





### 3. Results and Discussion

Successful approach on improving patchouli oil quality has always posted a great challenge, as chemical synthesis of patchouli alcohol, the key ingredient in patchouli oil has not been successful on an industrial scale [15]. It is critical to find a new technique which is farmer friendly to help the patchouli oil production.

In this study an attempt was made for the first time to test the effect of soil fungi on patchouli oil content and quality. The soil fungi in fifteen different combinations were sprayed on patchouli herbage. After five days of drying the essential oil was extracted. The results are classified under the following sections:

- Identification and Quantification of compounds
- Essential oil content (%) and chemical composition of patchouli oil.

#### 3.1 Chemical Characterization and Quantification of Compounds

The chemical components present in the volatile oil were identified by Gas Chromatography coupled with Mass Spectroscopy and Retention Index (Table-2). 95.8% of compounds were identified by GC-MS. Patchouli alcohol was found to be the major component [9] followed by  $\alpha$ -guaiene and  $\alpha$ -bulnesene.

#### 3.2 Essential Oil Content (%) and Chemical Composition of Patchouli Oil

In the present study the data on essential oil content (%) obtained after different treatments are presented in table 3. All the treatments were found to be significant for the volatile oil content. The oil content was in the range of 0.9 $\pm$ 0 to 1.65 $\pm$ 0.05%. Similar results have been observed in different accessions of patchouli in the range of 1.56-1.84% [16] and 1.23-1.75% [17].

Of all the treatments, T13 (*Phoma sp + Fusarium solani complex*) recorded highest oil content of 1.65 $\pm$ 0.05. This was statistically similar to treatments T15 (*Fusarium solani complex + Penicillium citrinum*), T12 (*Aspergillus terreus + Penicillium citrinum*), T5 (*Penicillium citrinum*). The increase in oil content maybe due to the production of pectinase enzyme which breaks down the cell wall and aid the release of oil [19].

Lowest oil content was recorded in treatment T4 0.9 $\pm$ 0 (*Fusarium solani complex*) and T9 (*Botryosphaeria sp + Penicillium citrinum*). Low oil content was reported due to variation in leaf moisture [19]. Variables like time of harvest, drying conditions, distillation parameter and fermentation conditions of the fungal sprays may have also affected the oil content [9].

**Table 2:** Chemical composition of patchouli oil using GC-MS

RT	Name	%Area	Identification
15.23	$\beta$ -Patchoulene	2.21	GC-RI
16.069	$\beta$ -elemene	0.468	GC-MS
17.344	Thujapsene	0.647	GC-MS
18.32	Trans caryophyllene	3.895	GC-MS
20.416	$\alpha$ -guaiene	21.9	GC-MS
21.2	$\alpha$ -humulene	0.103	GC-RI
21.71	$\alpha$ -Patchoulene	5.47	GC-MS
22.05	$\gamma$ -patchoulene	2.84	GC-RI
24.32	Germacrene D	0.22	GC-MS
26.14	Aciphylene	3.6	GC-RI
26.92	$\alpha$ -bulnesene	19.56	GC-MS
27.53	7-epi- alpha selenene	0.35	GC-RI
27.92	$\alpha$ -alaskene	0.06	GC-RI
30.27	Nor patchoulol	0.69	GC-RI
27.92	Delta elemene	0.066	GC-MS
32.78	Caryophyllene oxide	0.14	GC-MS
33.433	-Saputhenol	0.11	GC-MS
40.085	Patchouli alcohol	32.48	GC-MS
46.718	Pogostone	0.848	GC-MS
47.52	Farnesol	0.16	GC-MS
		95.80%	

The data on volatile components viz trans-caryophyllene, Guaiene,  $\alpha$ -Patchoulene,  $\alpha$ -Bulnesene, nor patchoulol and Patchouli alcohol are presented in Table 3 and Fig 2. All the treatments in the fresh herbage studies were highly significant at 5% level of significance for the volatile components except nor patchoulol.

