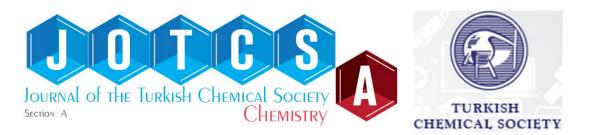
ÖZER Z. JOTCSA. 2020; 7(3): 813-820.

RESEARCH ARTICLE



Chemical Composition and Antioxidant Activities of Leaf and Flower Essential Oils of *Origanum onites* L. (Lamiaceae) Growing in Mount Ida-Turkey

Züleyha Özer^{1*} 🖂 🕞

¹ University of Balıkesir, Altınoluk Vocational School, Programme of Medicinal and Aromatic Plants, 10870 Balıkesir, TURKEY

Abstract: The chemical composition of leaf and flower essential oils of *Origanum onites* L. were analyzed using Thermo Scientific TSQ GC-MS/MS. Also, antioxidant activities of the leaf and flower essential oils were investigated by using DPPH (1,1-diphenyl-2-picrylhydrazyl) free radical scavenging activity and β -carotene linoleic acid assays. BHA (Butylated hydroxyanisole) and BHT (Butylated hydroxytoluene) were used as standards. The essential oil yields of *O. onites* were 1.75% for leaves and 4.25% for flowers. A total of twenty-three compounds representing 99.9% of leaf oil and twenty-four compounds constituted 99.6% of the flower oil were determined. Oxygenated monoterpenes were detected at a high percentage (69.2%) in leaf essential oil, and carvacrol (64.9%) was determined as the main compound. Also, flower essential oil was dominated by sesquiterpene hydrocarbons (73.5%), and a-cubebene (36.4%) was determined as a primary compound. For leaf oil, a high antioxidant capacity was determined, primarily due to carvacrol and *p*-cymene.

Keywords: Origanum onites, essential oil, carvacrol, a-cubebene, antioxidant activity.

Submitted: August 14, 2020. Accepted: September 13, 2020.

Cite this: Özer Z. Chemical Composition and Antioxidant Activities of Leaf and Flower Essential Oils of Origanum onites L. (Lamiaceae) Growing in Mount Ida-Turkey. JOTCSA. 2020;7(3):813–20.

DOI: https://doi.org/10.18596/jotcsa.780334.

*Corresponding author. E-mail: zuleyhaozer@balikesir.edu.tr, Tel: +90 266 3961552.

INTRODUCTION

Plants have been one of the necessary, indispensable resources of life since ancient times. People have used plants not only for nutrition but also for the treatment of various diseases (1). Nowadays, medicinal and aromatic plants are used in food, cosmetics, paint, textile, medicine, and agriculture (2).

Lamiaceae (Labiatae) family, which is rich in medicinal plants, is usually one or perennial herbaceous plants containing essential oil. Turkey is an important center in terms of gene Lamiaceae plants (3, 4). The genus *Origanum* L. is one of the most widely used genera of the Lamiaceae family. The genus *Origanum* has 21 species (24 taxa) and 13 hybrids in Turkey (5-7). The pharmacological and biological activities of *Origanum* species mostly due to the antioxidant, antimicrobial, anticancer, analgesic, antiradical, antibacterial, cytotoxic, antifungal, and insecticidal activities of their essential oils (8-14).

O. onites L. (Turkish oregano), leaves, flowers, and essential oils of this plant are used in herbal tea, food, cosmetics, and medicine, perfumery industries. It is also named as 'kırkbas kekik', 'bilya kekik', 'tokalı kekik', 'koca lealı kekik', 'arı kekiği' in vernacular (15). The infusion prepared from the above-ground parts of this species is used in the treatment of diseases and symptoms such as gastrointestinal diseases, diabetes, dyspepsia, carminative, bronchitis, respiratory tract diseases, cold & flu, hypertension, and tachycardia by the local people (1, 15, 16). O. onites is abundantly

present in the natural habitat of the Mediterranean coastline (17). The essential oil compounds of *O. onites* have been researched earlier from diverse places in the world. The essential oil was comprised of carvacrol as a major compound, followed by thymol, linalool, a-pinene, *p*-cymene, sabinene hydrate, γ -terpinene, a-terpinene (17-23). The essential oil of *O. onites* has antioxidant (23-26), antimicrobial, antifungal (27), insecticidal (28), larvicidal (29), antidiabetic (30), and cholinesterase inhibitory (31) activities.

The literature abounds with reports regarding the detection of chemical components of the essential oil of *O. onites* aerial parts, and no studies differentiating the essential oils of leaf and flower have been reported to date. Although the essential oils are usually procured from the aerial parts of the herb, this report gives us to see the variation among the components of both parts of the herb. Hence, this report was aimed to identify chemical components and antioxidant activities of leaf and flower essential oils of *O. onites*.

