

## TABLE OF CONTENTS

	Page
ACKNOWLEDGEMENT	iii
ABSTRACT (ENGLISH)	iv
ABSTRACT (THAI)	vii
LIST OF TABLES	xii
LIST OF FIGURES	xiv
ABBREVIATIONS AND SYMBOLS	xvii
CHAPTER 1 INTRODUCTION	1
CHAPTER 2 LITERATURE REVIEW	
2.1 Essential Oil	4
2.2 Lime Essential Oil	29
2.3 Fermentation	35
2.4 Biotechnological Production of Flavors and Fragrances	37
2.5 Bio-Fermented Products	41
CHAPTER 3 EXPERIMENTAL	
3.1 Samples	46
3.2 Standards and Reagents	46
3.3 Apparatus and Instruments	47
3.4 Methods	48
CHAPTER 4 RESULTS AND DISCUSSION	
4.1 Microbiology Test of Bio-Fermented Products	57
4.2 Hydro Distillation of Distilled Lime Oil from Sample	57
4.3 Physical Properties of Distilled Lime Oil	59
4.4 Chemical Components of Distilled Lime Oil	60

## TABLE OF CONTENTS (CONT.)

	<b>Page</b>
CHAPTER 5 CONCLUSION	79
REFERENCES	81
APPENDICES	
APPENDIX A	87
APPENDEX B	99
APPENDEX C	101
CURRICULUM VITAE	113

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## LIST OF TABLES

Table		Page
2.1	The effects of chemical components of essential oils	8
2.2	Physical and chemical properties of lemon oil and lime oil	32
2.3	Fermented products for some uses	37
4.1	Microbiological test of bio-fermented products	57
4.2	Amount of distilled lime oil, appearance and pH value of sample before hydro distillation	58
4.3	Physical properties of distilled lime oil from sample before and after fermentation	60
4.4	Some interested points of $R_f$ value of TLC chromatograms from Figure 4.2- 4.3	63
4.5	Some interested points of $R_f$ value of TLC chromatogram from Figure 4.4	64
4.6	Relative amounts of chemical components of distilled lime oil from pressed peel	71
4.7	Relative amounts of main components of distilled lime oil from 45 day fermented peel	72
4.8	Comparative relative amounts of the same chemical components of distilled lime oil before and after fermentation by GC/MS analysis	73
4.9	Increased and decreased relative amounts of major components of distilled lime oil after fermentation	74
4.10	Amounts of $\alpha$ -terpineol of distilled lime oil	78

**LIST OF TABLES (CONT.)**

<b>Table</b>		<b>Page</b>
4.11	$R_f$ values from TLC chromatogram of Figure 4.2 A	87
4.12	$R_f$ values from TLC chromatogram of Figure 4.2 B	91
4.13	$R_f$ values from TLC chromatogram of Figure 4.3	95

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## LIST OF FIGURES

Figure		Page
2.1	Routes of the production, trade and uses of essential oil	5
2.2	Pathways of volatile oil or essential oil into the body	7
2.3	Structural formulas of some aliphatic fragrance compounds	14
2.4	Structural formulas of some monoterpenes	16
2.5	Structural formulas of some sesquiterpenes	17
2.6	Structural formulas of several important acyclic terpene alcohols	18
2.7	Some benzenoid fragrance compounds	19
2.8	Structural formulas of Miscellaneous compounds	20
2.9	Fruit and tree of lime called Manao Namhom	30
2.10	Chemical components of distilled lime oil by selected ion monitoring GC/MS	33
4.1	Distilled lime oil from fresh peel, pressed peel, fermented Peel	59
4.2	TLC chromatograms of distilled lime oil and standards.	61
4.3	TLC chromatograms of lemon Oil , distilled lime oil before and after fermentation and standards	62
4.4	GC chromatogram of distilled lime oil from fresh peel	66
4.5	GC chromatogram of distilled lime oil from pressed peel	67
4.6	GC chromatogram of distilled lime oil from 15 day fermented peel	67

## LIST OF FIGURES (CONT.)

Figure		Page
4.7	GC chromatogram of distilled lime oil from 30 day fermented peel	68
4.8	GC chromatogram of distilled lime oil from 45 day fermented peel	68
4.9	GC/MS chromatogram of distilled lime oil from pressed peel	70
4.10	GC/MS chromatogram distilled lime oil from 45 day fermented peel	70
4.11	Increased and decreased relative amounts of major components of distilled lime oil after fermentation	75
4.12	GC chromatogram of lime oil before fermentation (Internal Standardization)	78
4.13	GC chromatogram of lime oil after fermentation (Internal Standardization)	78
4.14	GC Chromatogram of <i>(1S)</i> -(-)- $\alpha$ -pinene	99
4.15	GC Chromatogram of $\beta$ -myrcene	99
4.16	GC Chromatogram of (+)-limonene	100
4.17	GC Chromatogram of $\alpha$ -terpineol	100
4.18	Mass spectrum of <i>p</i> -cymene of distilled lime oil before fermentation	101
4.19	Mass spectrum of limonene of distilled lime oil before fermentation	102
4.20	Mass spectrum of $\gamma$ -terpinene of distilled lime oil before fermentation	103

**LIST OF FIGURES (CONT.)**

<b>Figure</b>		<b>Page</b>
4.21	Mass spectrum of terpinen-4-ol of distilled lime oil before fermentation	104
4.22	Mass spectrum of $\alpha$ -terpineol of distilled lime oil before fermentation	105
4.23	Mass spectrum of $\beta$ -bisabolene of distilled lime oil before fermentation	106
4.24	Mass spectrum of <i>p</i> -cymene of distilled lime oil after fermentation	107
4.25	Mass spectrum of limonene of distilled lime oil after fermentation	108
4.26	Mass spectrum of $\gamma$ -terpinene of distilled lime oil after fermentation	109
4.27	Mass spectrum of terpinen-4-ol of distilled lime oil after fermentation	110
4.28	Mass spectrum of $\alpha$ -terpineol of distilled lime oil after fermentation	111
4.29	Mass spectrum of $\beta$ -bisabolene of distilled lime oil after fermentation	112

## ABBREVIATIONS AND SYMBOLS

$\alpha$	alpha
$\beta$	beta
$\gamma$	gamma
$\delta$	delta
BCE	Before Christ Era
BFP	bio-fermented products
$^{\circ}\text{C}$	degree Celsius
CFU/ml	colony forming unit per milliliter
DA	developing agent
DVS	developing solvent
EI	electron impact ionization
eV	electron volts
ID	internal diameter
insol.	insoluble
Kpa	kilopascal
min	minute
m	meter
mm	millimeter
m/z	mass per ion
mg	milligram

**ABBREVIATIONS AND SYMBOLS (CONT.)**

ml	milliliter
mm	millimeter
nm	nanometer
R.T.	retention time
R <sub>f</sub>	Retardation factor
sol.	soluble
sp.	species
spp.	various species in the genus
USP	United State Pharmacopeia
UV	ultraviolet
μL	microliter
μm	micrometer
v/w	volume by weight
v/v	volume by volume
w/w	weight by weight
w/w/w	weight by weight by weight