

Elemental Determination and Essential Oil Composition of *Ziziphora clinopodioides* and Consideration of its Antibacterial Effects

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Ziziphora clinopodioides belongs to the Lamiaceae family, that are widespread all over Iran. The leaves, flowers and stems of the plant are frequently used as wild vegetables or additives in food to offer aroma and flavour. The chemical composition of the essential oils obtained from the aerial parts of *Z. clinopodioides* Lam. were analyzed by GC and GC-MS and 29 components were identified. The major components were pulegone (41.5%), piperitenone (18.54%), carvacrol (5.21%) menth-2-en-1-ol (4.29%) and neomenthol (4.16). The essential oils of *Ziziphora clinopodioides* antibacterial activity were tested against two strains of gram positive bacteria (*Bacillus cereus, Staphylococcus aureus*) and two strains of gram negative bacteria (*Escherichia coli, Klebsiella pneumonia*). The average MICs and MBCs of essential oils were tested against the organisms by agar dilution. Eight metal elements in *Ziziphora clinopodioides* Lam were determined by FAAS. The work conditions and precision of the method were studied. The results showed that there were comparatively rich metal elements, among which comparatively high are calcium, potassium, sodium and magnesium in *Ziziphora clinopodioides* Lam. It was noted that level of essential elements in *Ziziphora clinopodioides* Lam.

Key Words: Ziziphora clinopodioides Lam., Essential oil, GC/MS, Biological activity, Metal elements.

INTRODUCTION

The genus *Ziziphora* L. belongs to the family Lamiaceae, which consists of four species (*Ziziphora clinopodioides*, *Z. capitata*, *Z. tenuir* and *Z. persica*) are widespread all over Iran¹. *Ziziphora clinopodioides* is an edible medicinal plant, which is widely distributed in the Anatolia. The leaves, flowers and stem of the plant are frequently used as wild vegetables or additives in food to offer aroma and flavour². The plant of *Ziziphora clinopodioides* Lam, which is habitant of Iran, has been used in Iranian Traditional Medicine for treatment of some infectious conditions. In Iranian folklore, the dried aerial parts of this pant have been frequently used as culinary additives and also as a cold and cough treatment³. The plant, known locally as 'kakuti-e kuhi', comprises nine subspecies native to Iran¹ and it is used in the preparation of an aromatic tea for gastrointestinal disorders and as carminative, antiseptic.

Volatile oils are a complex mixture of compounds, mainly monoterpenes, sesquiterpenes and their oxygenated derivatives (alcohols, aldehyde, esters, ethers, ketones, phenols and oxides)⁴. Other volatile compounds include phenylpropenes and specific sulphur- or nitrogen-containing substances. Generally, the oil composition is a balance of various compounds, although in many species one constituent may prevail over all others⁵.

The aims of this work are to identify of the chemical compositions and elemental determination some element and a brief study of antibacterial activity. Essential oil of *Ziziphora clinopodioides* was obtained by using a Clevenger distillation apparatus. The chemical compositions of the essential oil were evaluated by using gas chromatography flame ionization detector (GC-FID) and gas chromatographymass spectrometry (GC-MS). Some elements were determined by atomic absorption spectrometry (AAS).

EXPERIMENTAL

The aerial parts of *Ziziphora clinopodioides* were collected in the pre-flowering stage in April-May 2011 from the East North of Iran (Bojnord) in North Khorasan Province of Iran and identified. A Voucher specimen (No.2863) has been deposited at the Herbarium of the Islamic Azad University of Mashhad, Iran.

A Hitachi Z-2000 atomic spectrometer (Hitachi, Japan) with a graphite furnace atomizer (a pyro tube) was used for atomic absorption measurements. Zeeman Effect was employed during all experiments. The hollow cathode lamps for deter-

mination of elements (Hitachi, Japan) were used as radiation source at their maximum absorption wavelength.

Preparation of the crude extraction: Air-dried, powdered plant material (100 g) was successively extracted (three times) for 24 h at room temperature with methanol (70 % solution in distilled water). The solvent (methanol) was rotary evaporated after filtration of combined extracts and the extract was freeze-dried.

Isolation of the essential oil: Air-dried plant material (100 g) was hydrodistilled for 3 h using a Clevenger type apparatus. The oil was dried over anhydrous sodium sulphate and then was kept in a sealed vial at 4 °C until analysis.

Preparation plant for elemental analysis: Wet digestion was applied. 2 g of dried (80 °C) plant material that has been ground (0.5-1.0 mm) and thoroughly homogenized and place in a tall-form beaker or digestion tube 5 mL concentrated HNO₃ and covered beaker on hot plate or digestion tube into block digester and heat at 125 °C for 1 h. Then cooled and added 2 mL 30 % H₂O₂ and digest at the same temperature until digest is clear. The filtrated solution diluted to100 with distilled water.