EXPERIMENTAL SECTION

Plant material

The aerial parts of *O. onites* (300 g) were collected from Balıkesir, (Edremit, Altınoluk, Kaz Dağı, Bent Picnic Area) 39°34'51.4"N, 26° 45'26.4"E, 100 m, in July 2016. The investigated species was identified by Prof. Dr. Selami Selvi at Balıkesir University. The voucher specimens were deposited at the Herbarium of the Altınoluk Vocational School, Balıkesir University, Balıkesir, Turkey (Herbarium number SV 1567).

Essential oil

Fresh leaves and flowers (40 g each) were dried in the shade, chopped into small pieces, and subjected to hydrodistillation with a Clevenger-type apparatus for 4 h. The yields of essential oils are 1.75% and 4.25% from leaf and flower, respectively. They were stored in amber vials at 4 °C for further analyses.

GC-MS experiments

GC-MS was conducted on Thermo Scientific TSQ GC-MS/MS. The column used was Rtx-5Sil MS, 30 m, 0.25 mm ID, 0.25 μ m (32). A detailed procedure was given in the supplementary material.

Antioxidant activity

The antioxidant activities were measured based on DPPH (1,1-diphenyl-2picrylhydrazyl) free radical scavenging activity (33-36) and β -carotene linoleic acid (34-36) assays. The activity tests were carried on at 10, 25, 50, 100 µg/ mL concentrations. BHA and BHT were used as standards. IC₅₀ values of all samples were calculated. A detailed procedure was given in the supplementary material.

Statistical analysis

Antioxidant activity results were evaluated using a One-way ANOVA test (GraphPad, Software version is 8.4.2). P < 0.05 was accepted as the minimum level of significance.

RESULTS AND DISCUSSION

Essential oil

Higher essential oil yield was obtained from the flower (4.25%) compared to the leaf (1.75%) essential oil. Altogether, twenty-three compounds representing 99.9% of leaf essential oil and twenty-four compounds constituted 99.6% of the flower essential oil were determined. The components of essential oils were classified into 4 based on their chemical structures: monoterpene hydrocarbons, oxygenated monoterpenes, sesquiterpene hydrocarbons and oxygenated sesquiterpenes. The essential oil components of leaves and flowers of *O. onites* are summarized in Table 1.

No	Compounds	RT ^a	КІ ^ь	Leaf (%)	Flower (%)
1	a-thujene	5.25	930	1.5	0.5
2	a-pinene	5.37	939	0.5	0.2
3	camphene	6.08	954	0.3	t ^c
4	sabinene	14.48	975	t ^c	t ^c
5	β -pinene	6.70	979	0.1	-
6	a-phellandrene	7.85	1003	1.3	0.7
7	a-terpinene	8.30	1017	2.4	0.9
8	<i>p</i> -cymene	8.53	1025	11.2	3.9
9	β -phellandrene	8.70	1030	0.6	0.3
10	(E)- β -ocimene	9.28	1050	9.1	2.7
11	y-terpinene	9.39	1060	0.4	0.3
12	sabinene hydrate-cis	17.25	1070	0.4	0.1
13	sabinene hydrate-trans	11.41	1098	0.2	0.1
14	β -cis-terpineol	13.20	1144	1.2	0.1
15	camphor	18.22	1146	0.8	0.1
16	carvacrol, ethyl ether	20.10	1298	2.1	-
17	carvacrol	20.14	1299	64.5	16.0
18	δ-elemene	21.77	1338	-	34.6
19	a-cubebene	22.33	1351	-	36.4
20	a-copaene	23.49	1377	0.4	-

21	β-bourbonene	24.05	1388	_	0.1	
				-		
22	aromadendrene	26.27	1441	1.1	1.2	
23	$Z-\beta$ -farnesene	26.33	1443	0.1	0.1	
24	a-humulene	26.82	1455	0.2	-	
25	E- β -farnesene	26.92	1457	-	0.1	
26	allo-aromadendrene	27.07	1460	1.3	1.0	
27	spathulenol	31.96	1578	0.2	0.1	
28	a-cadinol	34.93	1654	-	0.1	
Mone	oterpene hydrocarbons			27.4	9.5	
Oxyg	genated monoterpenes			69.2	16.4	
Sesq	uiterpene hydrocarbons			3.1	73.5	
Oxyg	genated sesquiterpenes			0.2	0.2	
Tota	l (%)			99.9	99.6	
^a RT:	Retention time					
^b KI:	Kovats indices					
ct:tr	race (<0.1%)					

The main components of leaf essential oil were carvacrol (64.5%), *p*-cymene (11.2%), and (E)- β -ocimene (9.1%), while a-cubebene (36.4%), δ -elemene (34.6%), and carvacrol (16.0%) were determined as the main compounds in the flower essential oil (Figure 1). The leaf essential oil was qualified by the high content of monoterpenes (96.6%), including hydrocarbons (27.4%) and their oxygenated derivatives (69.2%), while sesquiterpenes (3.3%) were detected in very low amounts.

