S U M M A R Y

This work deals with the phytochemical investigation of two Conyza species viz C. dioscoridis and C. aegyptiaca.

1- A review of the chemical investigation of the different Conyza species is summarized.

2- A brief account of the triterpenoids is given

3- The study of the lipid fraction of the two species resulted in the isolation of :

   a- Alcohol fraction (m.p 82-85 C) proved by mass spectrometry to be a mixture of octacosanol, hexacosanol and tetracosanol.

   b- Sterol fraction (m.p 160-162°C) proved by mass spectrometry to be a mixture of stigmasterol, campasterol; and cholesterol.

   c- B-amyrin acetate (m.p 236-240°C) identified by m.m.p, TLC, C,H analysis, IR, NMR, and MS.

   d- B-amyrin (m.p 200-202°C) identified by m.m.p, TLC, C,H analysis, IR, NMR and MS.

4- The flavonoids of both species were studied using different techniques and resulted the isolation of :

   a- Quercetin (m.p 309-311°C).

b- Quercetin-7-arabinoside.

c- Quercetin-3-rhamnoside.

The identity of the flavonoids was carried out by m.m.p, TLC, UV, IR, NMR and MS.

5- Comparative chromatographic analysis (TLC) of the triterpenoids and flavonoids of the two species revealed qualitative differences.