Chemical Composition Variability of Ethiopian Rosemary Salvia Rosmarinus Schleid Accessions

Zewdinesh Damtew Zigene^{1*}, BizuayehuTesfaye Asfaw² and Daniel Bisrat³

Abstract

Essential o 38.48%), camphor (2.15-23%), verbenone (1.83-20.25%), -caryophyllene (2.12-9.39%), endo-borneol (1.79-12.56%) camphene (1.69-7.86%), bornyl acetate (1.55-9.65%), limonene (1.65-6.07%), -terpineol (1.66-6.37%), -pinene (1.55-6.45%), and linalool (1.58-3.91%). Among these, -pinene, 1, 8-cineole, camphor, and verbenone were the most

analysis showed that -pinene, 1, 8-cineole and verbenone were correlated negatively with the majority of the major compounds, while the association of camphor with the entire main constituent was not significant, except with -pinene ($r = -0.46^{***}$) and linalool ($r = -303^{*}$). Based on the relative concentration of the main constituents of the essential

presence of high chemical variability among individual plants that makes it dif cult to describe a single chemotype based

high essential oil constituent variability among the tested accessions refected the enormous potential of Ethiopian rosemary germplasm for wider applications in diferent destinations that are predominated by rosemary products.

Keywords: C ... ; C ... ; E ... , C ... ; E ... ; E ... , C ... ; E ... ; E

Introduction

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Materials and Methods

Experimental site and plant materials

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(**R**, 17), 12.56% (**R**, 18), 10.11% (**R**, 34).

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Conclusions

E £C-95.85-98.89% ۰. • • (5.08), **-**. . 40.62%), 1,8-(8.13 - 38.48%), (2.15 - 23%) (1.83 - 20.25%), (1.83 - 20.25%), (1.83 - 20.25%), (1.83 - 20.25%), (1.83 - 20.25%), (1.83 - 20.25%), (1.83 - 20.25%), (1.83 - 20.25\%), (1.83 -. . . ■ . 34) , -. 1. , 1,8-. ·· , · . . • • • • • • • ۱. ι. • • $(- -0.46^{***})$. ., . • • , **-**(. . . . (, = -303*), . . 1 . . • - ... · · · · · . . . , . -.... t., ۱... ٤. ۰, **.** . . . 1 Β., / ... 1 . . (-. . /1,8- . . . / ; . . . /1,8- . . . / . 1 ...

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Acknowledgments

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