



Yield and chemical characterization of the essential oil of *Artemisia annua* L. stored under vacuum.

Aline Cristina Rabonato², Thalita Cristina Marques Cervezan¹, Fernando Broetto¹, Adilson Sartoratto², Camila Moreira Batista Belini¹, Fatima Aparecida Silva Barreto², Pedro Melillo de Magalhães², Glyn Mara Figueira².

¹ Universidade Estadual Paulista “Julio de Mesquita Filho”. Botucatu, Brasil

² Centro Pluridisciplinar de Pesquisas Químicas, Biológicas e Agrícolas da UNICAMP, Paulínia. Brasil.

ABSTRACT: *Artemisia annua* L., is known for producing artemisinin molecule used in the treatment of malaria worldwide. It is an aromatic species of great interest in perfumery and cosmetic¹ industries because it has large amount of essential oil, rich in terpenes². The study post-harvest conservation of this species is important for the quality of their chemical compounds of interest. Thus, this study aimed to evaluate the yield and essential oil chemical characteristics of *A. annua* subjected to storage in polyethylene bags with vacuum and without vacuum (wrapped in Kraft paper), for a period of six months.

MATERIALS AND METHODS: The species of *A. annua* was grown in the experimental field of the Multidisciplinary Center for Chemical, Biological and Agricultural (CPQBA), State University of Campinas (Unicamp), located in Paulínia, Brazil. The fresh leaves of each treatment were collected at the end of the month of February, before their buttons flowers. The leaves fresh were drying oven air circulation at 40 ° C to constant weight. After drying the material, about 100 g of dried leaves were subjected to two types of storage: in polyethylene bags with vacuum and without vacuum (wrapped in Kraft paper), both at room temperature (± 24 ° C) for six months. At the end of the period, the plant material was submitted to the extraction of essential oil, in triplicate, by Clevenger system hydrodistillation for 2 hours. The essential oil was removed with a glass pipette, heavy and quantified by GC-MS. In each treatment was checked for humidity exists in the dried plant material. To this, it was quantified about 3g dry weight, in triplicate, being subjected to air circulation oven at 105 ° C for 24 hours.

RESULTS AND CONCLUSION: Among the treatments was possible to verify a significant variation in the percentage values of humidity and yield of essential oil (Table 1).

Table 1. Average percentage of humidity and yield in essential oil of *A. annua* in accordance with the treatments and their chemical constituents.

| Treatments | humidity (%) | Yield (%) | Chemical Constituents (% relative) |
|----------------|--------------|-----------|--|
| Zero Time | 13,11 a | 0,86 ab | (a) 0,0; (b) 1,5; (c) 2,5; (d) 30;8 (e) 0,0; (f) 9,2; (g) 3,8; (h) 2,1; (i) 11,2; (j) 1,4; (k) 1,3; (l) 3,9; (m) 6,8 |
| Vacuum | 8,65 b | 0,93 a | (a) 0,5; (b) 1,5; (c) 2,5; (d) 31,0; (e) 1,1; (f) 10,2; (g) 4,2; (h) 2,6; (i) 12,4; (j) 1,5; (k) 1,1; (l) 3,3; (m) 5,7 |
| Without vacuum | 10,68 b | 0,83 b | (a) 0,6 (b) 1,4 (c) 2,6 (d) 29,4; (e) 1,1; (f) 12,2; (g) 5,6; (h) 2,1; (i) 19,9; (j) 0,0; (k) 1,5; (l) 2,4; (m) 4,3 |

(a) alpha-pinene; (b) p-cymene; (c) 1,8-cineol (eucalyptol); (d) camphor; (e) alpha-copaene; (f) trans-caryophyllene; (g) trans-beta-farnesene; (h) beta-chamigreno; (i) germacrene D; (j) beta-selinene; (k) bicyclogermacrene; (l) spathulenol; (m) caryophyllene oxide.

In this work, we can see that the vacuum storage, specimens have better quality conservation results. Lima et al., (2014) showed similar results to vary the bean storage conditions.

BIBLIOGRAPHIC REFERENCES

- [1] CAPELIN Diogo. *Artemisia annua* L. : biomass production, artemisinin, yield and chemical composition for different varieties and planting densities. 2012. 84 f. Thesis (MS in Agronomy) - Federal Technological University of Paraná, Pato Branco, 2012.
- [2] PALADINI, Mark Vily. *Artemisia annua* L. : biomass production, artemisinin, yield and chemical composition influenced by different elicitors and NPK fertilizer levels. 2012. 91 f. Thesis (MS in Agronomy) - Federal Technological University of Paraná, Pato Branco, 2012.
- [3] Lima, Rafaella Araújo Zambaldi; Thomas, Laís Moretti and Abreu, Maria Celeste of Patto. Vacuum packaging: effect on browning and hardening of the beans during storage. *Rural Science*, Santa Maria, v.44, n.9, p.1664-1670, set, 2014.