



إلى من جرع الكأس فارغاً ليستيني قطرة حب
إلى من كنت أنامله لـيـقـدم لنا لحظة سعادة
إلى من حصد الأشواك عن دربي ليمهد لي طريق العلم
والـبـدي العـزـيز



إلى من أروضتني الحب والحنان
إلى رمز الحب وبلسم الشفاء
إلى القلب الناصع بالبياض والدتي الحبيبة



إلى القلوب الطاهرة الرقيقة والنفوس البريئة إلى رياحين حياتي إخواني



إلى الأجساد التي سكنت تحت تراب الوطن الحبيب المعفرة بدماء الشهادة
الآن تفتح الأشعة وترفع المرساة لتنتقل السفينة في عرض بحر واسع مظلم هو بحر الحياة وفي
هذه الظلمة لا يضيء إلا قنديل الذكريات ذكريات الأخوة البعيدة إلى الذين أحببتهم وأحبوني

أصدقائي



إلى الذين بذلوا كل جهدٍ وعطاءٍ لكي أصل إلى هذه اللحظة أساتذتي الكرام ولا سيما الدكتور

الفاضل **حسن محمد عيبي**



إلىكم جميعاً أهدي هذا العمل

﴿شكر وتقدير﴾

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من الحق والوفاء وأنا أنتهي من إعداد هذه الدراسة ، أن أتقدم بأسمى آيات الشكر والتقدير والامتنان إلى أستاذي الفاضل الدكتور **حسن محمد عيبي**، لجهوده العلمية القيمة ورعايته المخلصة لانجاز هذه الدراسة. وأرى من الوفاء أن أهدي شكري وتقديري إلى الأساتذة الأفاضل رئيس وأعضاء لجنة المناقشة لقبولهم مناقشة البحث.

ويلزميني الواجب أن ابدي خالص امتناني وعرفاني بالجميل إلى أساتذتي في كلية العلوم / جامعة القادسية / لما قدموا من مجهود وتوصيات دلت على دقة عملهم وحره أخلاقهم وأتمنى لهم الموفقة والصحة الدائمة.

وشكراً وعذراً لكل من نساء قلبي ولم ينس قلبي وفكري من أصدقائي وزملائي وإخوتي أينما كانوا...

AIM OF STUDY

1- the learning for wright of research .

2-study of new techniqui which is

supercritical fluid Extraction and

Application its, such as Extraction of

volatile oils

Abstract:

This review will cover the application of supercritical of fluid extraction (SFE) for obtaining volatile oils (VOs) from aromatic, spice and medicinal plants.

Abrief discussion of advantages and disadvantages of SFE for obtaining these very complex mixtures of substances will be presented. The

chemical profile of volatiles oils obtained by SFE will be compared with that obtained by the

conventional process, that is, steam distillation. Applications of SFE to obtain clove and chamomile

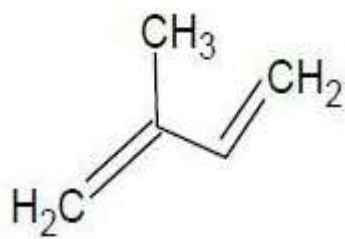
volatiles oils based on the LASEFI's experience will also be considered. Finally

1-1 INTRODUCTION

Essential or volatile oils (VOs) are a mixture of compounds belonging to the terpenoid family ; .these are compounds containing an isoprene unit (C₅, see Fig. (1)). The most common structures found in VOs are the monoterpenes (C₁₀) and sesquiterpenes (C₁₅) as well as their oxygenated forms. In general, these structures possess a characteristic aroma with a very low threshold, thus , they can be detected even when present at very low concentration. The terpenoid structures are a result of the plant secondary metabolism, that is, the substances produced by the defense mechanism. The sources of VOs are the aromatic, spice, and medicinal plants. VOs can be a simple mixture, as for instance, clove bud oil that is formed by 4 compounds [1]: eugenol (64.3%), β -caryophyllene (19.6%), eugen

ol acetate (13.8%), and humulene (2.3%) or as complex as the fennel oil (anethole, fenchone, limonene, methyl chavicol, myrcene, β -pinene, β -terpinene) [2]. The amount of VOs in plants vary widely, depending of the variety of clove buds the amount of VOs can be up to 24% [3]; or, as low as 0.04% for roses [4].

