ul style="list-style-type: none"> • Camphor • Cedar • Rosewood • Sandalwood 	<p><u>Resin</u></p> <ul style="list-style-type: none"> • Frankincense • Myrrh 	
<p><u>Rhizome</u></p> <ul style="list-style-type: none"> • Ginger 		<p><u>Root</u></p> <ul style="list-style-type: none"> • Valeria

2.1.2 Essential Oils Constituents

Essential oils contain numerous constituents that contribute to the characteristic odour and medicinal effects. The major chemical components that account for the pleasant aromatic odours are primarily terpenes, monoterpenes and linalool (Williams, 1997). The presence and quantity of the various components varies between oils and determines the individuality of the oil (Tisserand and Balacs, 1996).

Essential oils represent a small fraction of a plant's composition but confer the characteristic for which aromatic plants are used in the pharmaceutical, food and fragrance industries. Essential oils have a complex composition, containing from a few dozen to several hundred constituents, especially hydrocarbons (terpenes and sesquiterpenes) and oxygenated compounds (alcohols, aldehydes, ketones, acids, phenols, oxides, lactones, acetyls, ethers and esters). Both hydrocarbons and oxygenated compounds are responsible for the characteristic odors and favors. The proportion of individual compounds in the oil composition is different from trace levels to over 90%. The aroma's oil is the result of the combination of the aromas of all components. Trace components are important, since they give the oil a characteristic and natural odor. Thus, it is important that the natural proportion of the components is maintained during extraction of the essential oils from plants by any procedure (Anitescu *et al.*, 1997).

2.1.3 Uses of Essential Oils

Various essential oils have been used medicinally at different periods in history. Medical applications proposed by those who sell medicinal oils vary from skin treatments to remedies for cancer, and are often based on historical use of these oils for these purposes. Interest in essential oils has revived in recent decades, with the popularity of aromatherapy, a branch of alternative medicine which claims that the specific aromas carried by essential oils have curative effects. Oils are volatilized or diluted in carrier oil and used in massage, or burned as incense, for example.

Furthermore, these aromatic characteristics of essential oils may provide various functions for the plants itself including; attracting or repelling insects (odors of the flowers); while in plant metabolism, a few essential oils might involved in this process; Leaf oils, wood oils, and root oils may serve to protect against plant parasites or depredations by animals as well as anti-bacterial agent which is utilizing the hormone in the oil.

2.1.4 Essential Oil versus Synthetics Oils

Nowadays, essential oils are subjected to more scientific investigation and it was discovered that some of them could be synthesized from other materials. Essential oils are not the same as fragrance oils or perfume where essential oils are derived from the true plants.

Synthetic essential oils are produced by blending aromatic chemicals mostly derived from coal tar which can duplicate the smell of the pure essential oils while the essential oil have the complex chemical components which created in nature that can determine its true aromatic benefits. Synthetic essential oils are unnaturally created fragrances since it contains artificial substances, and it may also do not offer the therapeutic benefit that essential oils does. This is how we can easily compare the differences between synthetic and pure essentials oils. Although synthetic essential oils are not suitable for aromatherapy, they still can be used as the scent to crafts, potpourri, soap and perfume at a fraction of the cost. The reason of these synthetic products is mainly to reduce the cost of production. As it is always quicker and cheaper to produce the laboratory versions than natural plant extracts, true essential oils began to fall from favor.

There is no synthetic substitute for patchouli oil until today, which increases its value and demand in the perfumery market. Currently, the consumption of patchouli oil in the world is about 2000 tonnes per annum (Amir H. Barati *et al.*, 2007).

2.1.5 Hazardous of Essential Oils

Although essential oils are known for their antimicrobial properties, medical teams rarely use them. This is primarily due to lack of scientific evidence of their efficacy, toxicity issues and the availability of conventional therapy. Most readily available essential oils are safe if used in small doses, and side effects are generally rare. Possible side effects include rashes, itching, and irritation on the skin. Allergic reactions include watery eyes, sneezing, and inflammation. Some essential oils may cause nausea, dizziness, or gastrointestinal discomfort when used in excess or by those with allergic reactions. Some essential oils, particularly those derived from citrus fruit plants, can cause increased sensitivity to sunlight and increased risk of sunburn. In addition, some essential oils have not been thoroughly tested and may be toxic. Therefore, any essential oils that have not been tested or lack adequate information should be avoided.

2.2 Patchouli

2.2.1 Patchouli Plant

Patchouli is an aromatic herb plant. Patchouli is native to The Philippines and grows wild and also cultivated in Malaysia, Indonesia, Singapore, China and India. This fragrant herb is a bush with furry leaves and purplish white flowers. It can grow up to three and half feet tall and it has large fragrant leaves. True patchouli has hairy stems, flowers only reluctantly, and is usually propagated by cuttings. Figure 2.1 and Table 2.2 show the images and the scientific classification of patchouli plant.



Figure 2.1: Patchouli (*Pogostemon cablin*)

Table 2.2: Scientific classification of patchouli

Kingdom	Plantae
Division	Magnoliophyta
Class	Magnoliopsida
Order	Lamiales
Family	Lamiaceae
Genus	<i>Pogostemon</i>
Species	<i>P. cablin</i>

Patchouli is a plant which has good economic prospect. Patchouli leaves are the economic part that contains the oil gland to be extracted out. The leaves of the patchouli bush are first dried in the sun, and then distilled to produce thick oil, amber to dark orange in colour (Fang Chen *et al.*, 2007). The yield of oil from the dried leaves is about 3%. Natural fragrances like sandalwood, rose, jasmine, vetiver, agarwood and patchouli are complex mixtures of organic molecules, which cannot be reproduced in the laboratory. Thus, patchouli enjoys an additional importance as aromatic oil. Patchouli alcohol will have long-lasting fragrant aroma when blended with other aroma chemicals.

The world production is estimated to be more than 500 tonnes/year. A small number of companies have specialized in the manufacture of refined qualities of patchouli oil for the perfume industry, where it finds extensive use in modern high-

class perfumes. There are no synthetic equivalents of the patchouli scent. The shade dry leaf upon steam distillation yields the patchouli oil of commerce, which is used in perfumery, cosmetics, processed food and is imported into India every year in large quantities. The essential oil is one of the best fixatives for heavy perfumes, which imparts strength, strong character, alluring notes and lasting patchouli qualities.

2.2.2 Patchouli Essential Oil

Patchouli oil is one of the important natural essential oils used to give a base and lasting character to a fragrance in perfumery industry. The dry leaves of patchouli when extracted using steam distillation yield an essential oil called the oil of patchouli. Indonesia is the major producer of patchouli oil in the world with an estimated 550 tons per year, which is more than 80% of the total (Robbins, 1983; Tao, 1983).

The essential oil of patchouli is extracted from the leaves. The leaves need to be shade dried and partially fermented before distilling. Fresh patchouli essential oil has a sharp, green fragrance, and needs to age to develop the deeper, earthier aroma of good patchouli oil. Patchouli essential oil should always be aged and will continue to improve the longer it sits. The color of the oil will deepen from a light yellowish, pale red to deep, dark amber upon aging, and the oil will become more and more viscous. It is non-toxic, non-irritant and non-sensitizing, but the smell of patchouli oil may be a little persistent for some people and large doses may cause loss of appetite in some individuals. There is no synthetic substitute for patchouli oil until today, which increases its value and demand in the perfumery market.

2.2.2.1 Patchouli Essential Oil Constituents

The chemical components of Patchouli oil are β -patchoulene, α -guaiene, caryophyllene, α -patchoulene, seychellene, α -bulnesene, norpatchoulene, Patchouli alcohol and pogostol. The constituents of the oil include: Patchoulol (25-35%), Alpha-Bulnesene (12-20%), Alpha-Guaiene + Seychellene (15-25%), and Alpha-Patchoulene (5-9%) (Srikrishna and Satrayanarayana, 2005). However, it is maintained that norpatchoulene, present in only 0.3-0.4 %, is playing a principal part in the overall odor picture. Natural patchouli oil contains numerous other compounds, including a wide variety of hydrocarbons, epoxides, alcohols and sesquiterpene ketones many of which are also odoriferous compounds. Figure 2.2 shows the structures of nine identified compounds in patchouli oil.

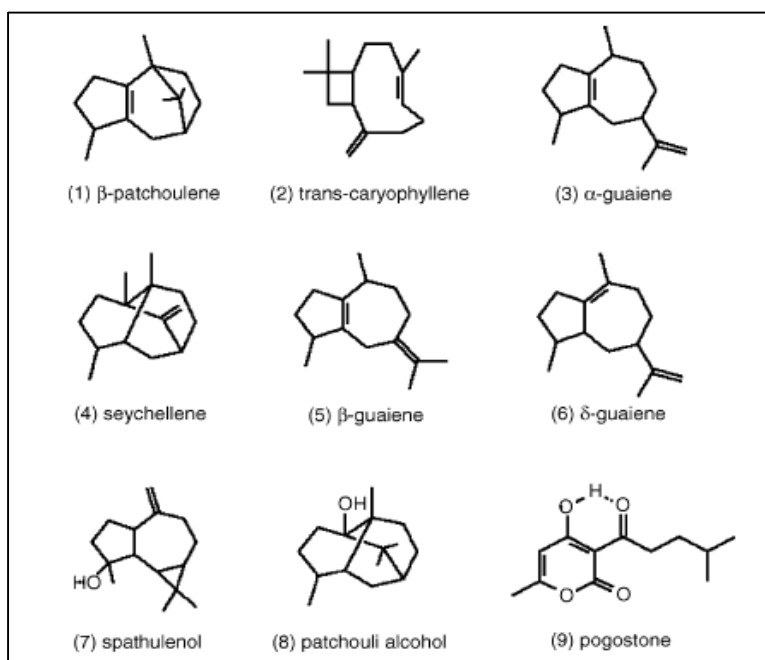


Figure 2.2: The structures of nine identified compounds in *Pogostemon cablin*.

CHAPTER 3

METHODOLOGY

3.1 Introduction

This research works focus on the achievement of the conceptual study, laboratory experimental work, analyzing and the completion of the project. The detailed experimental work procedures are discussed through out this chapter. This study consists of two independent experiments; the first experiment, to investigate the effect of different solvents to the extraction process and the second, to investigate the effect of ultrasonic to the extraction process. The yields from both experiments were analyzed with Gas Chromatography Mass Spectrometer (GCMS).

In the first experiment, three different solvents were used; ethanol, hexane and acetone, to investigate the effect of solvents used to the extraction process. During the extraction process, components were selectively separated from the mixture by selective solubility. The oils were extracted using solvents which have lower boiling points than water. From the result of the experiments, the best solvent was chosen.

Then, the second experiment of investigating the effect of ultrasonic extraction was carried out. Through this method, patchouli leaves could be mixed with the solvent and thereafter exposed to the ultrasonic wave for certain duration. The result of this experiment was compared with the experiment without using ultrasonic.

3.2 Experimental Methodology

3.2.1 Methodology

Figure 3.1 shows the overall methodology of this study. It consists of two different sets of experiments. The main activities in this research are the experimental study and the subsequent analysis.

