

6 - References

- 1- Weiss, E. A. 1997, Essential Oil Crops, CAB International Madison Avenue New York USA Chap. 1, 8
- 2- Hui, Y. H. 1991, Encyclopaedia of food science and technology New York: John Wiley and Sons
- 3- Singh, A. K. ; Brophy, J. J. and Gupta, K. C. 1988, Indian Perfum. 32 : 201
- 4- Adams, R. P. 1995, Identification of Essential Oil Components By Gas Chromatography / Mass spectroscopy, Allured Publishing Corporation USA.
- 5- Stashenko, E.; Prada, N.Q. and Martinez, J.R. 1996, J. High Resol. Chromatogr. 19 : 353
- 6- Lawrence, B. M. 1981, J. Perf. Flav. 5 : 27
- 7- Smith, R. M. 1996, LC-GC international 9 : 8.
- 8- Sankar, K.U. 1994, Supercritical fluid carbon dioxide technology for extraction of spices and other high value bio-active compounds: In Supercritical Fluid Processing of Food and Bio materials 1st ed. Blackie Academic & Professional, London pp.155
- 9- Elena, E. S.; Nubia, Q.P. and Jairo, R.M.1996, J. High Resol. Chromatogr. 19 : 353
- 10- Chaudot, X.; Tambute, A. and Caude, M.1997, Analisis 25 : 81
- 11- Glaser, R. A. and Shulman, S.A.1996, Chromatographia 42 : 665
- 12- Chaudot, X. and Tambute, A. 1998, J. High Resol. Chromatogr. 21 : 175
- 13- Eckard, L. E. and Taylor, L. T. 1996, J. High Resol. Chromatogr. 19: 117
- 14- Thompson, P. G. and Taylor, L.T. 1994, J. High Resol. Chromatogr.

17 : 759

- 15- Hüsers, N. and Kleiböhmer, W. 1995, J. Chromatogr. 697: 107
- 16- Berger, T. A. 1995, Packed column SFC, Royal Society of Chemistry
London Chap 3.
- 17- Gary, R. (1994), Source Book of Flavour P.74
- 18- Arctander, S. 1969, Perfume and flavour materials of natural origin,
S. Elizabeth Arctander.
- 19- Furia, T. E. and Bellanca, N. 1975, Feraroli Hand Book of Flavour
Ingredients 2nd Edition Vol. 1,2. Clevel and: Chemical Rubber
Corporation.
- 20- Bedoukian, P. A. 1991, Bedoukains 47 th Annual Review: Perf. Flav. 16
: 1
- 21- Günther, E. 1948-1952 The Essential Oil, Vol. 1-4. New York : D. Van
Nostrand, CO.
- 22- Bessiere, J. M. and Habimana J. B. 1995, J. Agric. Food Chem. 43
: 1267
- 23- Allan, F.M.; Juhana, T. and Peter, G. N. 1989, J. Agric. Food Chem.
137 : 1253
- 24- Calvin, M. 1974, Science, 184 : 375
- 25- Calvin, M. 1976, Photochem. Photobiol. 23 : 425
- 26- Chippendale, G. M. 1975, Eucalyptus of the western Australian Gold
Field, Australian Government Publishing Service Canberra.
- 27- Hang, J. J. ; Dung, N. X.; Lo, V. N.; Do, N. T.; Brophy, J. J.;
Thuan, P. D.; Thin, N. T. and Khang, N. D. 1996, ACGC Chem. Res.
Commun 5: 5
- 28 - Pham, T. H. 1994, Tap. Chi. Duoc Hoc 6 : 12
- 29- Zrira, S. S.; Benjilali, B. B.; Fechtal, M. M. and Richard, H. H.
1992, J. Essent. Oil Res., 4 (3) : 259

