#### EVERYTHING KNOWLEDGEABLE

# PERFUMES AND FLAVOURING AGENTS

Peppermint oil, Lemon oil,
Orange oil, Lemon grass oil,
Pharmacognosy
1st year Sandalwood oil
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# Perfumes and Flavouring Agents

- Any substance which is made from natural or synthetic materials or a combination of both, employed for creating pleasant odour is known as perfumes.
- The flavoring agents are the substances which are used to mask the unpleasant taste.

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### Lemon oil

Synonym: Lemon

 Biological Source: It is volatile oil obtained by expression method, without application of heat, from the fresh peel of ripe or nearly ripe fruits of Citrus lemon.



Family: Rutaceae.

Colour: pale yellow or greenish yellow

Odour: Reminicent of lemon

Taste: Aromatic

By Everytheir Krownstown Chemical Constituents: terpeneslimonene, geraniol, citronellal, hesperidin, pectin, calcium oxalate and bitter substance, etc.

#### Uses:

- As flavoring agent and in perfumery
- For the preparation of lemon oil etc.

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 Chemical test: add 3vol. Of alcohol in one vol. of recently expressed oil; it is neutral or slightly acidic to litmus paper.

### LEMON GRASS OIL

- Synonym: Jarakush
- Biological Source: It is volatile oil obtained by stem distillation from the leaves and aerial parts of Cymbopogon flexuousus.
- Family: Graminae



Colour: Yellowish brown

Odour: Characteristic

Taste: Aromatic and Characteristic

Chemical Constituents: it contains
 volatile oil. The chief constituents of
 volatile oil and 'citral'. It also contains
 methyl –heptenol, nerol, citronellal,
 diterpenes and geraniol.

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#### Uses:

i) As flacouring agent and in perfumery

## ORANGE OIL

- Synonym: Sweet orange oil
- Biological Source: It is a volatile oil obtained from the freash orange peels of sweet orange, Citrus cinensis,
- Family: Rutaceae



Colour: Yellow to Yellowish brown

Odour: Characteristic

Taste: Aromatic and Characteristic

Chemical Constituents: It contains volatile oil.
 The main constituents of volatile oil are limonene, citral and citronellal. Hesperidin, isohesperidin, neohesperidin, vitamin C and pectin.

Uses:

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- As flavoring agent and in perfumery
- For the preparation of orange oil.

#### Chemical Test:

 Solution of freshly prepared orange oil in dehydrated alcohol is neutral to litmus paper.

### PEPPERMINT OIL

- Synonym: Mentha oil <sub>By Everything Knowledgestrie</sub>
- Biological Source: It is oil obtained by steam distilation of the fresh leaves, flowering tops and arial part of the Mentha piperita.
- Family: Labiatae.



Colour: Colourless or Yellow

Odour: Characteristic , Pleasant

Taste: Pungent followed by cooling sensation Solubility: Soluble in 70% alcohol, ether and

chloroform and insoluble in water.

- Chemical Constituents: contains Ιt volatile oil. The chief constituent volatile oil is L-Menthol.
- It also contains menthone, menthofuran. jasmine, menthyl, menthyl acetate etc.

#### Uses:

- i) It has mild antiseptic property
- ii) It is used in toothpaste, toothpowder, shaving cream, cigarettes.
- iii) Used in preparation of chewing gums,
- iv) Aromatic, carminative, stimulant, flavouring agent and counterirritant.

## SANDAL WOOD OIL

- Synonym: Chandan wood by Everything Knowledgestrie
- Biological Source: It is obtained by the distillation from dried heart-wood (inner wood) of Santalum album
- Family: Santalaceae



Colour: Yellowish or pale reddish

Odour: Strong and fragrant

Taste: Slightly bitter

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 Chemical Constituents: Sandalwood oil contains two isomeric sesquiterpines alcohol, α-santalal and β-santalol also contains aldehyde santalal, ketones santenone. Apart from that it also contains santene, teresantol, santalone and santalene.

#### Uses:

- i) Oil used as perfume in cosmetics and incense sticks.
- Used for symtomatic treatment of dysurea.