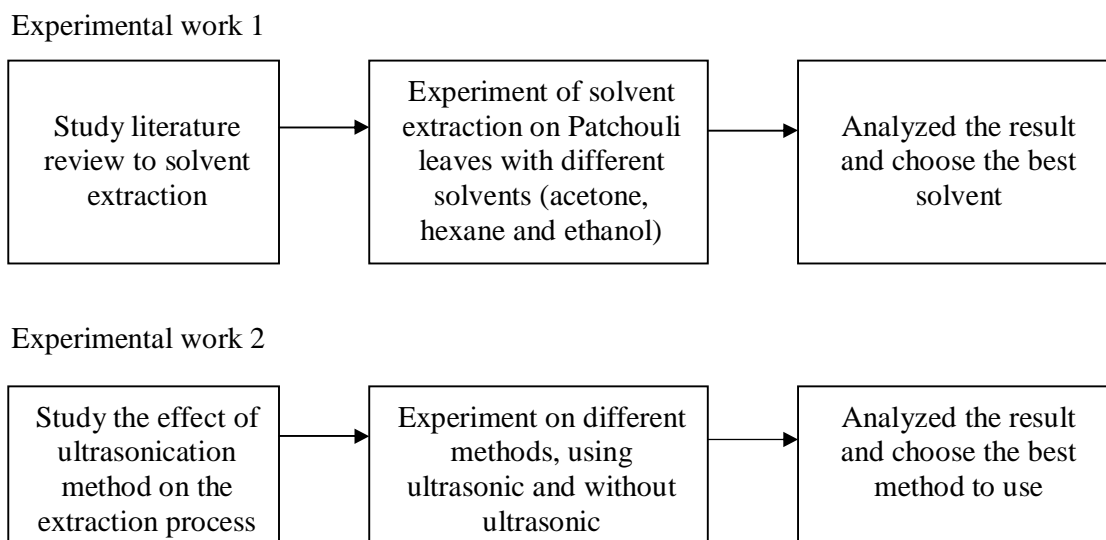


Figure 3.1: Overall methodology

Two different sets of experiments were carried out during the extraction of essential oil from patchouli leaves which comprised of:-

- i. Solvent extraction method by using ethanol, hexane and acetone solvent to investigate the best solvent.
- ii. Ultrasonication method to investigate its effect to the extraction process.

In the first experiment, we studied about the solvent extraction method, the solvents used and the effect of the solvents to the yield of the extraction. Hence, extraction time, the amount of solvents and sample used, temperature and pressure

are the fixed parameters in order to see the different amount of yield produced. Therefore, the solvent that can extract most oils and give the high concentration based on analysis from the sample was chosen as the best solvent to be used in this study.

Meanwhile, the second experiment was quite similar to the first one including the parameters, solvent and sample used, but in this experiment ultrasonication method was used to investigate its effect towards extraction process. Then, both of the methods were compared based on the yield got and the result from the analysis. After that, the best method was chosen.

3.3 Experimental Works

3.3.1 Solvent Extraction Experimental Works

Raw materials of patchouli leaves were collected and dried to a constant mass. It was to get free of any substance that can influence the impurities of oil when it has been extracted (Norazlina, 2005).

The patchouli leaves were grinded to maximize the contact surface between the leaves and solvent. Finely ground sample is more easily extracted than large particles.

Next, dried patchouli leaves were mixed with solvent in the beaker. This process was called as soaking to break down the cells and oil glands. This would help in the extraction process and make the process faster. Three samples were prepared. Each sample contains 15 gram of patchouli leaves mixed with 150 ml solvent in a ratio of 1:10. The samples were soaked in one day for extraction process. After one day, the samples were filtered using filter and the oil was later separated from the solvent using rotary evaporator. It was then analyzed using Gas Chromatography Mass Spectrometer (GCMS). Table 3.1 shows the condition of this

experiment while Figure 3.2 shows the flow chart summarizing the method employed in the experiment.

Table 3.1: Experiment condition of solvent extraction.

Reagent used (Boiling point)	Sample 1: 150ml Ethanol (78.4 °C) Sample 2: 150ml Hexane (69 °C) Sample 3: 150ml Acetone (56.3 °C)
Weight of Patchouli leaves in each sample	15 gram
Pressure	1 atm
Temperature	Room temperature
Extraction time (soaking)	24 hours

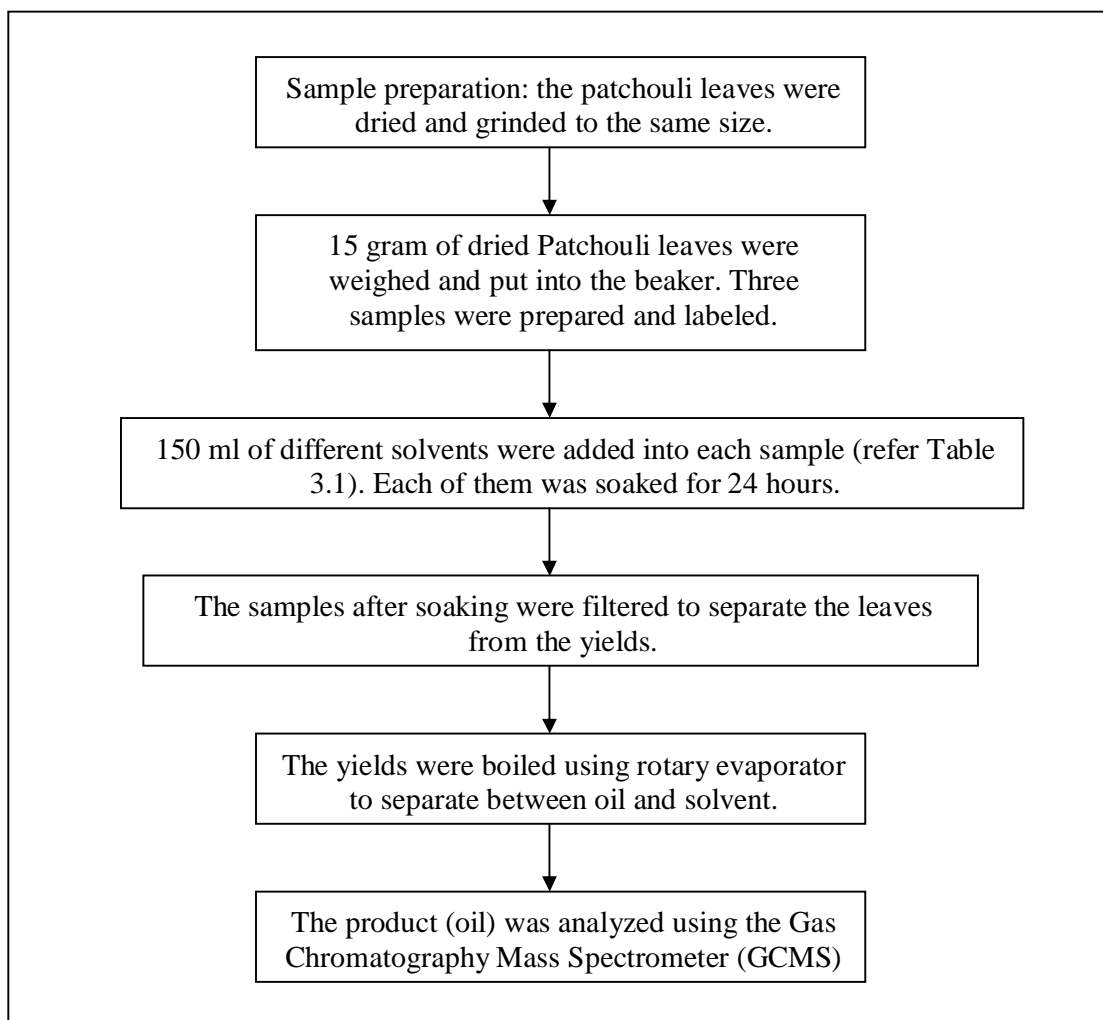


Figure 3.2: Flow chart detailing solvent extraction experiment

3.3.2 Ultrasonic Extraction Experimental Works

For ultrasonic extraction, the preparation of samples was same with solvent extraction except the solvent was fixed and set up of the ultrasonic bath/cleaner. In this experiment, the objective was to investigate the influence of the ultrasonic to the extraction process and comparing with the method without using ultrasonic. The manipulated variables in this research was the extraction time while the dependent variable was the oil yield and the independent variables were volume of the solvent,

solvent polarity, solvent concentration, size and amount of patchouli leaves, ultrasonic intensity and frequency.

Six samples were been prepared in this experiment. Three samples were used in the ultrasonic method while the other three samples were used in experiment without ultrasonic. Ethanol was used in the entire samples because it was the best solvent investigated from the first experiment. After the samples were prepared, both of the experiments were run at the same duration. The first three samples were partially immersed into the ultrasonic bath which contains water. The mixture was ultrasonicated for 10, 20 and 30 minutes with constant ultrasonic wave intensity in the bath. With the same time interval, the other three samples were let to soaking without ultrasonic. After that, all the samples were filtered using the filter and the oil was separated from the solvent using rotary evaporator. The product (oil) was analyzed using the Gas Chromatography Mass Spectrometer (GCMS). Table 3.2 shows the condition of this experiment while the Figure 3.3 shows the flow chart of ultrasonic-assisted solvent extraction experiment.

Table 3.2: Experiment condition of ultrasonic and without ultrasonic

Reagent used in each sample (Boiling point)	150 ml ethanol (78.4 °C)
Weight of Patchouli leaves in each sample	15 gram
Method	Sample 1: Ultrasonic (10 min)
	Sample 2: Ultrasonic (20 min)
	Sample 3: Ultrasonic (30 min)
	Sample 4: Without ultrasonic (10 min)
	Sample 5: Without ultrasonic (20 min)
	Sample 6: Without ultrasonic (30 min)
Pressure	1 atm
Temperature	Room temperature

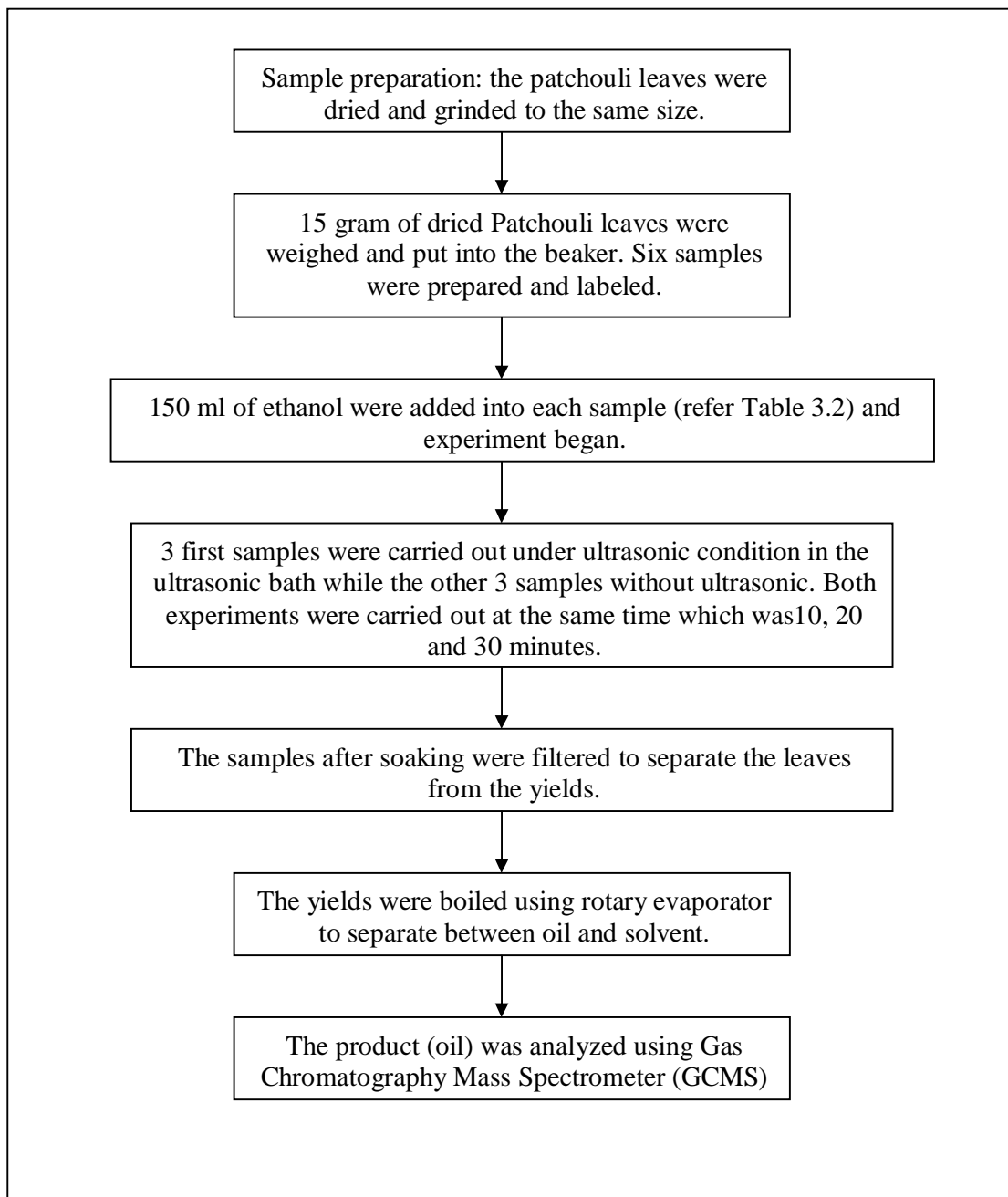


Figure 3.3: Flow chart showing ultrasonic-assisted solvent extraction experiment

3.3.3 Preparation of Sample for Analysis

The next step after extraction process is analysis. The samples for analysis were prepared according certain steps. Based on two different experiments, nine samples must be prepared, three samples for first experiment and six others for second experiment. The method of preparing all the samples is same.