- 30- Bignell, C. M.; Dunlop, P. J.; Brophy, J. J.; and Jackson, J.F.1996,
Flavour and Fragrance J. 11(3) : 145
- 31- Hirouki, C. and Melvin, C.1979, J. Agric. Food Chem. 27(2) : 432
- 32- Yamashita, T. 1970, Perfume 95 : 45
- 33- Li, Y. and Fang, H. 1990, Sepv.8 (2) : 121
- 34- Medici, De.; Pieretti, S.; Salvatore, G.; Nicoletti, M. and Basoanaivo,
P. 1992, Flav. Fragr. J. 7 : 275
- 35- Acosta de Iglesias, D.I.; Lalli de Viana, M. E.; and Retamar, J.
A.1977, Riv Ital. Essenze, Profumi, Piante of, Aromi, Saponi, Cosmet.,
Aerosol 59 (10) : 538
- 36- Hudson, B. J. F. 1990, Food Antioxidants, Elsevier Applied Science
London and New York PP: 1-18
- 37- Privett, O.S. and Blank, M. L.; 1962, J. Am Oil Chem. Soc. 39 : 465
- 38- Hiatt, R. and Irwin, K. C. 1968, J. Org. Chem. 33: 1436
- 39- Walling, C. and Heaton, L. 1965, J. Am. Chem. Soc., 87 : 48
- 40- Simic, M. G. and Tylor, K. A. 1988, Introduction to peroxidation and
antioxidation mechanisms, in Oxygen Radicals in Biology and Medicine,
Simic, M G., Tylor, K. A., Ward, J. F., and Von Sonntag, C., Eds.,
Plenum press, New York, P 1.
- 41- Wasserman, H.H. and Murray, R. W. 1979, Eds., Singlet Oxygen,
Academic Press, Orlando,
- 42-Niki, E. and Shimazaki, E. Eds.1987, Kassei Sanso , Active Oxygens ,
Ishiyaku Shuppan, Tokyo
- 43- Chan, H. W. S.; Prescott, F. A. A. and Swoboda, P. A. T., 1976, J.
Am. Oil Chem. Soc. 53: 572
- 44- Dziedzic, S. Z. and Hudson, B. J. F. 1983, Food Chem. 11: 161

- 45 - Sherwin, E. R. 1978, J. Am. Oil Chem. Soc., 55: 809
- 46 - Coppen, P. P. 1983, Use of antioxidants. In Rancidity in Foods, Allen, J. C. and Hamilton, R. J., Eds., Applied Science Pub. Co., London, p. 76
- 47- Dziezak, J. D. 1986, Food Technol., 9: 94
- 48- Ingold, K.U. 1968, Adv. Chem. Ser. 75: 296
- 49- Baum, B. O. and Perum, A. L. 1962, Soc. Plast. Engrs Trans., 2: 250
- 50- Täufel, K.; Kretzschmann, F. and Franzke, C., 1960, Fette Seifen Anstrichm. 62: 1061
- 51- Namiki, M.1990, CRC Crit. Rev. Food Sci. Nutr. 29 : 273
- 52- Burton, G.W.and Ingold, K.U.1989, in Vitamin E: Biochemistry and Health Implications, edited by A.T. Diplock,L .J. Machlin, L.Packer and W.A. Pryor, The New York Academy of Sciences, New York, PP.7-22
- 53- Chevolleau, S.; Mallet, J.F.; Debal, A. and Ucciani, E. 1993, J. Am. Oil Chem. Soc. 70 : 807
- 54- Toshihiko, O.and Mitsuo, N. 1981, Agric. Biol. Chem. 45 (3) : 735
- 55- Rac, M. and Ostric-Matijasevic, B.1955, Rev. Fr. Corps Gras 2 : 796
- 56- Tateo, F. M.; Fellin, L.; Santamaria, A. and Bianchi, L.1988, Perfumer and Flavorist 13(6) : 50
- 57- Chipault, J. R.; Mizuno, G.R.; Hawkins, J.M. and Lundberg W.O. 1952, Food Res. 17 : 46
- 58- Economou, K.D.; Oreopoulo, V. and Thomopoulos, C.D. 1991, J. Am.Oil Chem. Soc. 68 : 109
- 59- Baniias, C.; Orepoulou, V. and Thomopoulus, C.D. 1992, J. Am. Oil Chem. Soc. 69 : 520
- 60- Brieskorn, C.H. and Dömling, H.J. 1969, Z. Lebensm. Unters. Forsch. 141 : 10