The data (Table 3) revealed that in fresh herbage treatment, the content of major sesquiterpene patchouli alcohol varied from 44.83 $\pm$ 1.12 to 58.72 $\pm$ 0.39 and the content of other sesquiterpenes like trans-caryophyllene varied from 3.8 $\pm$ 0.07 to 2.21 $\pm$ 0.05, Guaiene (16.27 $\pm$ 0.02 to 9.89 $\pm$ 0.43),  $\alpha$ -Patchoulene (3.78 $\pm$ 0.41 to 2.56 $\pm$ 0.04), and  $\alpha$ -Bulnesene (14.07 $\pm$ 0.05 to 8.43 $\pm$ 0.8). Among the treatments, T2 (*Aspergillus terreus*) was found to be statistically superior as the amount of patchouli alcohol was 58.72 $\pm$ 0.39 as compared to untreated control 45.67 $\pm$ 1.13. Along with this it was observed that the amount of other sesquiterpenes was least (trans-caryophyllene 2.21 $\pm$ 0.05, Guaiene 9.89 $\pm$ 0.43,  $\alpha$ -Patchoulene 2.56 $\pm$ 0.04 and,  $\alpha$ -Bulnesene 8.43 $\pm$ 0.8), in treatment T2 (*Aspergillus terreus*) as compared to control (trans-caryophyllene 3.8 $\pm$ 0.07, Guaiene 16.27 $\pm$ 0.02,  $\alpha$ -Patchoulene 3.78 $\pm$ 0.41,  $\alpha$ -Bulnesene 14.07 $\pm$ 0.05) [Fig 3a&b].

Treatments T5 (*Penicillium citrinum*) and T8 (*Botryosphaeria sp + Fusarium solani complex*) were in par with each other with patchouli alcohol of 55.76 $\pm$ 0.11 and 56.05 $\pm$ 1.97 respectively. Decrease in minor sesquiterpene was also observed in these treatments as compared to control. The amount of Trans-caryophyllene in treatments T5 and T8 was 2.78 $\pm$ 0.09 and 2.28 $\pm$ 0.7, similarly guaiane was 10.57 $\pm$ 0.14 and 10.46 $\pm$ 0.36,  $\alpha$ -Patchoulene 3.05 $\pm$ 0.05 and 3.34 $\pm$ 0.33,  $\alpha$ -Bulnesene 8.76 $\pm$ 0.08 and 9.52 respectively, as compared to control (trans-caryophyllene 3.8 $\pm$ 0.07, Guaiene 16.27 $\pm$ 0.02,  $\alpha$ -Patchoulene 3.78 $\pm$ 0.41,  $\alpha$ -Bulnesene 14.07 $\pm$ 0.05).

In treatment T11 (*Aspergillus terreus* + *Fusarium solani* complex) and T9 (*Botryosphaeria* sp + *Penicillium citrinum*) was found to have least amount of patchouli alcohol (44.83±1.12 and 45.14±0.52 respectively) which was on par with control (45.67±1.13). The minor sesquiterpene were found to be statistically similar to control.

Patchouli alcohol indicates the quality of essential oil [16]. Increases in patchouli alcohol due to mycorrhizal fungal treatments have also been reported [17]. The increase in patchouli alcohol may be due to fungal enzymes like alcohol dehydrogenases [19] that are known to enhance the production of alcohol. The pathway hypothesized by [20] suggests that the precursor molecule Germacradienyl cation which majorly produces patchouli alcohol, maybe influenced by fungal enzymes.

#### 4. Conclusion

Patchouli plants are the only commercial source of patchouli alcohol and synthetic routes are yet to be developed commercially. The economic value of patchouli oil is associated with the patchouli alcohol concentration in the current study biotransformation by soil fungi (biocatalyst) on fresh patchouli herbage was attempted. *Aspergillus terreus* treated herbage showed an increase in patchouli alcohol content and decrease in minor sesquiterpenes. It may be concluded that fungi like *Aspergillus terreus* may be used as effective biocatalyst to enhance the quality of Patchouli oil.