Firstly, 10 μ l oil was sucked by micropipette and put in the clean vial. Then, the oil was mixed with 1000 μ l solvent. The colour of the solution must be light and not muddy. After that, the solution was added with sodium acetate (15% of the volume solution) in order to remove water in the solution. Water must be removed to prevent damage to the GCMS. Sodium sulphate became solid if there were water appearance in the solution. The water was assumed to be all removed when excess sodium sulphate was added and it does not turn into solid. Then by using syringe, needle and small filter, the solution was transferred again into the other vial. This step was to make sure no disturbance appeared during the analysis process.

3.4 Analysis

3.4.1 Analysis of Essential Oils Using GCMS

GCMS was used to analyze the patchouli essential oil. GCMS can also be used to separate small amounts of materials and determine whether a desired component was present.

In this part, GCMS was performed with an Agilent 7890A type model 5975C, with the GC system of Agilent Technologies. Compounds were separated on a 30m x 0.25mm id capillary column coated with 0.25 μ m film 5% phenyl methyl siloxane. The column temperature was at 50 $^{\circ}$ C for injection, temperature program began at 100 $^{\circ}$ C/min until 240 $^{\circ}$ C. Split injection was conducted with a split ratio of 1:10 and

helium was used as carrier gas of 1.0 ml/min flowrate. The inlet ionization source temperatures were 250°C and 280°C respectively.

3.4.2 Identification of Essential Oil Constituents

Essential oil constituents were identified by comparing retention times of chromatogram with reference compound run under identical condition. Analytical results were obtained using the reference compounds based on the area ratio between the target components and the reference compound. The percentage composition of the identification compounds were computed from the GC peak area without any correction factor. The compounds were identified by comparing their retention times and mass spectra with those of pure reference compounds. Mass spectra were also compared with those in the NIST and WILEYS mass spectra libraries. Figure 3.4 shows computerized GCMS system available in the lab.



Figure 3.4: Computerized GCMS system

3.5 Calculation of Yield of Extraction Process

Below is the formula on how the yield of the extraction process was calculated.

$$\text{Yield of the essential oil (\%)} = \frac{\text{Amount of essential oil (g) obtained}}{\text{Amount of jasmine flower (g) used}} \times 100$$

CHAPTER 4

RESULTS AND DISCUSSION

4.1 Introduction

Both of the experiments were completed. This chapter discussed based on the data from the experiment that had been carried out. Therefore, from the result, qualitative and quantitative analysis was done in order to show the objectives of this study were achieved.

4.2 Qualitative Analysis

Qualitative analysis involved the analysis from the Gas Chromatography Mass Spectrometer (GCMS) library. When one of the component reach the detector, GCMS will search for the component in library and show the detail for the component including the retention time, purity, area and component name in IUPAC and detail forms. The results describe on the analysis of the patchouli essential oil component based on the literature and comparing the purity of this oil using different solvent. The analysis was carried out from the chromatogram by comparing the retention time and peak area in order to determine the best sample used. From the chromatogram also, the compound that was detected in the sample can be determined. Based on this result, it was compared to the literature that has been made by previous researcher.

4.2.1 GCMS Analysis of Patchouli Essential Oil Using Solvent Extraction Method

From this experiment, three samples of patchouli essential oil were analyzed using GCMS to determine the component of the essential oil. This experiment was conducted using 150 ml of different solvent; ethanol, hexane and acetone, and 15 gram of dried patchouli. The extraction time was 24 hours.

i- Sample 1

Sample 1 was conducted using ethanol as the solvent. Figure 4.1 shows the GCMS analysis for sample 1. Only patchouli alcohol can be detected in this sample at retention time of 14.644 min.

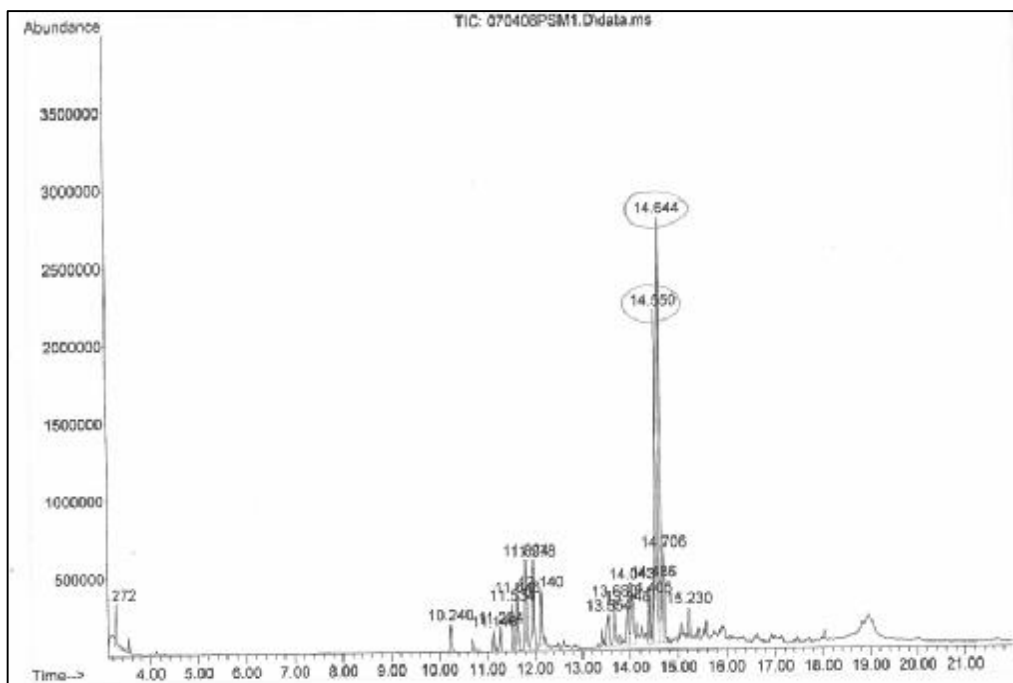


Figure 4.1: Analysis of sample 1 (ethanol)

ii- Sample 2

Sample 2 was conducted using hexane as the solvent. Figure 4.2 shows the GCMS analysis for sample 2. Only patchouli alcohol can be detected in this sample at retention time of 14.737 min.

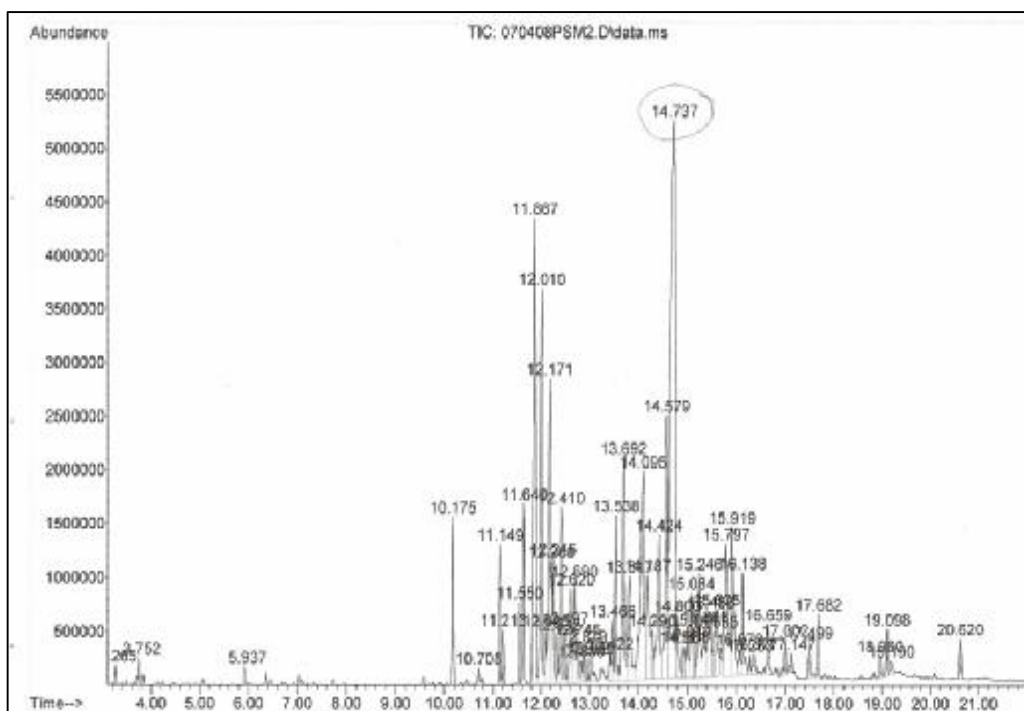


Figure 4.2: Analysis of sample 2 (hexane)

iii- Sample 3

Sample 3 was conducted using acetone as the solvent. Figure 4.3 shows the GCMS analysis for sample 3. Only patchouli alcohol can be detected in this sample at retention time of 14.638 min.

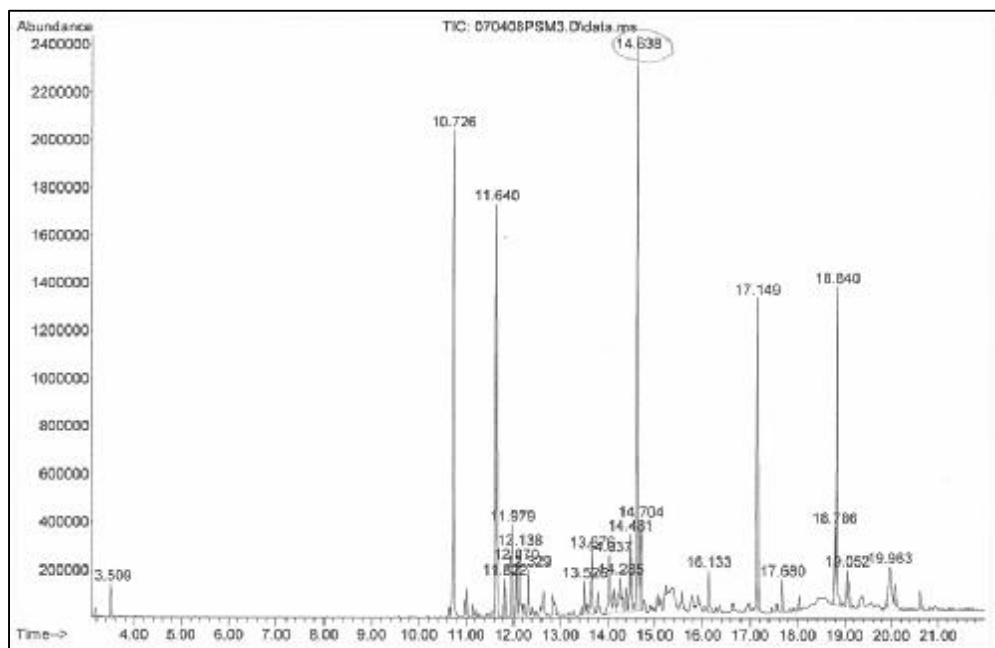


Figure 4.3: Analysis of sample 3 (acetone)

Table 4.1 shows the summary of qualitative analysis of three samples above.

Table 4.1: Summary of qualitative analysis of experiment 1

Sample (Solvent used)	Peak	Retention time (minute)	Peak Area (%)
1 (Ethanol)	16	14.645	27.92
2 (Hexane)	32	14.737	20.01
3 (Acetone)	14	14.638	20.42

From this qualitative analysis, patchouli alcohol was detected at 14 minutes and above in all samples. The peak of patchouli alcohol was the highest peak among the other compound peak in the chromatogram. From GCMS library, the compound can be easily detected including its retention time and peak area. The peak area shows how much the compound was present in the sample. When the peak area is

large, it means the compound is present much in the sample and gives the high quality. In this case, sample 1 which uses ethanol as the solvent gives the largest peak area (27.92%) of patchouli alcohol compared to the other two samples. Therefore, ethanol can give the highest quality of patchouli alcohol. Hence, ethanol was used in the second experiment.