- 61- Farag, R.S.; Badei, A.Z. and El-Baroty, G.S.A. 1989, Am. Oil Chem. Soc. 66 :792
- 62- Farag, R.S.; Badei, A.Z. and El-Baroty, G.S.A. 1989, J. Am. Oil Chem. Soc. 66 : 800
- 63- Rhyu, H.Y. 1979, J. Food Sci. 44 :1373
- 64- Bestmann, H.J.; Erler, J. and Vostowsky, O. 1985, Z. Lebensm. Unters Forsch. 180 : 491
- 65- Stahl-Biskup, E. 1986, Planta Medica 52 : 233
- 66- Madesen, H. L. and Bertelsen, G. 1995, Trends Food Sci. Technol. 6 : 271.
- 67- Osawa, T.; Ramaratham, S.; Kawakishi, S. and Namiki, M.1992 , Phenolic Compounds in Food and their Effects on Health II, ACS Symposium Series 507; American Chemical Society; Washington, DC, Chapter 10, pp 122-134
- 68- Maruta, Y.; Kawabata, J. and Niki, R. 1995, J. Agric. Food Chem., 43 : 2592.
- 69- Lamaison, J.L.; Petitjean-Freytet, C. and Carnat, A. 1990, Ann. Pharm. Fr. 48 : 103
- 70- Petersen, M.; Häusler, E.; Meinhard, J.; Karwatzki, B. and Gertlowski, C. 1994, Plant Cell Tiss. Org. Cult. 38 : 171
- 71- Okamura, H. Mimura, M. and Takahara, Y. patent 120: 29839 CA.
- 72- Okamura, H.; Mimura, A.; Yakou, Y.; Niwano, M. and Takahara, Y. 1993, J. Phytochemistry 33 (3) : 557
- 73- Clevenger J. F. 1928, J. Am. Pharm. Assoc. 17 : 346.
- 74- Gow-Chin, Y.; She-Ching, W. and Pin-Der D. 1996, J. Agric. Food Chem. 44 : 1687-1690

6 - References

- 75- Karin, S., and Hedda, E. 1996, J. Sci. Food Agric. 70 : 217
- 76- Takanori, T.; Kosuke, M.; Katsumi, O.; Shunro, K. and Toshihiko, O. 1995, J. Agric. Food Chem. 43 : 2803
- 77 - Kovats, E.; Giddings, J. C. and Keller, R. A. 1965, Advances in Chromatography, Volume 1 Chapter 7. New York: Marcel Dekker
- 78- Conde, E.; Cadahia, E. and Garcia-Vallejo M.C. 1995, Chromatographia Vol. 41 : 657
- 79- Jefferson, A. and Wangchareontrakul, S. 1986, J. of Chromatography, 367 : 145
- 80- Mitsuda, H.; Yasumoto, K. and Iwami, K. 1966, Eiyo to shokuryo 19 : 210
- 81- Osawa, T. and Namiki, M. 1981, Agric. Biol. Chem. 45 : 735
- 82 - Behrens, B. and Karber, G. 1970, In: Chemotherapy of neoplastic disease, Selli, C.; Ckhardt, S. and Nmeth, L. (Ed), Budapest, The publishing House of the Hungarian Academy, p.37.
- 83- Barton, A.F.M.; Tjandra, J. and Nicholas, P.G. 1989, J. Agric. Food Chem. 37 : 1253
- 84- Menut C.; Molangui, T. Lamaty, G E. Bessiere, J. M. and Habimana, J. B. 1995, Agric Food Chem. 43 : 1267
- 85- Bignel, C.M.; Dunlop, O.J.; Brophy, J.J.; and Jackson, J.F.; 1994, Flavour and Fragr. J. 9 : 309
- 86- Bignel, C.M.; Dunlop, O.J.; Brophy, J.J. and Jackson, J.F. 1995, Flavour and Fragr J. 10 : 359
- 87- Burton, G.W. and Ingold, K.U. 1989, in Vitamin E: Biochemistry and Health Implications, edited by A.T. Diplock, L.J. Machlin, L. Packer and W.A. Pryor, The New York Academy of Sciences, New York, pp.7-22

