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0.25 mm i.d., film thickness 0.25  $\mu\text{m}$ , using a sample volume of 0.03  $\mu\text{L}$ . Oven temperature was programmed from 60°C to 240°C at 3°C/min; injector temperature, 250°C; detector temperature, 280°C; carrier gas, helium (1.0 mL/min); automatic sample injection, 0.02  $\mu\text{L}$  of the oil; split: 1/70. The relative proportions of the essential oil constituents were expressed as percentages obtained by peak area normalization. GC-MS analysis was performed on a Perkin-Elmer quadrupole MS system (Model 5) coupled with the GC HP 5972, equipped with a HP-5 capillary column. Oven temperature was programmed from 45°C to 240°C at 3°C/min; injector temperature, 250°C; carrier gas, helium (0.5 mL/min); automatic sample injection, 0.02  $\mu\text{L}$  of the oil; split: 1/70.





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