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#### Author Profile



**Dr. Vasundhara** is incharge of Medicinal and Aromatic Crops Section and has established Medicinal and Aromatic garden in 30 acres at UAS (B). She has developed a variety 'AISIRI' in medicinal *Coleus forskohlii* and *Stevia* (alternate sweetener). Completed as PI, 4

projects under State Plan Grants, ICAR-AP Cess Fund Project on Patchouli, ICAR-NATP, NAIP NHM & NMPB Projects. She is a major adviser to 29 M.Sc., 5 Ph.D. students and a member for 42 M.Sc. and 13 Ph.D. students. She has 142 research papers, 24 popular scientific articles, 49 Bulletin/Books/Manual/Brouchers. At various national/international seminars, 82 research papers have been presented. She is also a recipient of National award of Meritorious Scientist by the EOAI, New Delhi, and Distinguished Woman Scientist from UAS (B) Alumni Association. She was a lead speaker in Indonesia, Nigeria and Mauritius. She is trained at Taiwan in Tissue culture and on Natural Fragrances in 2010 at Grasse, France. National Consultant for MADP under FAO, Rome, Nominated by ICAR as member, Institute Management Committee DMAPR, Gujarat and also Expert Committee Member for sourcing proprietary perfumery materials to KS & DL, GOK. Recipient of Best author award by KS&TA, GOK.



**Mrs. Ashwini Jayaram** is a Ph.D scholar in Microbiology from VTU, Belgaum.. She began her career as a Project Trainee (Nov2002- June 2003) at Indian Institute of Science (IISc), on Genetic transformation in pigeon pea with HN gene edible vaccine for PPRV via *Agrobacterium tumefaciens*. She has worked as a faculty at JIVAS and PES College, Bangalore. She is carrying out her doctoral research on Biotransformation of Patchouli oil and is currently working as a Research Assistant under Dr. M. Vasundhara, Dept. of Horticulture, UAS, GKVK, Bangalore. She was associated in establishing quality analytical laboratory under NAIP-Patchouli, 2009-10 at UAS, Bangalore. She is assisting in training Undergraduate and Post graduate Life Sciences students in conducting research projects with qualitative and quantitative estimation of phytochemicals and active ingredients through GC and HPLC, evaluating Antimicrobial and antioxidant properties of various Medicinal and Aromatic plants.



**Dr. Ananda S** Professor & Head of the Department of Biotechnology, Sapthagiri college of Engineering, Bangalore. He has done his Ph.D. from Kidwai Memorial Institute of Oncology, Bangalore, for his Ph. Degree he has worked on PTPN11 Gene Mutation in Child Acute Lymphoblastic leukemia between 2002-2009 and His graduation from University of Mysore from the Department of Biotechnology, Manasa Ganghotri Mysore in the year-2000. He is also did his P.G diploma in Intellectual Property Rights form NLSIU, Bangalore in the year-2007. He has received Young scientist award from Vision Group of Science and Technology, Government of Karnataka in the year 2009 under the scheme of Seed money for Young research Scientist. He is also a recipient of Intellectual Ventures award in Spark'09 with the cash prize of Rs. 1Lakh for the innovative idea: Advance *Diagnostic kits Using Microbial Fuel Cell*", the competition conducted across multiple Universities in India. He is supervising 6 students for their Ph.D. Program under Visvesvaraya technological University (VTU), Belgaum-INDIA. He is also a member BOE for Biotechnology and member BOS in nanotechnology VTU. He has 18 International and 6 national publications in his credit.