Gas chromatography analysis: Gas chromatographic analysis was carried out on Shimadzu GC-14A chromatograph equipped with flame ionization detector fitted with 25 m × 0.22 mm (id.) SE-30 capillary column at carrier gas flow rate of 1 mL/min with split ratio was 1:30 and sample size 0.1 μ L. The column temperature was programmed at 70 °C for 4 min. with 4 °C/min rise to 210 °C while detector and injector temperature were maintained at 250 °C. Percentage composition of individual components was calculated on the basis of peak area using Shimadzu C-R4A chromatopac electronic integrator.

The GC-MS analysis was carried out on a Shimadzu GC-MS model QP 5050. The capillary column was DB-5 (30 mm \times 0.2 mm, film thickness 0.32 µm). The initial temperature of column was 60 °C (held 1 min) and then heated to 200 °C with a 3 °C/min rate and then heated to 220 °C and kept constant for 2 min. The flow rate of helium as carrier gas was 1.0 mL/min. The analysis was used split ratio 1:30. The injector and detector temperatures were both at 250 °C; volume injected 0.1 µL of the essential oil and ionization potential 70 eV. The same condition of temperature programming used for *n*-alkenes mixture to calculate the retention index (RI).

Identification of components: The linear retention indices for all the compounds were determined by injection of the sample with a solution containing the homologous series of C8-C22 n-alkanes⁶.

The individual constituents were identified by their identical retention indices, referring to known compounds from the literature⁷ and also by comparing their mass spectra with either the known compounds or with the Wiley mass spectral database. The relative percentage of the oil constituent was calculated.

RESULTS AND DISCUSSION

The hydrodistillation of aerial parts of *Z. clinopodioides* Lam. gave an oil in 1.1 % (w/w) yield, based on the dry weight of the plant. Twenty-nine components were identified representing 98 % of the total oil. The qualitative and quantitative

essential oil compositions are presented in Table-1, where compounds are listed in order of their elution on the DB-5 column. The major constituents of the oil were pulegone (41.5 %), piperitenone (18.54 %), menth-2-en-1-ol (4.29 %), carvacrol (5.21 %), neomenthol (4.16) and menthone (3.26 %). The result of this research is in accordance with other earlier studies on Ziziphora species that all found to be rich in pulegone⁸⁻¹⁰. Compared to the other Ziziphora species, pulegone content of the essential oil of Z. clinopodioides Lam. (41.5%) was lower than those of Z. tenuior (87.1%), Z. taurica subsp. cleonioides (81.9 %),12) Z. persica (66 %) and Z. vychodceviana (57.5 %)¹¹. Piperitenone (19.12 %) as the second major oil component of Z. clinopodioides Lam. was only found in the oil of Z. taurica subsp. cleonioides (2.3 %), while the other major compound was only reported from Z. tenuior essential oil.

TABLE-1
CHEMICAL COMPOSITION OF THE
ESSENTIAL OIL EDOM 7 -1:

No	Compound	Retention index	%
1	α-Thujene	926	0.08
2	α-Pinene	934	0.19
3	Camphene	939	0.24
4	Sabinene	946	0.36
5	1,8-Cineole	1012	2.40
6	γ-Terpinene	1045	1.12
7	Terpinolene	1068	0.19
8	Linalool	1079	0.41
9	Menth-2-en-1-ol	1123	4.29
10	Menthone	1135	3.26
11	Menthofuran	1140	0.21
12	Neomenthol	1145	4.16
13	4-Terpineol	1155	0.35
14	Menthol	1167	3.11
15	Isomenthol	1178	0.98
16	Verbenone	1186	2.10
17	Cuminyl acetate	1197	1.08
18	Pulegone	1219	41.5
19	Isomenthone	1224	0.35
20	Piperitenone	1227	1.86
21	Carvone	1238	0.55
22	Thymol	1245	2.50
23	Carvacrol	1263	5.21
24	Isomenthyl acetate	1275	0.23
25	Piperitone	1291	18.54
26	β-Caryophyllene	1305	0.34
27	Germacrene-D	1354	0.58
28	Bisabolene	1402	0.78
29	Caryophyllene oxide	1478	0.53

A literature survey showed that the oil of *Ziziphora* species has been found to be rich in pulegone. The main constituents found in the oil of *Z. vychodceviana* and *Z. persica* collected from Kazakhstan were pulegone (57.5-66 %) and isomenthone (5.1-15.7 %)⁸. Also pulegone (79.33 %) and limonene (6.78 %) were the main components in the oil of *Z. persica* collected from Turkey¹². The main component found in the oil of *Z. tenuior* L. has been reported to be pulegone (87.1 %). The volatile oil of Turkish endemic *Z. taurica* subsp. clenioides was found to contain pulegone (81.9 %), limonene