Fig. (1). Isoprene unit



assisted and ultrasound assisted extraction the reader is referred to Takeuchi et al [7]; a in depth

discussion of applications of supercritical fluids can be found in Pereira and Meireles [8].

The supercritical carbon dioxide will extract both the waxes and the essential oils that make up

the concrete. Subsequent processing with liquid carbon dioxide, achieved in the same extractor by merely

lowering the extraction temperature, will separate the waxes from the essential oils.

1-1 SUPERCRITICAL FLUID EXTRACTION (SFE)

Several fluids have been used in supercritical fluids (SCF) applications. And, lately, several

novel applications of SCF from particle design [9],[10] to reaction [11], encapsulation [12] and microelectronics [13] have been reported in literature.

SFE is a process that takes advantage of the increase in the solvation power of fluids near or

above their critical points. The phenomenon of increasing the density of fluids as they approach their

critical point was first reported by Hannay and Hogarth [14]. In spite of the possibility of using different

SCF, carbon dioxide is the solvent usually used in applications related to the cosmetic, food and

pharmaceutical industries. CO₂ has a low critical temperature (304 K) and a mild critical pressure (7.8MPa); it is non-toxic, relatively inert to several mediums, and, can be obtained at high purity at a

reasonable cost. Francis [15] reported the solubility of about 200 substances in subcritical carbon dioxide.

In some cases, the solubility of compounds in subcritical or supercritical CO₂ is not good. This can be

overcome by the addition of cosolvent, usually a polar solvent such as water, ethanol, methanol, etc. to

the sub or supercritical solvent; this affects the properties of the fluid phase because of the strong

interactions among the solute, the solvent, and the cosolvent [16].

Fig. (1-2) shows a flow diagram for a SFE unit. The raw material (comminuted plant with moisture

content below 20% if CO₂ is the solvent) is accommodated inside the extractor vessels forming a fixed

bed. SCF flows through the fixed bed, the solute is carried by the SCF and the solvent/ solute mixture is

separated in the flash tank. Heating and cooling are required in various steps of the process. In industrial

practice, the SCF from the separator vessel is recirculated. Thus, only a small amount of the SCF is lost;

in general, the loss is approximately 2%.