4.2.2 GCMS Analysis of Patchouli Essential Oil Using Ultrasonic and Without Ultrasonic Extraction Method

4.2.2.1 Using Ultrasonic Extraction Method

i- Sample 1

Sample 1 was carried out for 10 min in ultrasonic bath. Figure 4.4 shows the GCMS analysis for sample 1. Patchouli alcohol was the only compound that can be detected in this sample at a retention time of 14.632 min.

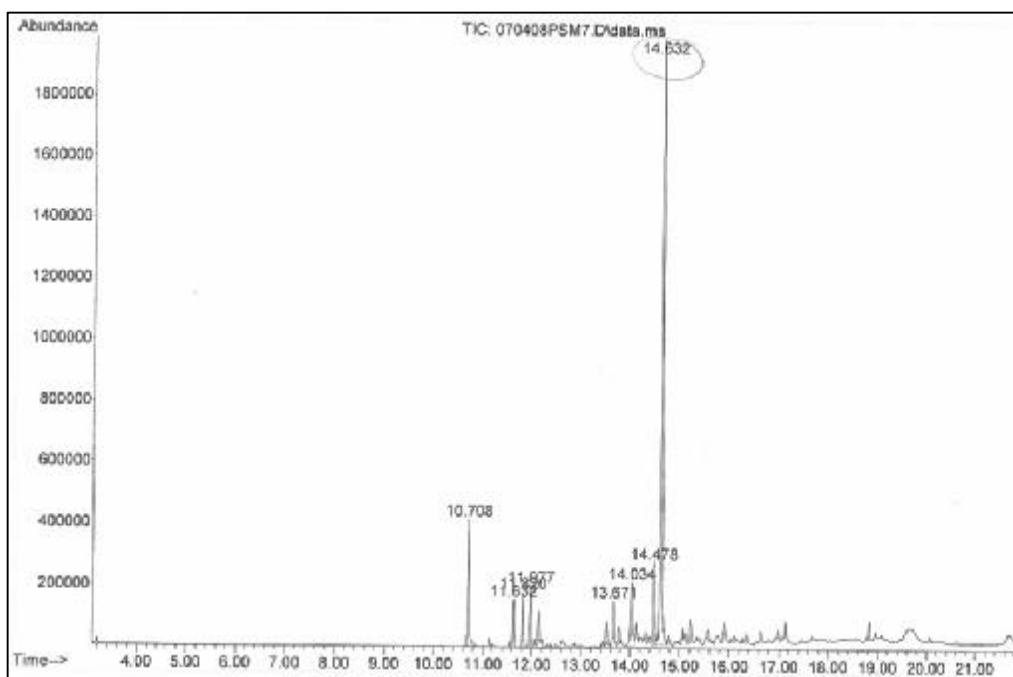


Figure 4.4: Analysis of sample 1 (ultrasonic-10 min)

ii- Sample 2

Sample 2 was carried out for 20 min in ultrasonic bath. Figure 4.5 shows the GCMS analysis for sample 2. Patchouli alcohol was the only compound that can be detected in this sample at retention time of 14.636 min.

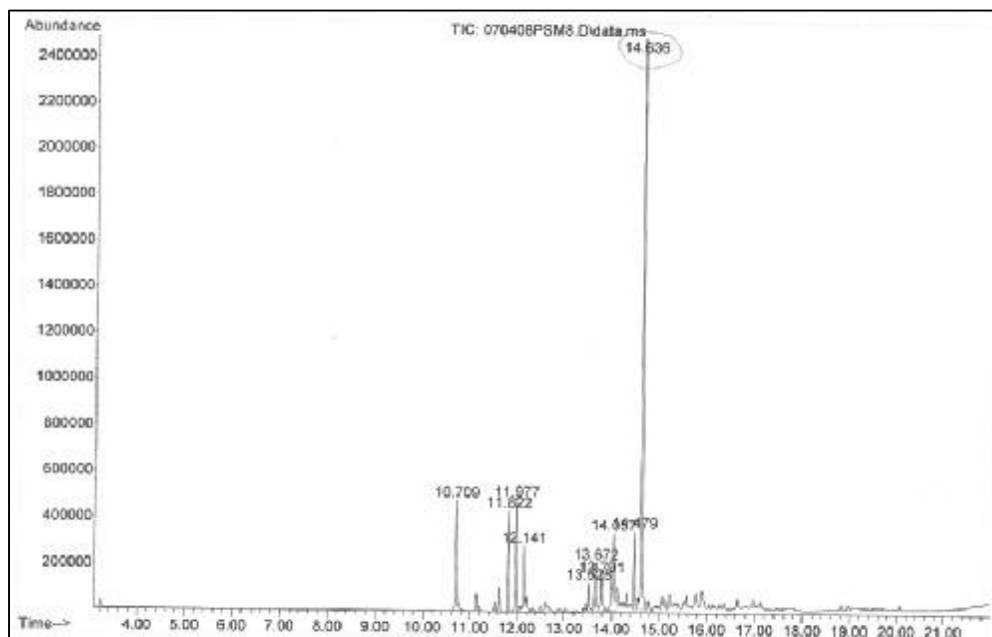


Figure 4.5: Analysis of sample 2 (ultrasonic-20 min)

iii- Sample 3

Sample 3 was carried out for 30 min in ultrasonic bath. Figure 4.6 shows the GCMS analysis for sample 3. Patchouli alcohol was the only compound that can be detected in this sample at retention time of 14.644 min.

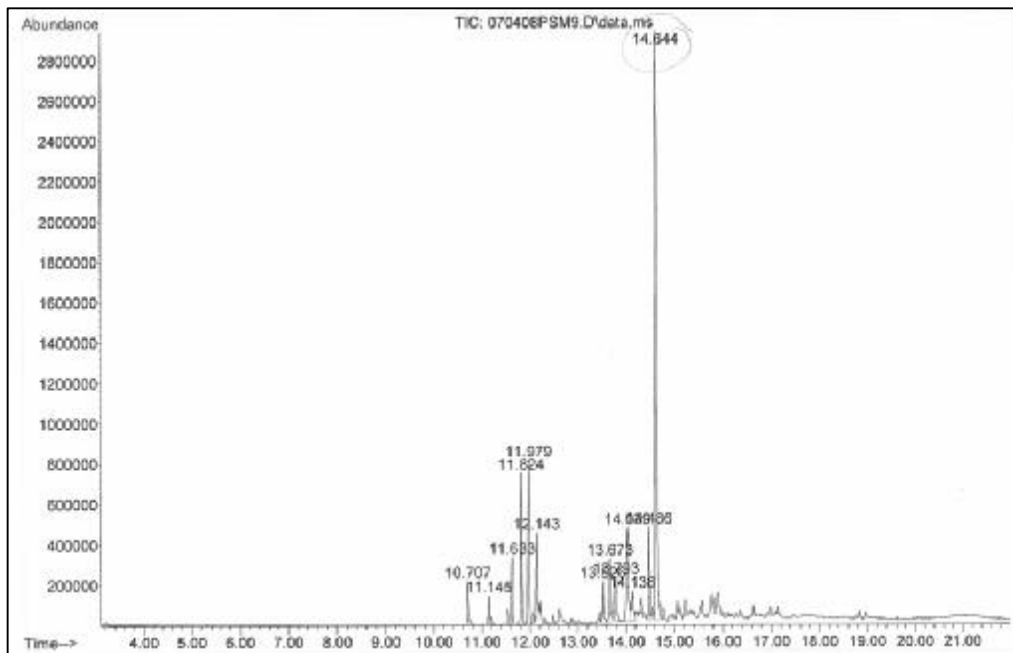


Figure 4.6: Analysis of sample 3 (ultrasonic-30 min)

4.2.2.2 Without Ultrasonic Extraction Method

i- Sample 4

Sample 4 was soaked for 10 minute without using ultrasonic bath. Figure 4.7 shows the GCMS analysis for sample 4. Patchouli alcohol was the only compound that can be detected in this sample at retention time of 14.646 min.

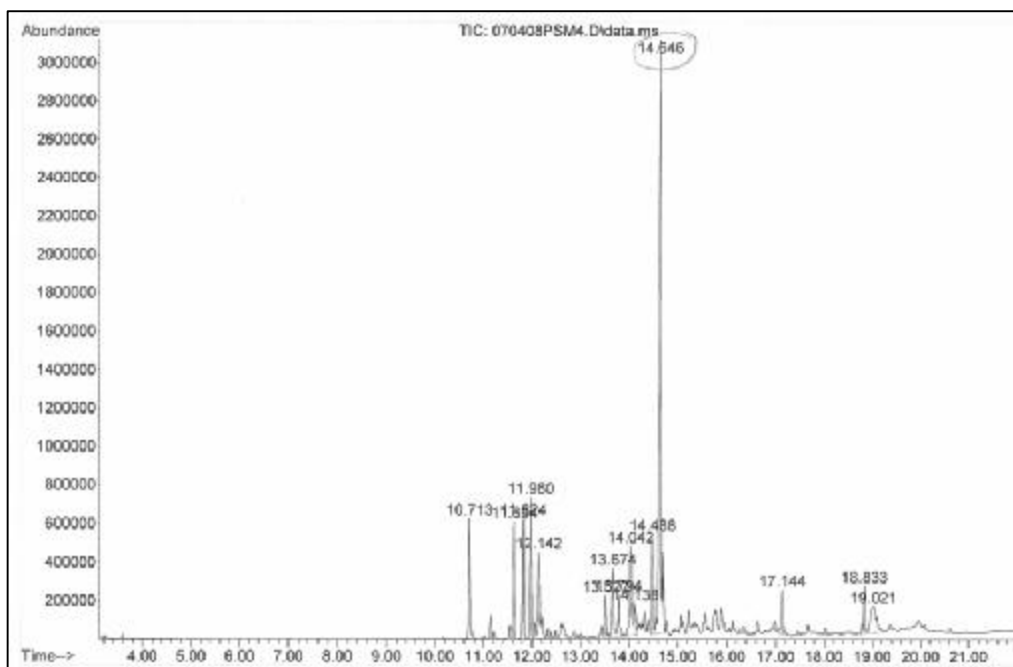


Figure 4.7: Analysis of sample 4 (without ultrasonic-10 min)

ii- Sample 5

Sample 5 was soaked for 20 minute without using ultrasonic bath. Figure 4.8 shows the GCMS analysis for sample 5. Patchouli alcohol was the only compound that can be detected in this sample at retention time of 14.648 min.

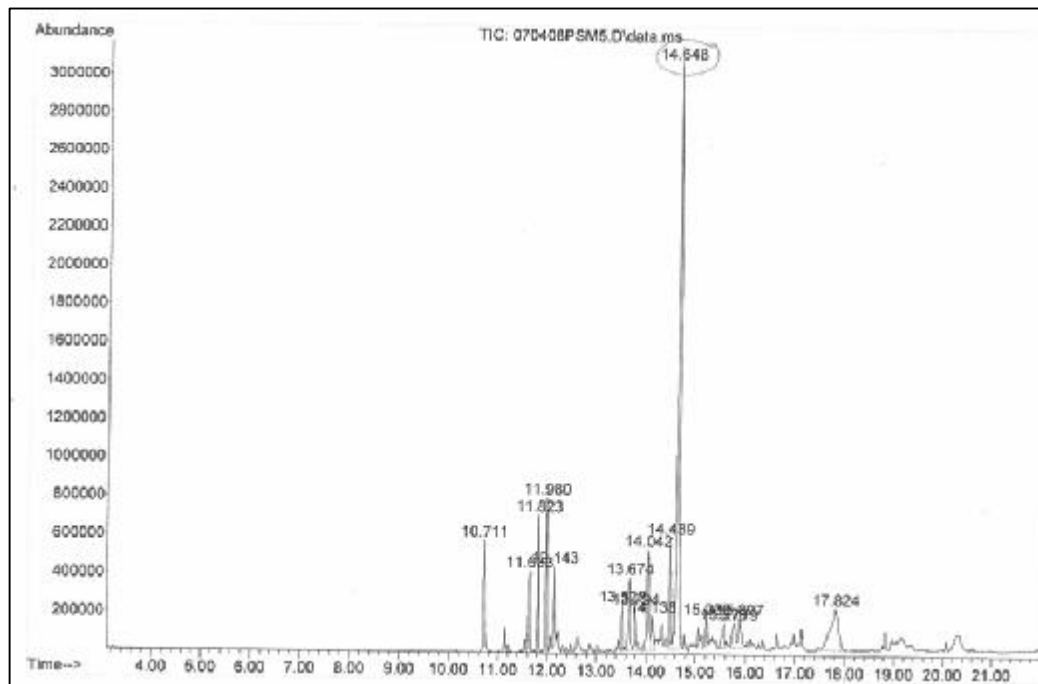


Figure 4.8: Analysis on sample 5 (without ultrasonic-20 min)

iii- Sample 6

Sample 6 was soaked for 30 minute without using ultrasonic bath. Figure 4.9 shows the GCMS analysis for sample 6. Patchouli alcohol was the only compound that can be detected in this sample at retention time of 14.634 min.

