

VOLATILE AROMA CONSTITUENTS
OF CURRY LEAVES (MURRAYA KOENIGII)

P.A. Paranagama, G.S. Jayatilake, A.L. Jayawardene
A.M. Mubarak, U.M. Senanayake and S. Wimalasena*
Ceylon Institute of Scientific & Industrial Research, Colombo
* Dept. of Chemistry, University of Kelaniya

Extracts of aroma volatile components of curry leaves (*Murraya koenigii*) were obtained by two types of steam distillation apparatus described by Shipton and Whitfield¹ and Likens and Nickerson². The solvent used was either hexane or isopentane. The extracts possessed the characteristic aroma of the curry leaves. They were analysed by capillary GC and GC/MS. Altogether 37 constituents were positively identified including 15 not previously reported as curry leaf volatiles³. Among these are myrcene, terpinolene, linalool, α -humulene, β -farnesene, α -nerolidol and α -cadinol. The type of extraction apparatus used had no effect on the volatile constituent profile of the curry leaves. When compared with the results of the previous study³ some difference were observed in the relative percentage abundance of some of the major constituents. For example α -phellandrene, trans β -ocimene and β -gurjugene found to be present to the extent of 6.1%, 1.9% and 21.4% respectively in the previous analysis, account for 18.9%, 12.7% and 1.9% respectively in our analysis.

(This is a part of M.Phil degree work of P.A. Paranagama.
Financial support from NARESA is gratefully acknowledged).

References:

1. Shipton, J. and Whitfield, F.B. (1966) Chem Int. 25, 1038
2. Likens, S.T. and Nickerson, G.B. (1964) Proc. Am. Soc. Brew. Chem 5.
3. MacLeod, A.J. & Pieris, N.M. (1982) Phytochem. 21, 1653