(4.5 %) and piperitenone (2.3 %) $^{\rm 10}.$ In the literature there are some reports on the chemical constitutions of Z. clinopodioides growing in the former USSR and west part of Turkey^{13,14}. According to these studies, major components of the essential oil were pulegone (13.2-21.9 %), isomenthone (2.0-10.8 %), menthone (4.6-5.44 %), limonene (1.8-8.19 %) and 1,8-cineole (2.3-14.5 %). The changes in the essential oil compositions might have arisen from several differences (climatic, seasonal, geographical and geological), as mentioned by Daferera et al.¹⁵. Previous study on analysis of the essential oil of Z. clinopodioides subsp. regida collected from Azerbaijan from the northwest of Iran show that pulegone (45.8 %), piperitenone (17.4 %), p-mentha-3-en-8-ol (12.5 %) and thymol (8.0 %) were the main constituents¹⁶. Also pulegone (65.2 %), isomenthone (11.9 %), 1,8-cineol (7.8 %) and piperitenone (6.5%) were identified as the major components in the oil of Z. clinopodioides subsp. bungeana (juz) Rech. from $Iran^{16,17}$. The major components of the oil of Z. clinopodioides obtained from Turkey were pulegone (31.86 %), 1,8-cineol (12.21 %), limonene (10.48 %), menthol (9.13 %), -pinene (6.88 %) and menthone $(6.73 \%)^2$.

Elemental analysis: After the sample was decomposed and dissolved, the trace elements were determined by atomic absorption spectrometry (AAS) in flame mode (FAAS), only As determined with a graphite furnace device (GFAAS). The standard addition method was used for determination of elements in sample. The results were showed in Table-2. The results showed that there were comparatively rich metal elements, among which are comparatively high calcium, potassium, sodium and magnesium in *Ziziphora clinopodioides* Lam. It was noted that level of essential elements was high as compared to the level of toxic elements.

TABLE-2 DETERMINATION OF ELEMENTS (mg/g) IN DRY Ziziphora clinopodioides (MEAN ± SD), n = 3						
Element	Concentration (mg/g)	Element	Concentration (mg/g)			
Na	8.96 ± 0.20	Со	0.014 ± 0.12			
Κ	18.27 ± 0.30	Zn	1.75 ± 0.14			
Ca	26.64 ± 0.24	Cu	6.72 ± 0.25			
Mg	3.51 ± 0.23	As	0.065 ± 0.011			

Bacterial strains: The bacterial strains that used in this study were obtained from the Biology Laboratory, Department of Biology, Faculty of Basis Sciences, Ferdowsi University of Mashhad, Iran. The essential oil and crude extract from methanol were individually tested against two strains of grampositive bacteria (*Bacillus cereus* and *Staphylococcus aureus*) and two strain of gram negative bacteria (*Escherichia coli* and *Klebsiella pneumonia*).

Antibacterial activity: Antibacterial activity of essential oil and crude extract of *Ziziphora clinopodioides* were tested against the above mentioned gram-positive and gramnegative bacteria. Minimal inhibitory conentrations (MICs) were determined by the agar serial dilution method¹⁸ at concentration ranging from 1-300 µg/mL. Two fold serial dilutions were made from essential oil in molten Mueller Hinton agar (Pronadisa- Madrid) cooled to 45-50 °C in a water bath. The essential oil was dispersed in mixture using dimethyl sulfoxide

(DMSO). The amount of 0.01 mL of every bacterial suspension, equivalent to McFarland tube No. 1.5×10^8 (CFU/mL), inoculated on the agar of every well. The culture plates were then incubated at 37 °C for 24 h. The MIC was defined as the lowest concentration at which no visible growth was observed¹⁹. The Mueller Hinton agar were contained DMSO without essential oil was used a negative control while gentamycine and kanamycin were used as positive control. As shown in Table-3, the results indicate that essential oil of Ziziphora clinopodioides exhibited higher activity against S. aureus and E. coli than average other tested bacteria. The average MBC of both essential oils against B. cereus and S. aureus were higher than MIC values. So, the essential oils showed bacteriosatatic activity against tested Gram positive bacteria contrast in gram negative bacteria. The essential oils had bactericidal effects gainst tested Gram negative bacteria (the MIC and MBC values were the same). The microbes were not highly sensitive against the crude extract and sensitivity was found to decrease with increasing concentration of the crude extract.

TABLE-3
AVERAGE MICS AND MBCS OF ESSENTIAL OIL
FROM Ziziphora clinopodioides ON TESTED ORGANISMS
BY AGAR DILUTION METHOD

BY AGAR DILUTION METHOD					
Bacteria	MIC (µg/mL)	MBC (µg/mL)			
S. aureus	4.25	90			
B. cereus	1.25	4.50			
K. pneumonia	7.25	7.25			
E. coli	5.75	5.75			

Values are mean of triplet experiments.

Conclusion

The results suggest that *Ziziphora clinopodioides* has potent antibacterial effects on some gram-positive and gramnegative bacterial species especially on *S. aureus* and *E. coli*. Gas chromatographic analysis revealed 29 different compounds in essential oil which five of them comprise more than 73 % of oil and pulegon is the highest one.

As it is expected, there are a lot of differences between the types of components and the amount of them in the essential oils of *Ziziphora clinopodioides*. These differences not only depend to the type of spices but might be relate to the regional of the growing of the plant.

Analysis of the elemental composition is accordingly an important tool for relationship between the content of the metal elements in *Ziziphora clinopodioides* Lam and clinical application of the traditional medicine.

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