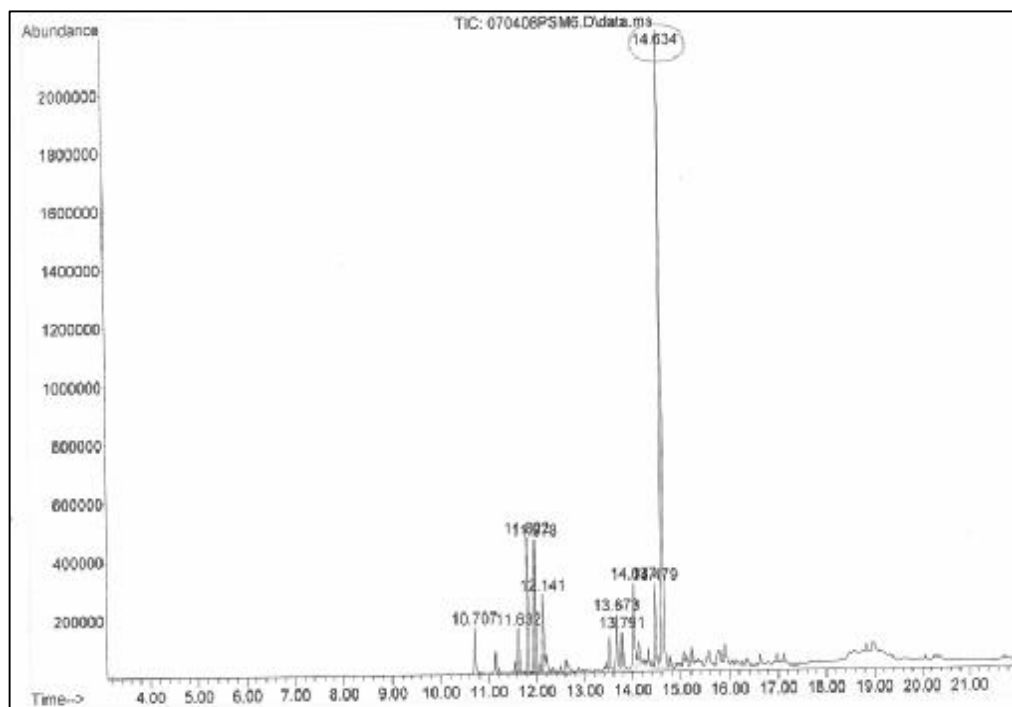


Figure 4.9: Analysis on sample 6 (without ultrasonic-30 min)

Table 4.2 shows the summary of qualitative analysis of six samples above.

Table 4.2: Summary of qualitative analysis of experiment 2

Method	Sample (duration)	Peak	Retention time (minute)	Peak Area (%)
Ultrasonic	1 (10 minute)	8	14.632	58.06
	2 (20 minute)	10	14.636	48.33
	3 (30 minute)	13	14.644	44.15
	Average			50.18
Without ultrasonic	4 (10 minute)	12	14.646	37.20
	5 (20 minute)	12	14.648	38.71
	6 (30 minute)	9	14.634	51.30
	Average			42.40

From the qualitative analysis of these six samples, patchouli alcohol was detected at 14 minutes and above in all samples. In this case, average peak area (50.18%) of patchouli alcohol of the experiment that assisted by ultrasonic was larger compared to experiment without assisted by ultrasonic. Therefore, the quality of extraction is much better when assisted by ultrasonic.

4.3 Quantitative Analysis

4.3.1 Yield of Patchouli Oil from Solvent Extraction Method

Quantitative analysis was done in order to calculate the yield of essential oil produced. The percent yield shows the pure essential oil that produced during the experiment. It can be calculated using formula that was shown in chapter 3. Table 4.3 shows the result of the yield of patchouli essential oil for three samples in the first experiment.

Table 4.3: Table yield of oil essential oil from solvent extraction method

Sample	Amount of Patchouli used (g)	Amount of oil recovered (g)	Yield of the essential oil (%)
1	15	0.43	2.87
2	15	0.38	2.53
3	15	0.30	2.00

From the quantitative analysis of these three samples, all solvents used can extract the patchouli oil. All the oils extracted are below 3% which is the maximum value of patchouli oil that can be extracted from the amount of raw material used. However, ethanol extracts the highest percent of yield among the others. Ethanol is polar solvent while patchouli alcohol is also polar compound. Polar substances tend to be soluble in polar liquids. Therefore, ethanol can extract most polar compound such patchouli alcohol compared to hexane which is non-polar solvent. Ethanol is

also better than acetone although both are polar solvents but the polarity index of ethanol is higher than acetone. Solvent with a higher polarity extracted a significantly higher amount of total desired compound. Therefore, from this quantitative analysis, ethanol is the best solvent.

4.3.2 Yield of Patchouli Oil from Ultrasonic and Without Ultrasonic Extraction Method

Table 4.4: Table yield of oil essential oil from ultrasonic and without ultrasonic method

Method	Sample	Amount of Patchouli used (g)	Amount of oil recovered (g)	Yield of the essential oil (%)
Ultrasonic	1	15	0.28	1.87
	2	15	0.31	2.07
	3	15	0.43	2.87
	Average			2.27
Without ultrasonic	4	15	0.20	1.33
	5	15	0.25	1.67
	6	15	0.30	2.00
	Average			1.67

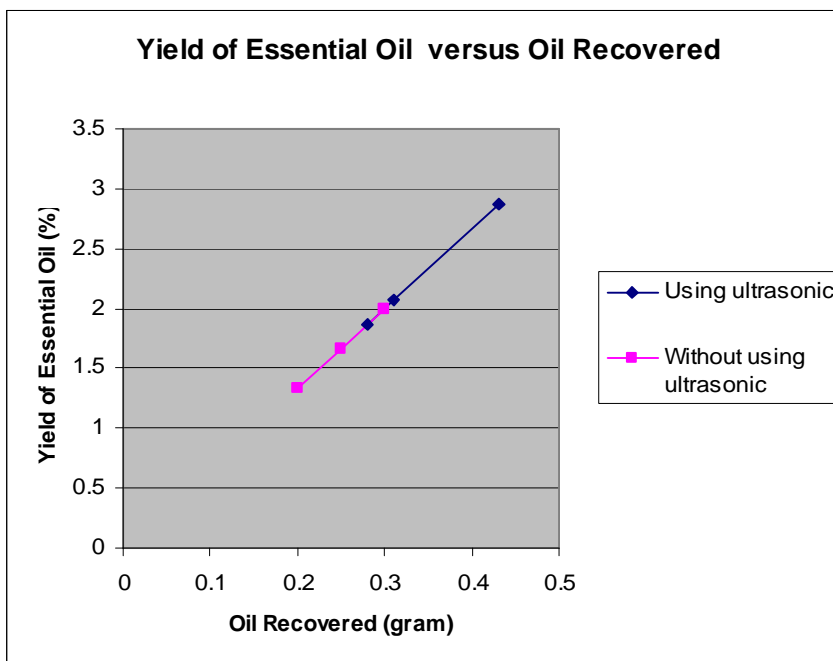


Figure 4.10: Graph of yield of patchouli oil versus oil recovered

Based on Table 4.4, the average value of the yield from the method assisted by ultrasonic are more than the yield from method without assisted by ultrasonic. All the oils extracted are also below 3%. From the table, it shows that the amount of yield is proportional to time in both experiments. When time is increase, the amount of yield is also increase.

The ultrasonic wave formed bubble and produced great force to penetrate deep into the cells. Ultrasound will help to break the cell wall and the oil is diffuse quicker. It has been anticipated that the introduction of the ultrasonic wave in this method would increase the yield and quality of the oil extracted.

CHAPTER 5

CONCLUSION AND RECOMMENDATIONS

5.1 Conclusion

Patchouli oil is widely use for many purposes. Therefore, the best method is needed in order to extract the high quality of patchouli oil. Based on the result produced, it shows all the objectives of this study are achieved which are to investigate the effects of solvent and ultrasonication method to the extraction process. From the qualitative and quantitative analysis, it can be concluded that ethanol is the best solvent to extract highest quality and most yields compared to hexane and acetone. Properties of solvent used can affected the extraction. In addition, ultrasonic extraction is better than without ultrasonic in producing higher quality and better yields as the ultrasound can help to break the cell wall and improve the diffusion process and therefore enhancing mass transfer.

5.2 Recommendations

In order to preserve and maintain the high quality of essential oils; the essential oils should be kept in a dark place or dark container to avoid contact with light. It also should be kept in a closed container and at a cold place to avoid quality reduced because of heat.

Research must be carry out in clean condition. This reason is to avoid other derivatives interrupt the experiment especially in analysis process which GCMS will detect other compound that didn't have any related with the gaharu essential oil. All appliances must be clean up perfectly before running another experiment and decon usually used as cleaning solution.

The raw materials amount used should be in the larger quantitiy in order to extract more oil. The mixture between solvent and oil should be filtered by filter paper or filtered syringe to reduce the green colour of chlorophyll in the mixture and to remove any unwanted substances.