- 88- Boelens M. H 1984, Perfumer and Flavourist 9: 2
- 89 - Bignel, C.M.; Dunlop, O.J.; Brophy, J.J. and Jackson, J.F. 1996,
Flavour and Fragr. J. 11 : 35
- 90- Coelho, L. A. F.; Oliveria, J. V.; Avila, S. G.; Vilegas, J. H. Y. and
Lancas, F. M.1997, J. High Resol. Chromatogr. 20 : 431
- 91- Ito, N.; Fukushima, S.; Hasegawa, A.; Shibata, M. and Ogiso, T.
1983, J. Natl. Cancer Instit. 70: 343
- 92- Chen, Q.; Shi, H. and Hoc, T. 1992, J. Am. Oil Chem. Soc. 69 : 999
- 93 - Ternes, W. and Schwartz, K. 1995, Z. Lebensm. Unters. Forsch. 201 :
548
- 94- Masahiro, O.; Midori, H.; Kumiko, S.; Shiro, U. and Toyoshige, E.
1997, J. Am. Oil Chem. Soc. 74 : 557
- 95 - Pin-Der, D.; Dong-Bor, Y. and Gow-Chin, Y. 1992, J. Am. Oil Chem.
Soc. 69: 814
- 96- Hawthorne, S.B. 1990, Anal. Chem. 62 : 633A
- 97 - Brand-Williams, W.; Cuvelier, M. E. and Berset, C. 1995, Lebensm.
Wiss. Technol. 28 : 25
- 98 - Sayer, J.M.; Yagi, H.; Wood, A. W.; Cooney, A. H. and Jerina, D. M.
1982 J. Am. Chem. : SOC. 104 : 5562
- 99 - Pokorny, J. Major factors affecting the autoxidation in lipids in: Chan,
H. (Ed) 1987, Autoxidation of Unsaturated Lipids London: Academic
Press, pp. 141-206
- 100- Duve, K.J. and White, P.J. 1991, J. Am. Oil Chem. Soc. 68 : 365
- 101- Horn H. S.; Kranz, Z. H. and Lamberton, J. A. 1964, Aust. J.
Chem. 17 : 464
- 102- Hido, O.; Akido, M.; Mitsuru, N.; Yoshimasa, T. Haruo, Y. and
Haruo, YO. 1993, Phytochemistry 33 : 512

- 103- Crow, W. D.; Toshihiko, O.; Paton, D.M. and Willing R.R. 1977,
Tetrahedron Letters 12 : 1073
- 104- Makham, K. R. 1982, Techniques of Flavonoid Identification pp.1-113
London New York
- 105- Mabry, T.J.; MarKham, K. R. and Thomas, M. B. 1970, The
Identification of Flavonoids. Springer-Verlag, New York
- 106- Osawa, T.; Katsuzaki, H.; Hagiwara, Y.; H.; Hagiwara, H. and
Shibamoto, S. 1992, J. Agric. Food Chem. 40 : 1135
- 107- Dziedzic, S. Z. and Hudson, B. J. F. 1983, Food Chem. 11 : 161
- 108 - Gunvor, T.; Alan, C. H. and Kurt, B. G.T. 1991, Phytochemistry
30 : 2753
- 109- Hyun, O.Y.; Dae-Yeon, S. and Byung H.H. 1995, Planta Med. 61:
37
- 110 - Jain, A. C.; Sarpal, P. O. and Seshadri, T. R. (1966), Indian J. Chem.
4: 481
- 111- Osawa, T.; Katsuzaki, H.; Hagiwara, Y.; H.; Hagiwara, H. and
Shibamoto, S. 1992, J. Agric. Food Chem. 40: 1135
- 112 - Dziedzic, S. Z. and Hudson, B. J. F. 1983, Food Chem. 11:161
- 113 - Tisserand, R. and Balacs, T. 1995, In Essential Oil Safety A guide for
health care professional Churchill Livingstone New York pp 201-227.
- 114 - Melis, K. 1990, Acta Clin. Belg. Supp. 13 : 101
- 115 - Opdyke DLJ. 1974, Food and Cosmetics Toxicology, 12