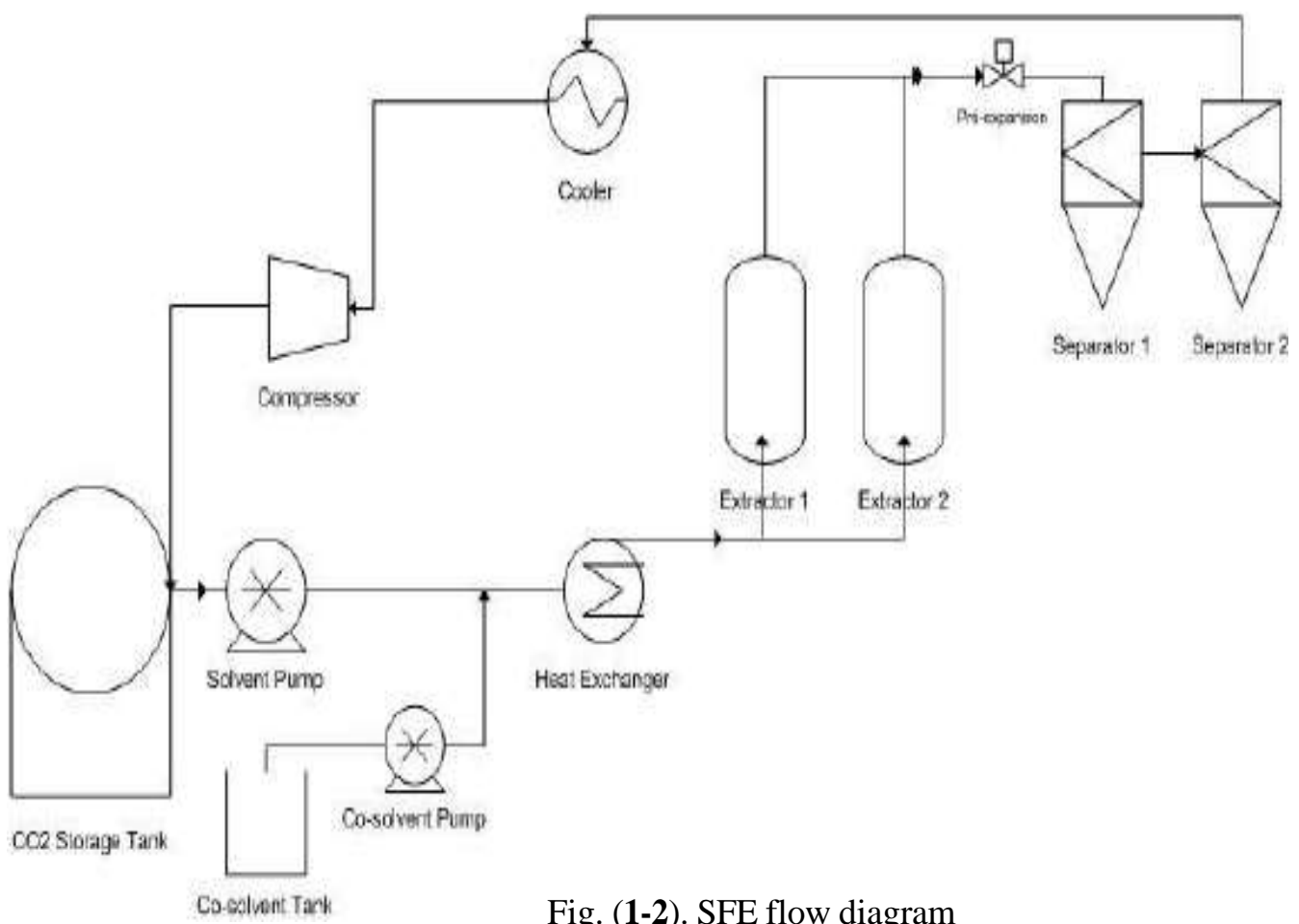


Fig. (1-2). SFE flow diagram

1-3 OBTAINING VO_s BY SFE

SFE has been considered one of the most potentially useful emerging methods of sample preparation in pharmaceutical and food processing industry. To avoid chemical alteration of volatiles and exploiting the other advantages of liquid or compressed gases such as carbon dioxide, extraction of different VO_s sources have been successfully performed under different conditions.

Some extracts from aromatic, spice, and medicinal plants obtained by SFE should not be referred only as VO_s since besides the terpenoids they also contain non-volatile substances; for instance, the SFE extract from fennel seeds contains besides the terpenoidic fraction several fatty acids (linoleic, linolenic, oleic acid, palmitic, palmitoleic, and stearic acids) [2]. Ginger oleoresin produced by SFE possesses in addition to the VO fraction a gingerols-rich fraction, the substances associated with antioxidant activity of the oleoresin [17]; other examples of VO_s extraction by SFE can be found elsewhere [18]-[22].

One exception to this behavior is clove bud oil; both the VO as well as the SFE extract have the same compositions. Nonetheless, the process yields are quite different. In the SD process an emulsion of VO and water is formed; thus, in the separation process part of the VO is lost in the water rich phase.

Therefore, to produce VO_s by SFE one of two techniques may be employed: (1) fractional extraction and/or (2) separator cascade. In the first case, a mild extraction conditions can be used to obtain the VO_s; then, the operating temperature and pressure are increased and/or cosolvent is added and the heavier

compounds are extracted. In the second case, a cascade consisting of 3 or more separator vessels is used; the pressure and temperature decrease from the first to the last separator; the VOs are obtained in the separators which are operating at the lower pressure and temperature [18]. Another exception is chamomile flowerheads oil; qualitatively, the profile of the SFE extract is similar to that of the SD extract. However, there is significant quantitative difference between them. Kotnik et al. [23] demonstrated that the extract obtained by SFE presents better quality than that obtained by traditional SD: SFE extracts mainly contained matricine while the amount of chamazulene, the thermal degradation product of matricine, was much lower than in the extract obtained by steam distillation. In terms of extraction yield the yield obtained by SFE after 30-min extraction was 4.4 times higher than that produced by steam distillation performed for 4 h [24]. Analogous to produce VOs by SFE from clove bud there are two techniques: (1) extraction at low operating temperature and pressure and/or (2) extraction with separators. In the first case, only the essential oil is extracted due to its high solubility in the supercritical fluid. In the second case, the extracts are separated into cuticular wax (heavier fraction) and essential oil using fractional separation [25],[26].