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APPENDIX A

Picture of experiments



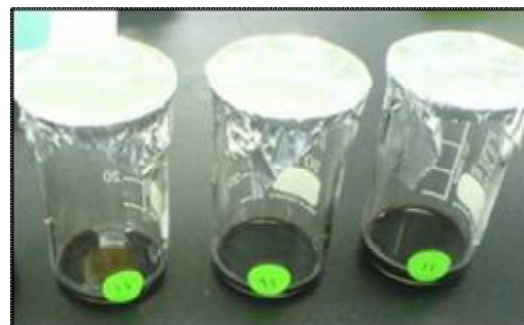
Dried Patchouli



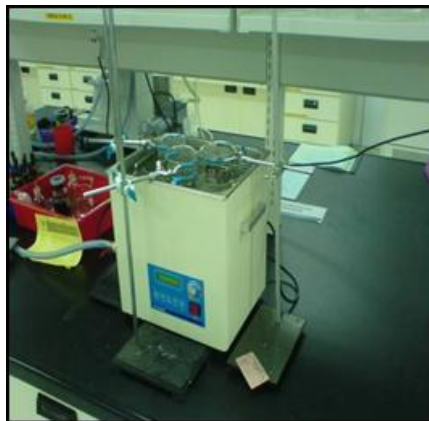
Sample preparation



Soaking



Patchouli oil after concentrated



Ultrasonication process



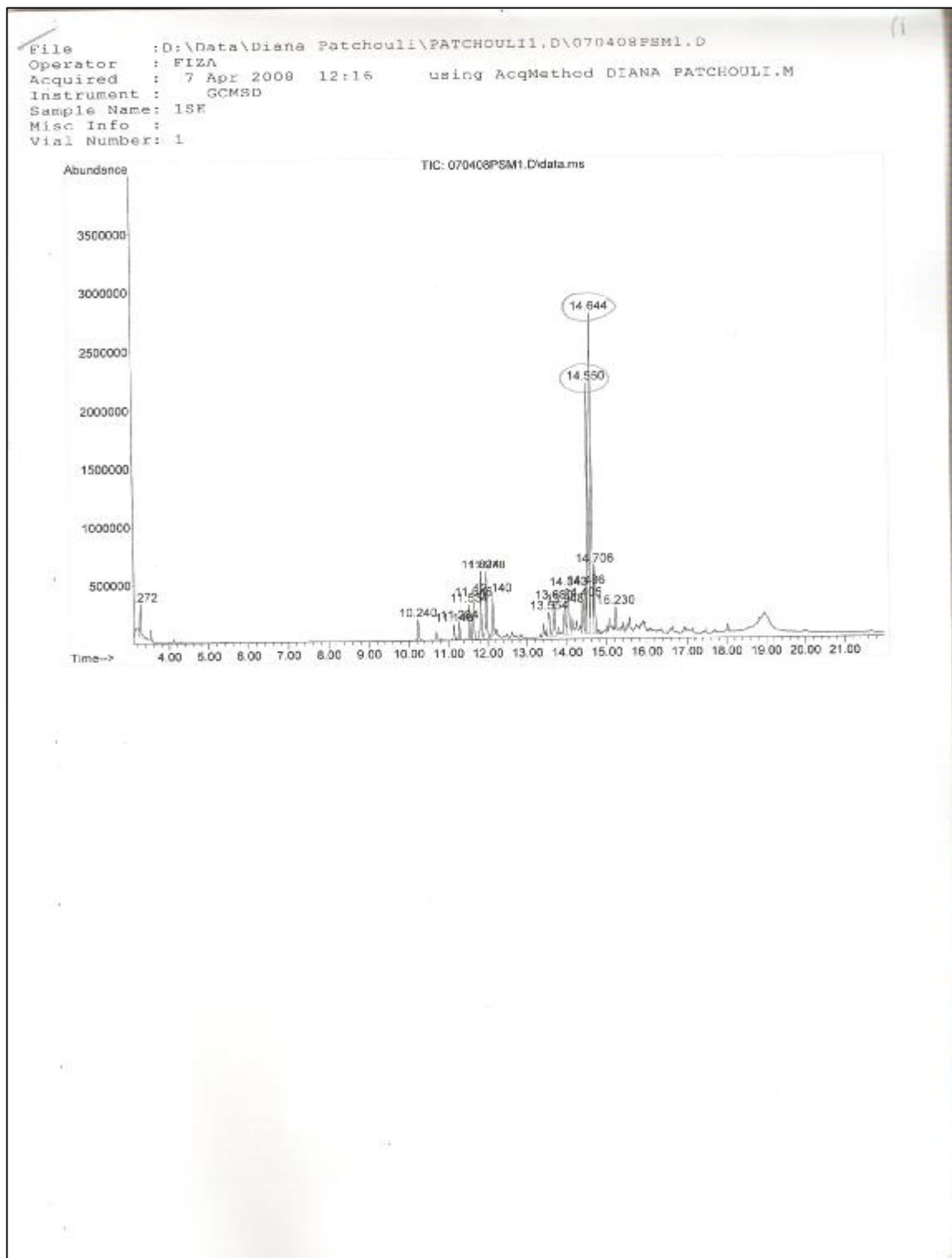
Ultrasonic bath



Rotary evaporator

APPENDIX B

Result of chromatogram



Experiment 1-Analysis of sample 1 (ethanol)

Library Search Report

```

Data Path : D:\Data\Diana Patchouli\PATCHOUL11.D\
Data File : 070408PSM1.D
Acq On    : 7 Apr 2008 12:16
Operator  : F1ZA
Sample    : 1SE
Misc      :
ALS Vial  : 1 Sample Multiplier: 1

