OMICS Group Conferences
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International Conference and Exhibition on
Pharmacognosy, Phytochemistry & Natural Products
October 21-23, 2013 Radisson Blu Plaza Hotel, Hyderabad, India

A concise approach to the single step extraction of major phenolic diterpenes, phenolic acid and triterpene in rosemary (*Rosmarinus officinalis* L.)

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Rosmarinus officinalis L. is a perennial herb with ever-green needle-like leaves that belongs to the Lamiaceae family and is considered one of the most important sources for the extraction of phenolic compounds which have been proven to exert antioxidative functions. These compounds belong mainly to the classes of phenolic diterpenes, phenolic acids, triterpenes and flavonoids. About 90% of the antioxidant activity is attributed mainly to a high content of non volatile compounds like lipophilic (carnosic acid and carnosol) and hydrophilic (caffeic acid and rosmarinic acid). The present study deals with the extraction of phenolic diterpenes (carnosic acid and carnosol), phenolics acid (rosmarinic acid) and triterpene (ursolic acid) from Indian and Moroccan variety of rosemary raw material. Out of all these compounds carnosic acid is the product of interest. Acid base precipitation can give high content of carnosic acid.

Biography

Soumia Sivan Thuravappady has completed her Post Graduation in applied chemistry from CMS College, Kerala, India. She is working as a junior scientist at Synthite Industries Ltd; Kadayirippu, an oleoresin company situated in Kerala; in the division of New Product development and Research since 2007.