1-4 RECENT PATENTS IN OBTAINING VOS BY SFE

A search done in the ISI Web of Knowledge taking into account the period since 1963 using the following topic (supercritical fluid* and essential oil*) resulted in 37 records. Restricting the search to the topic (supercritical fluid* extraction and essential oil*) returned 22 records. In order to compare records between surveys involving SFE to SD a second search was done using the topic (steam distillation extraction and essential oil*) resulting in 60 records.

Fig. (3) presents an analysis of the patent evolution over time involving extraction of VOs by SD and SFE. It was verified that the first patent involving the use of SD method to extract essential oils was

granted in 1966 while that involving the use of SFE method was granted in 1993. Also it was observed that very few process developments have been described in the patents involving SD to extract VOs; most of the recent patents (last 5 years) are associated to the application of the VOs extracted by SD into novel products/compositions with pharmaceutical [27]-[32], herbicide [33], cosmetic [34] properties, among others.

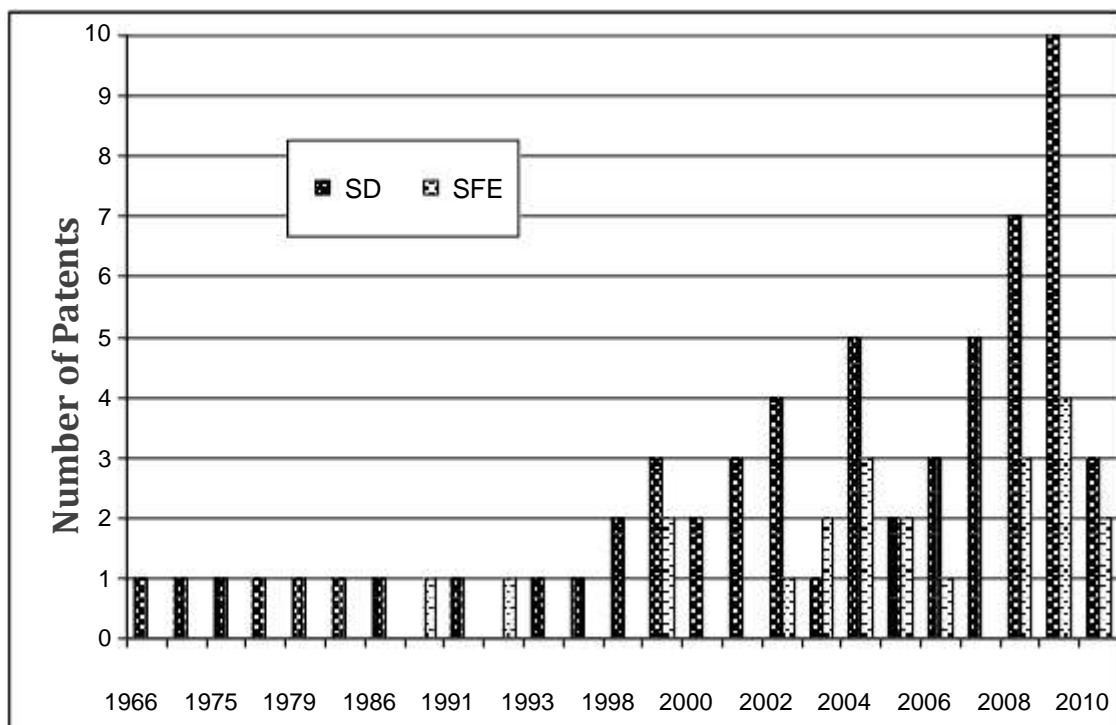


Fig. (1-15). Analysis of the patent evolution over time involving extraction of VOs by SD and SFE

Analogously, most of the recent patents (last 5 years) involving SFE to obtain VOs are also associated to the application of these VOs into novel products/compositions with different properties (Table 1). Indeed, it is verified that patent developments using SFE showed an increasing interest in this technique to produce VOs to be incorporated in specific products.