```

```

Search Libraries:  C:\Database\NIST05a.L           Minimum Quality: 30
                   C:\Database\Flavor2.L         Minimum Quality: 30

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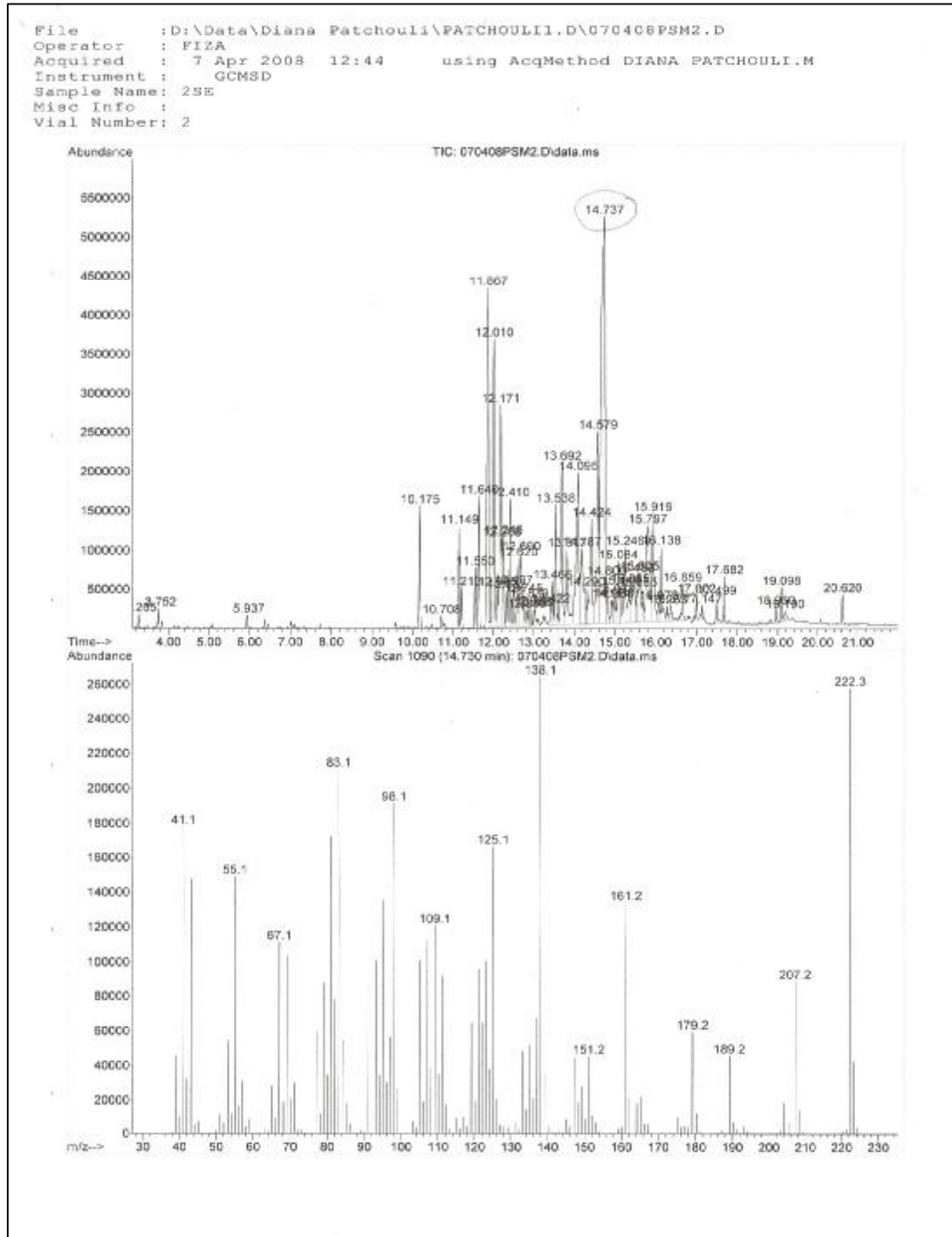
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Unknown Spectrum: Apex
Integration Events: ChemStation Integrator - autoint1.e

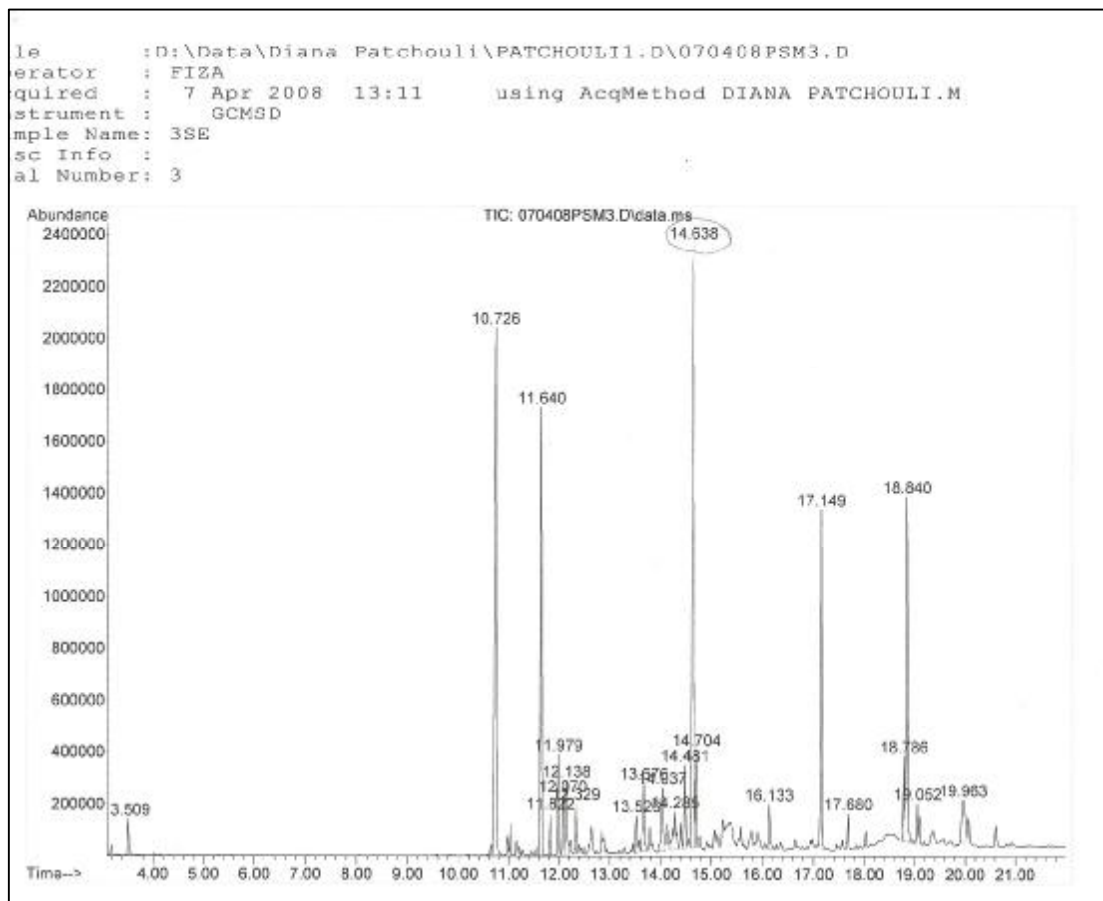
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PK#	RT	Area%	Library/ID	Ref#	CAS#	Qual
			[1.alpha.,3a.beta.,4.alpha.,8a.beta.]]			
15	14.549	19.66	C:\Database\NIST05a.L			
			Patchouli alcohol	72914	005986-55-0	99
			Patchouli alcohol	72910	005986-55-0	98
			Patchouli alcohol	72916	005986-55-0	91
16	14.645	27.92	C:\Database\NIST05a.L			
			Patchouli alcohol	72914	005986-55-0	99
			Patchouli alcohol	72910	005986-55-0	99
			Patchouli alcohol	72916	005986-55-0	96
17	14.709	4.53	C:\Database\NIST05a.L			
			2-Propenoic acid, tridecyl ester	94777	003076-04-8	91
			Dodecyl acrylate	85325	002156-97-0	90
			Dodecyl acrylate	85324	002156-97-0	87
18	15.232	1.52	C:\Database\NIST05a.L			