**Table 3:** Variation of essential oil content (%) and chemical composition of patchouli oil

Treatment	Caryophyllene	Guainene	Patchoulene	Bulnesene	Nor Patchouleneol	Patchouli alcohol	Oil content
T1	3.31 <sup>ab</sup> ± 0.1	14.37 <sup>c</sup> ± 0.42	3.16 <sup>cde</sup> ± 0.22	13.2 <sup>abc</sup> ± 0.31	1.76 <sup>a</sup> ± 0.03	49.92 <sup>cd</sup> ± 0.54	1.11 <sup>bcd</sup> ± 0.4
T2	2.21 <sup>d</sup> ± 0.05	9.89 <sup>f</sup> ± 0.43	2.56 <sup>f</sup> ± 0.04	8.43 <sup>g</sup> ± 0.8	1.51 <sup>abc</sup> ± 0.32	58.72 <sup>a</sup> ± 0.39	1 <sup>bcd</sup> ± 0
T3	2.71 <sup>bcd</sup> ± 0.06	11.73 <sup>e</sup> ± 0.08	3.31 <sup>abcde</sup> ± 0.15	11.16 <sup>de</sup> ± 0.11	1.32 <sup>c</sup> ± 0.05	47.46 <sup>de</sup> ± 0.45	1.2 <sup>cd</sup> ± 0.2
T4	3.07 <sup>abc</sup> ± 0.15	12.2 <sup>de</sup> ± 0.41	2.82 <sup>ef</sup> ± 0.02	11.53 <sup>de</sup> ± 0.4	1.69 <sup>ab</sup> ± 0.07	51.77 <sup>c</sup> ± 1.24	0.9 <sup>d</sup> ± 0
T5	2.78 <sup>bcd</sup> ± 0.09	10.57 <sup>f</sup> ± 0.14	3.05 <sup>de</sup> ± 0.05	8.76 <sup>g</sup> ± 0.08	1.36 <sup>bc</sup> ± 0.13	55.76 <sup>b</sup> ± 0.11	1.4 <sup>abc</sup> ± 0.1
T6	2.87 <sup>bcd</sup> ± 0.16	15.21 <sup>bc</sup> ± 0.41	2.99 <sup>def</sup> ± 0.14	10.5 <sup>ef</sup> ± 0.61	1.51 <sup>abc</sup> ± 0.03	49.1 <sup>cd</sup> ± 1.55	1.2 <sup>abcd</sup> ± 0.1
T7	2.78 <sup>bcd</sup> ± 0.06	12.76 <sup>d</sup> ± 0.24	3.17 <sup>cde</sup> ± 0.09	9.65 <sup>gf</sup> ± 1.8	1.5 <sup>abc</sup> ± 0.04	50.44 <sup>c</sup> ± 0.12	1.3 <sup>abcd</sup> ± 0.2
T8	2.28 <sup>d</sup> ± 0.7	10.46 <sup>f</sup> ± 0.36	3.34 <sup>abcd</sup> ± 0.33	9.52 <sup>gf</sup> ± 0.01	1.44 <sup>abc</sup> ± 0.06	56.05 <sup>b</sup> ± 1.97	1.25 <sup>abcd</sup> ± 0.15
T9	3.22 <sup>abc</sup> ± 0.19	14.84 <sup>bc</sup> ± 0.15	3.73 <sup>ab</sup> ± 0.07	11.52 <sup>de</sup> ± 0.16	1.63 <sup>abc</sup> ± 0.16	45.14 <sup>e</sup> ± 0.52	0.9 <sup>d</sup> ± 0
T10	3.19 <sup>abc</sup> ± 0.06	14.48 <sup>c</sup> ± 0.4	3.51 <sup>abcd</sup> ± 0.09	11.88 <sup>cde</sup> ± 0.07	1.56 <sup>abc</sup> ± 0.04	51.32 <sup>c</sup> ± 0.09	1.3 <sup>abcd</sup> ± 0.2
T11	3.41 <sup>ab</sup> ± 0.29	16.33 <sup>a</sup> ± 0.19	3.78 <sup>a</sup> ± 0.41	13.88 <sup>a</sup> ± 0.25	1.56 <sup>abc</sup> ± 0.04	44.83 <sup>e</sup> ± 1.12	1.0 <sup>cd</sup> ± 0
T12	3.28 <sup>ab</sup> ± 0.02	14.54 <sup>c</sup> ± 0.46	3.34 <sup>abcd</sup> ± 0.01	12.12 <sup>bcd</sup> ± 0.45	1.55 <sup>abc</sup> ± 0	47.48 <sup>de</sup> ± 0.98	1.4 <sup>abc</sup> ± 0
T13	3.24 <sup>abc</sup> ± 0.02	14.5 <sup>c</sup> ± 0.49	3.46 <sup>abcd</sup> ± 0.09	13.43 <sup>ab</sup> ± 0.06	1.41 <sup>abc</sup> ± 0.04	47.46 <sup>de</sup> ± 0.09	1.65 <sup>a</sup> ± 0.05
T14	3.35 <sup>ab</sup> ± 0.03	15.48 <sup>ab</sup> ± 0.21	3.58 <sup>abc</sup> ± 0.1	13.6 <sup>ab</sup> ± 0.13	1.53 <sup>abc</sup> ± 0.03	47.42 <sup>de</sup> ± 0.12	1.30 <sup>abcd</sup> ± 0
T15	2.5 <sup>cd</sup> ± 0.3	12.9 <sup>d</sup> ± 0.09	3.24 <sup>bcd</sup> ± 0.08	11.47 <sup>de</sup> ± 0.26	1.56 <sup>abc</sup> ± 0.05	51.73 <sup>c</sup> ± 0.41	1.50 <sup>ab</sup> ± 0.1
T16	3.8 <sup>a</sup> ± 0.07	16.27 <sup>a</sup> ± 0.02	3.81 <sup>a</sup> ± 0.01	14.07 <sup>a</sup> ± 0.05	1.55 <sup>abc</sup> ± 0.05	45.67 <sup>e</sup> ± 1.13	1.05 <sup>bcd</sup> ± 0.15
Trt	0.37**	8.62**	0.24**	6.56**	0.025-NS	33.29**	0.26*
Rep	0.15	0.75	0.149	3.03	0.04	3.68	0.13