Table 1. Recent patents involving the use of VOs extracted by SFE into novel products/compositions with different properties

essential oil, chloroxylenol, and additives		vaginal environment (keep the normal pH value)	fungicide		
Natural soap, comprising an VO and additives	CO ₂	As natural soap	Not related	2009	[38]
Cherry soft capsule, comprising VOs from traditional Chinese medicine plants, vitamin E, vitamin C, among others additives	Not related	As cherry soft capsule	Not related	2009	[39]
Du Liang compound Chinese medicine soft capsule, comprising VOs from angelica dahurica and rhizoma ligustici wallichii	CO ₂	As Du Liang compound Chinese medicine soft capsule	Therapeutic	2008	[40]
Peony essential oil	CO ₂	Added to tobacco	Cigarette aromatizing	2008	[41]
Purified extract of roots from Ligusticum species, comprising VO rich in ligustilide, fatty acids and glycerides	Not related	Added to food items or nutritional supplements	Nutraceutical	2006	[42]

On the other hand, a significant number of patents involving SFE to extract VOs are associated

to the process development. From 22 records 12 deal with process development. In general, these patents describe the SFE conditions used to obtain and/or purify VOs from different sources.

In the first patent, granted in 1993, involving the use of SFE method to obtain VOs, Bethuel et al. [43] described a process using preferred carbon dioxide for extracting different constituents such as essential oils, perfumes, flavours, colouring agents, alkaloids, pharmaceutical ingredients, etc. from vegetables, flowers, etc. The process is similar to the conventional SFE described before; differing only that the fluid discharged from the extractor is treated to separate the extracted constituents. The discharged fluid is expanded through a pressure reducing valve so that the less volatile constituents can be separated as liquid from the fluid in gaseous phase. This gaseous phase is then liquefied and the liquid is rectified in a vertical column in order to concentrate the constituents in the li

quid phase. The column is

topped with a condenser so that the gas exhausted by the column can be washed with condensed fluid.

In 1999, HASEGAWA CO LTD [44] presented a novel process to extract natural essential oil.

The process uses a chromatography column filled with a porous polymerisation resin for fractionating psoralens in the natural essential oil. The psoralens content of the natural essential oil is provided in a

fluid state in CO₂ of subcritical or supercritical state.

HAUSMANN SA [45], also in 1999, developed a method to produce natural antioxidants. The

method comprises in purifying antioxidant compounds by extraction with carbon dioxide under

supercritical conditions after prior treatments, including enzymatic treatment of the aromatic plants leaves.

Webster and Sarna [46] in 2002 patented a preparation method to produce cannabis extracts.

These extracts can be used in several products for treating symptoms as pain, nausea, AIDS related weight loss or wasting, etc. This preparation method was the first to mention the use of other SCF different from CO₂ for obtaining VOs. It comprises 4 steps: (a) harvesting cannabis comprising seed and chaff; (b) extracting the chaff with solvent that can be subcritical water or supercritical carbon dioxide with or without cosolvent; (c) passing the extract over a chromatographic column to fractionate at least one cannabinoid, cannflavin or essential oil and (d) collecting the fractions lacking these ingredients to produce a hemp extract and at least one purified cannabinoid, cannflavin or essential oil.

In 2005, Nakamura et al. [47] proposed a different VOs continuous extraction method using carbon dioxide in the supercritical and/or subcritical state. The method comprises: (a) an essential oil-containing plant raw material is extracted in water and/or hydrophilic solvent, to prepare a plant essential-oil liquid sample; (b) the plant essential-oil liquid sample is contacted/saturated with carbon dioxide fluid under stirred in the supercritical and/or subcritical state, to obtain plant essential oil. Recycling is performed after carbon dioxide fluid contact, and then continuous processing of the plant essential oil liquid sample is performed.

Other recent patents have been focused on the advantages of the SFE method to obtain essential oils from sources not yet studied using this extraction method. Some inventors name the SFE method as “new method” enlightening the advantages of this process. Among these advantages are: no need of any solvent treatment process [48], possible reuse of the CO₂, high VOs recovering [49] and possible immediate purification of VOs [41],[42]. Other patent publications have been focused on the advantages of the supercritical extracts, which are extracts with different quantitative chemical profiles, called by some inventors by “new extracts” [50]-[52].

1-5 CURRENT & FUTURE DEVELOPMENTS

The conventional extraction of VOs by the steam distillation (SD) method clearly presents drawbacks that lead to loss or degradation of volatile components in the extract. Supercritical fluid extraction (SFE) is a well established technique that presented good results for VOs extraction. SFE from clove bud and chamomile flowerheads produced higher extraction yields than the SD method, similar or even better extracts using one of the two most common techniques: (1) extraction at low operating temperature and pressure and/or (2) extraction with separators.

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