			2-Pentene, 4,4-dimethyl-, (E)-	3328	000690-08-4	38
			3-Nonen-5-one	18014	082456-34-6	38
			Cyclohexanol, 5-methyl-2-(1-methyl	156228	026510-92-9	38
			ethyl)-, sulfite (2:1), [1R-[1.alpha.			
			ba. {1R*,2S*,5R*},2.beta.,5.alpha.]			
]-			

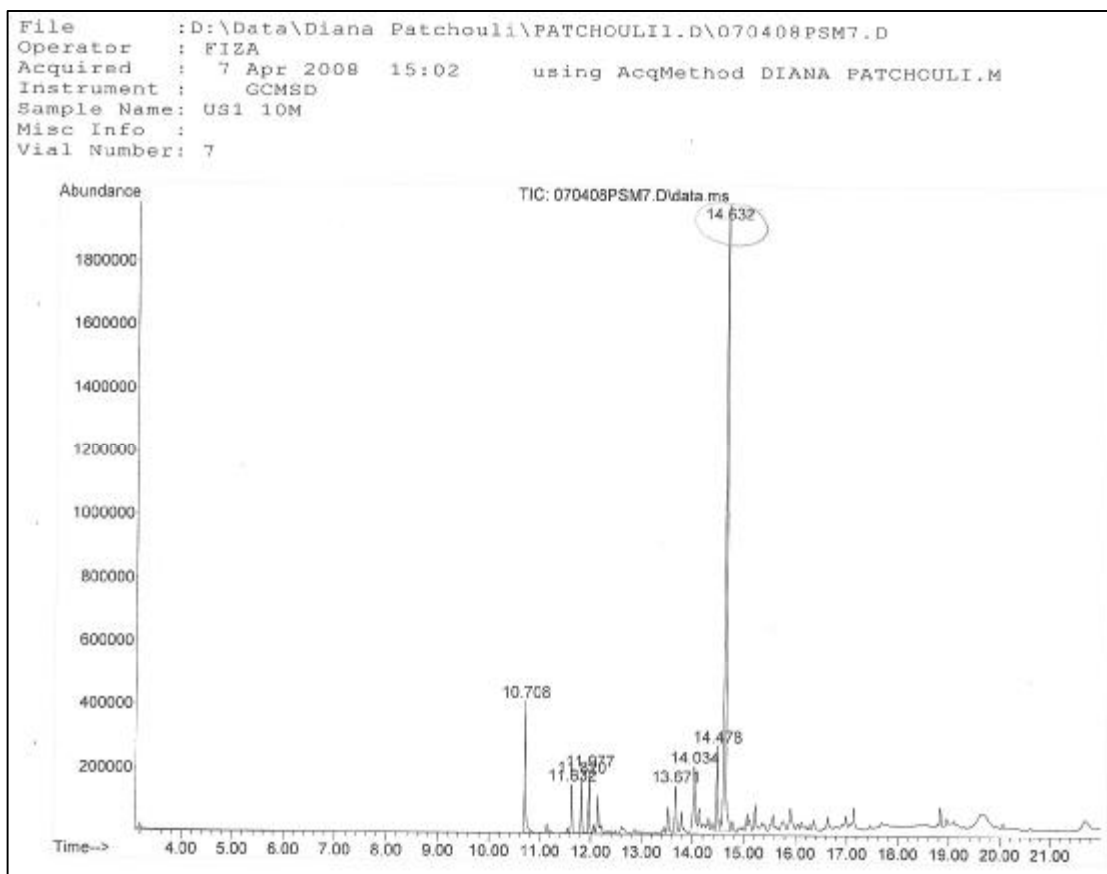
Sample of GCMS library of sample 1 in experiment 1



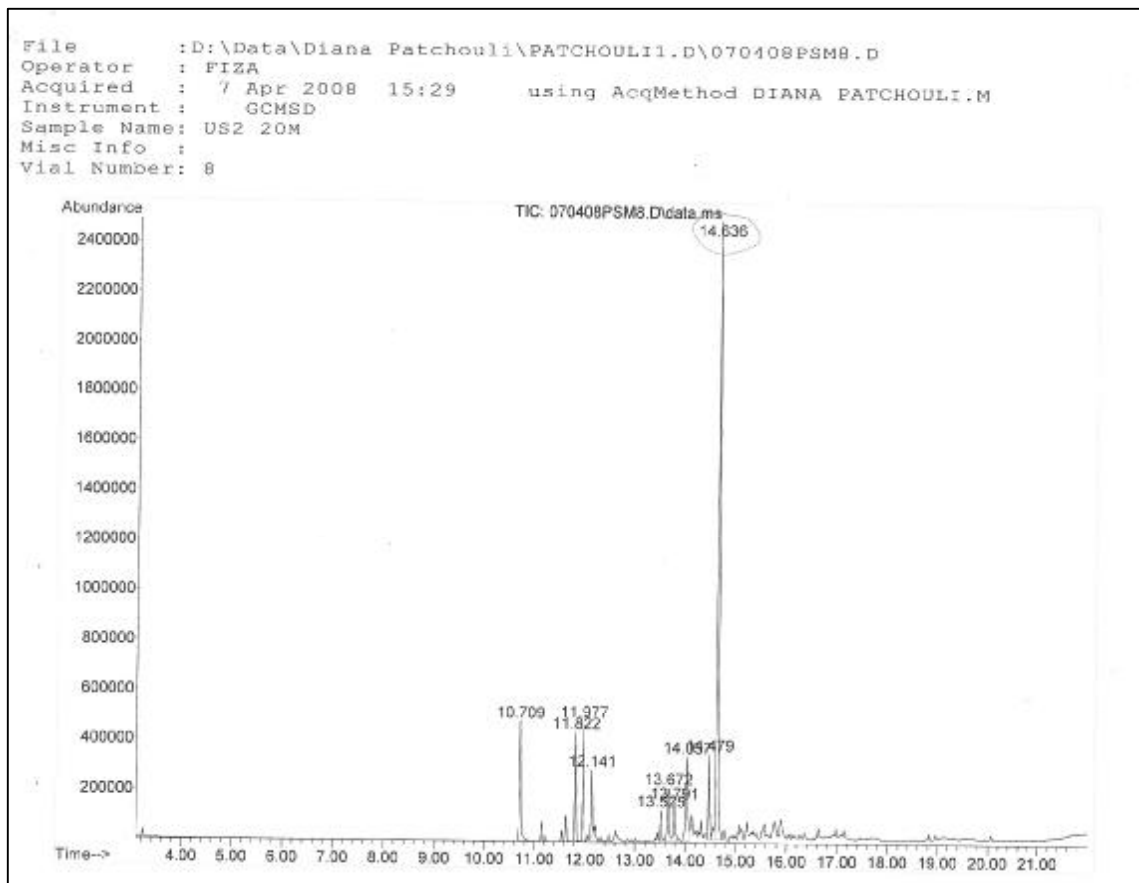
Experiment 1-Analysis of sample 2 (hexane)



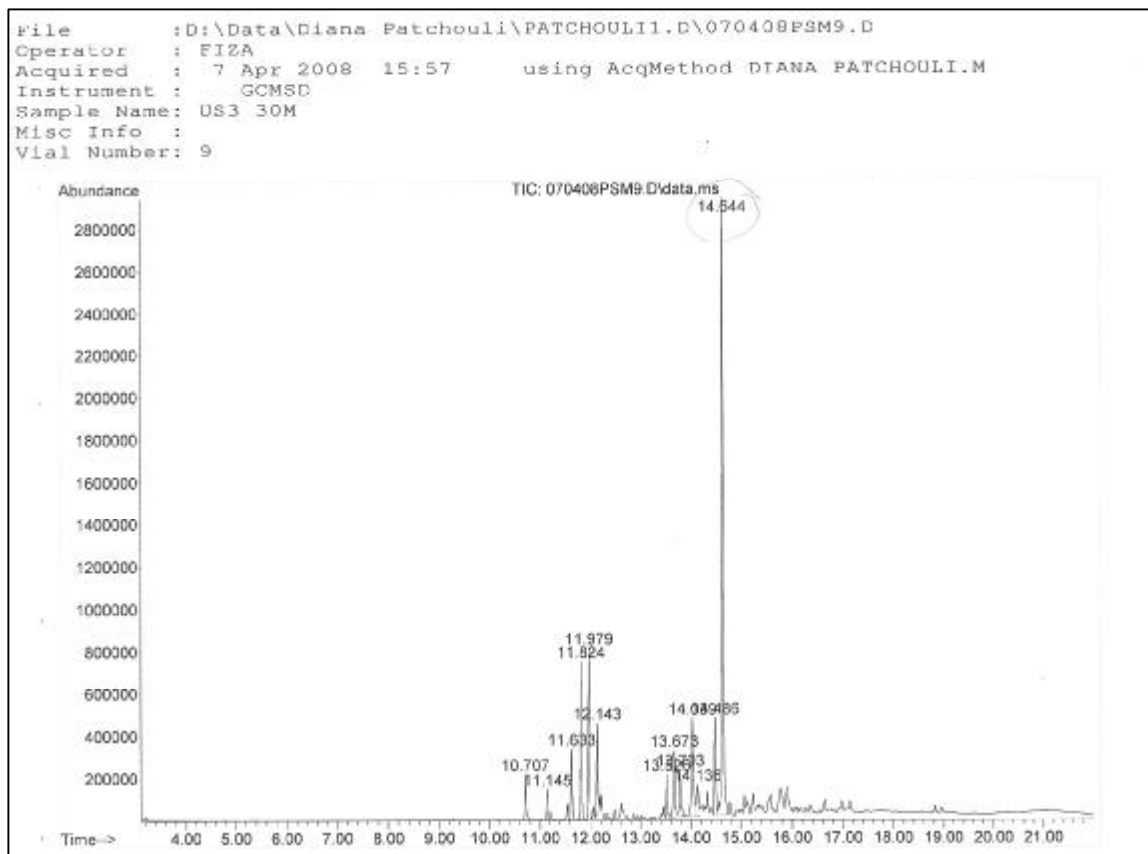
Experiment 1-Analysis of sample 3 (acetone)



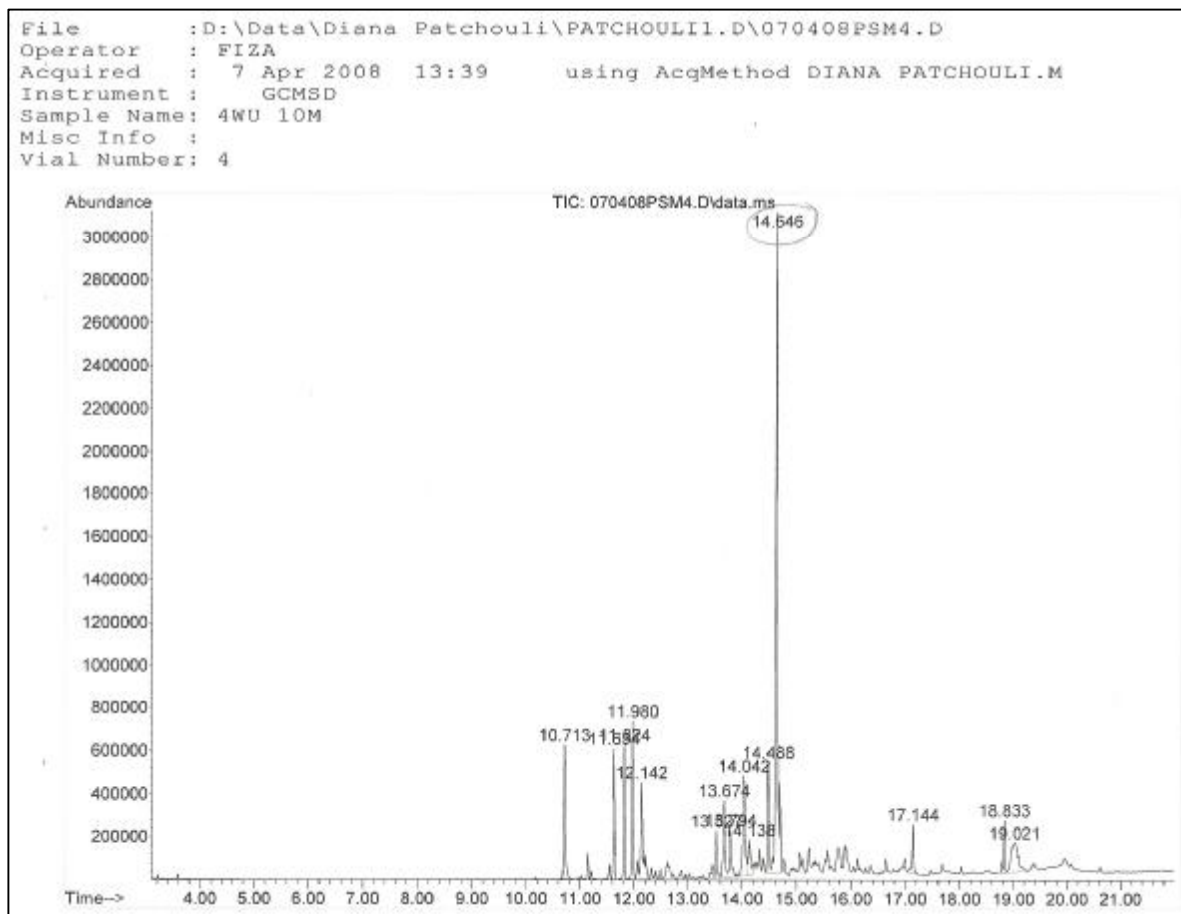
Experiment 2-Analysis of sample 1 (ultrasonic-10 min)



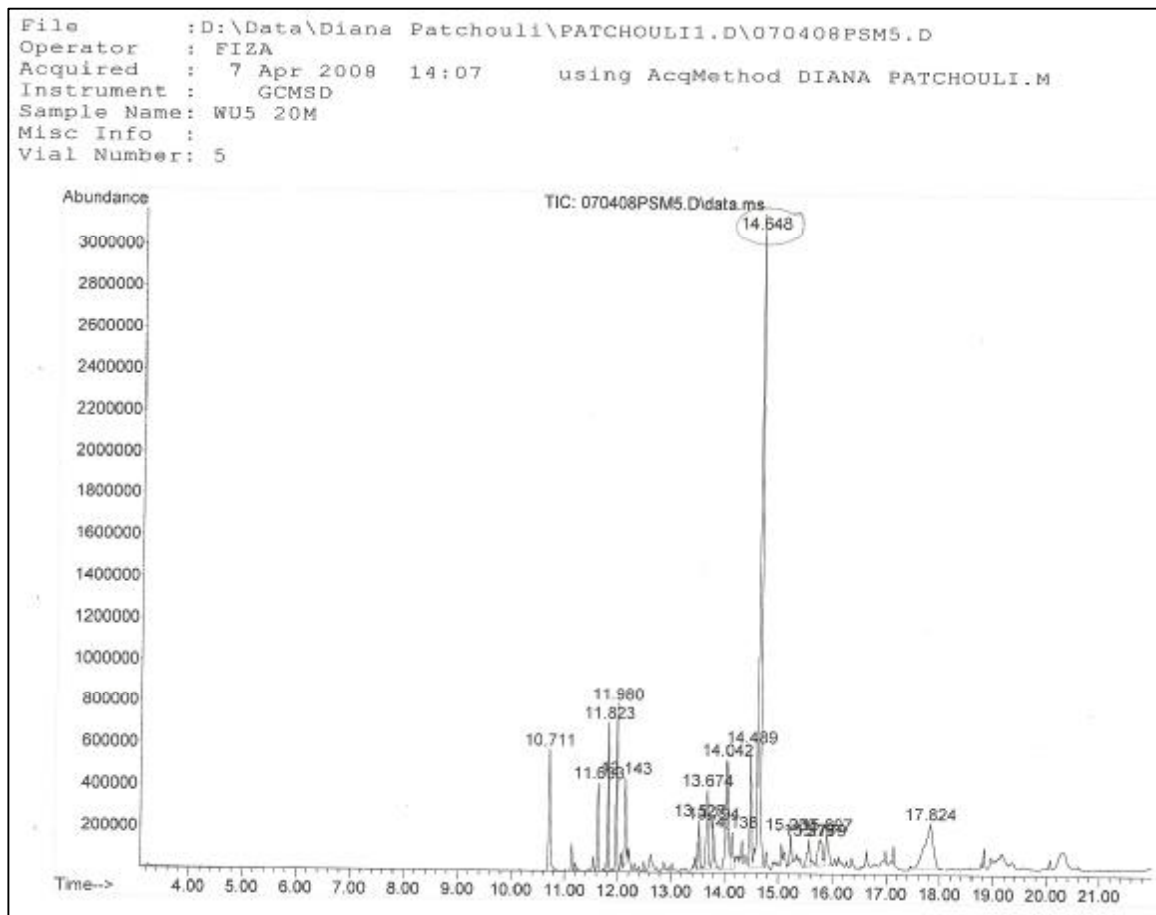
Experiment 2-Analysis of sample 2 (ultrasonic-20 min)



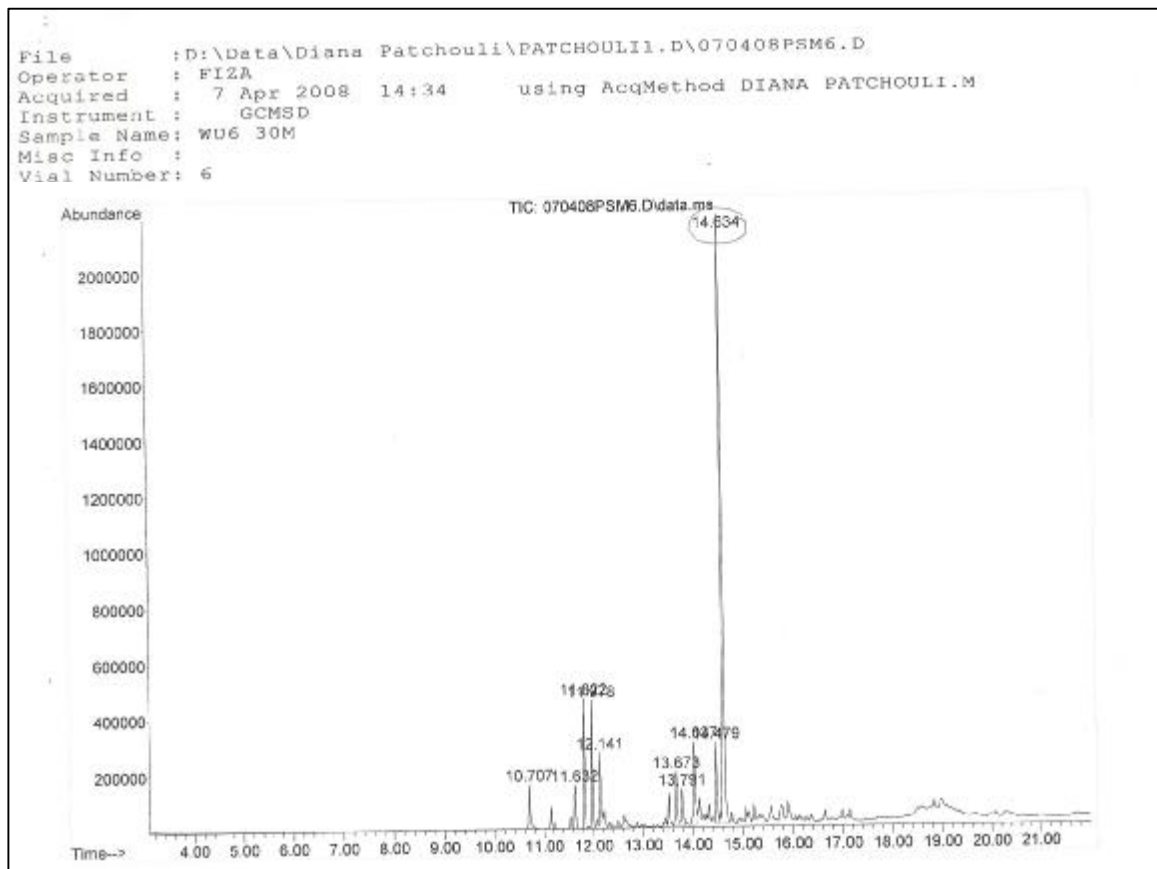
Experiment 2-Analysis of sample 3 (ultrasonic-30 min)



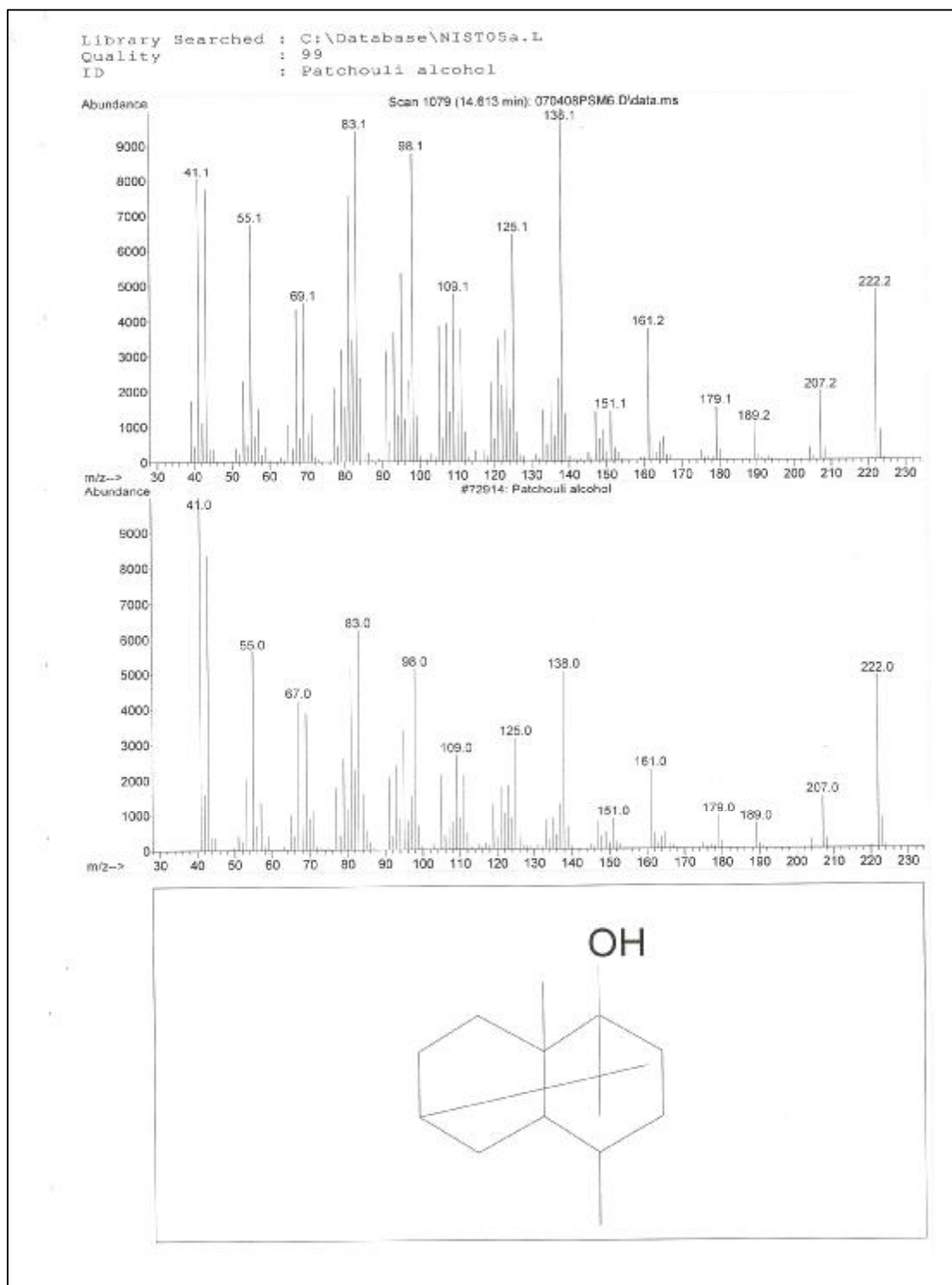
Experiment 2-Analysis of sample 4 (without ultrasonic-10 min)



Experiment 2-Analysis of sample 5 (without ultrasonic-20 min)



Experiment 2-Analysis of sample 6 (without ultrasonic-30 min)



Sample identification of Patchouli alcohol