[Values are Mean ± SEM of two independent experiments. Data points were significant (except Norpatchouleneol) p ≤ 0.05 according to DMRT]

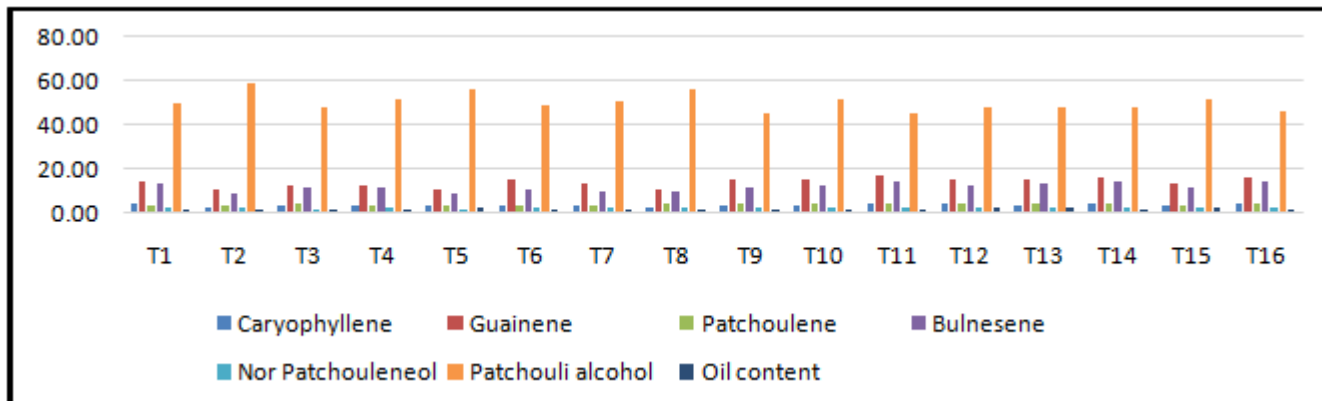


Figure 2: Variation of oil and sesquiterpene content

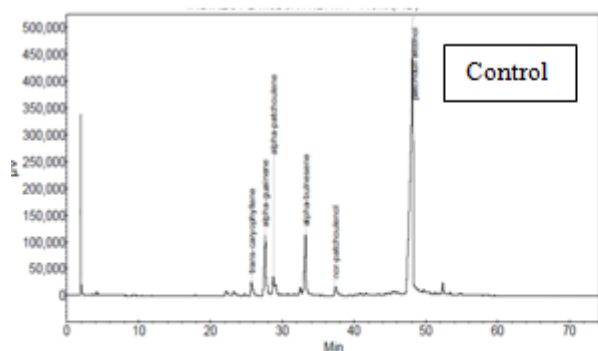


Figure 3a: Gas Chromatographic profile of Control (untreated)

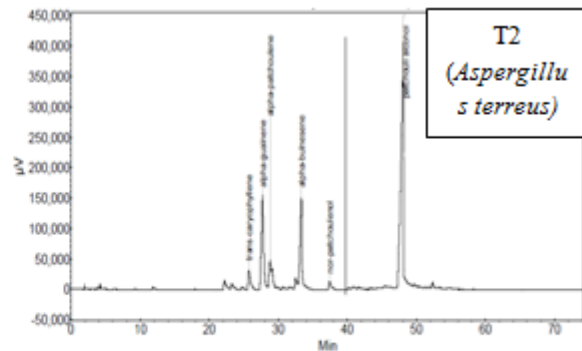


Figure 3b: Gas Chromatographic profile of T2 (*Aspergillus terreus*)