Sesquiterpene hydrocarbons (73.5%) composed the primary class of compound determined in the flower essential oil with a-cubebene (36.4%) and δ -elemene (34.6%). Oxygenated monoterpenes and monoterpene hydrocarbons were also detected at an average percentage in flower essential oil (16.4% and 9.5%, respectively).

The results indicate that the essential oil content of leaf and flower were dissimilar. For example, carvacrol was found mainly in leaf essential oil at 64.5% against 16.0% in the flower essential oil. In contrast, a-cubebene (36.4%) and δ -elemene (34.6%), significant compounds of flower essential oil were not detected in leaf essential oil. Also, β -pinene, carvacrol ethyl ether, a-copaene, and a-humulene were detected only in the leaf essential oil. Also, *p*-cymene and (E)- β -ocimene were found to be significant compounds in leaf essential oil at 11.2 and 9.1% against 3.9 and 2.7% in the flower essential oil, respectively. It is well known that different parts of the same plant may include

different phytochemicals (37, 38). This variation can be elucidated by the presence of different secretory structures in different plant parts. Dissimilar phytochemicals are available in each of the parts of the plant may explanation for the variation in the pharmacological and biological properties.

Carvacrol, the most abundant compound of the leaf essential oil, was reported in the essential oils of aerial parts of O. onites from Turkey (18, 24, 29, 39, 40) and Greece (22, 23, 41, 42). However, acubebene and δ -elemene were not reported previously as significant components of O. onites. a-Cubebene was detected in low quantities of aerial parts of O. onites from Greece (42). Also, Figuérédo et al. reported that *O. onites* was the linalool types (42). Ceylan et al. (2003) reported the essential oil compounds of O. onites from eighteen different localities of Turkey, while generally, carvacrol was found to be a significant compound, and only one locality had linalool-rich (43). Lukas et al. (2010) reported that chemotypes of *O. onites* from ten different locations of Turkey and Greece. In Greece location of *O. onites* was found to be "cymyl"chemotypes. In Turkey location of O. onites was characterized by linalool and "cymyl"-chemotypes (44). These differences in the chemical composition of essential oil may be due to the environmental, climate conditions, drying methods, harvest period, extraction methods, extraction time, and temperature. These variables affect the vegetative cycle of the herb and subscribe to the chemical variations of its essential oil.

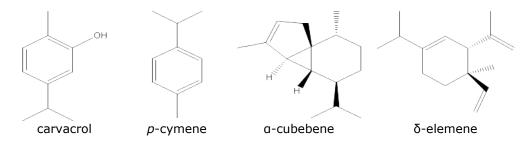


Figure 1: Chemical structures of the main compounds of leaf and flower essential oils.

Antioxidant activity

DPPH free radical scavenging activity and β carotene linoleic acid assays were used to determined antioxidant activities of leaf and flower essential oils of *O. onites*. The 50% inhibition concentrations (IC₅₀) results are given in Table 2. Leaf and flower essential oils have an excellent antioxidant capacity for both tested assays. IC₅₀ values for the DPPH of leaf and flower essential oils were found to be 19.05 ± 3.96 µg/mL and 29.95 ± 5.86 µg/mL, respectively. Besides, BHA and BHT IC₅₀ values were found to be 11.73 ± 2.27 µg/mL and 17.22 ± 1.55 µg/mL. IC₅₀ values of leaf and flower essential oil were found to be 22.39 ± 3.88 µg/mL and 30.29 ± 0.84 µg/mL in the β -carotene linoleic acid assay, respectively. None of the leaf and flower essential oils showed higher antioxidant activity than BHA or BHT. Low IC₅₀ values reflect a high antioxidant activity. These results revealed that leaf essential oil showed better antioxidant capacity when compared to flower essential oil. Carvacrol and *p*-cymene were reported to play a important role in antioxidant capacity (45, 46).

Table 2: Antioxidant capacity of leaf and flower essential	i oils (IC ₅₀).
--	----------	---------------------

β -carotene	DPPH		
22.39 ± 3.88	19.05 ± 3.96		
30.29 ± 0.84	29.95 ± 5.86		
14.21 ± 1.16	11.73 ± 2.27		
17.73 ± 2.43	17.22 ± 1.55		
IC_{50} values are mean \pm SD (n = 3).			
	$22.39 \pm 3.8830.29 \pm 0.8414.21 \pm 1.1617.73 \pm 2.43$		

CONCLUSION

The chemical contents of leaf and flower essential oils of O. onites were investigated. Also, the antioxidant activity of the essential oils was determined. In this study, it was found that the leaf essential oil was found as carvacrol type, and flower essential oil was the a-cubebene type. It can be said that the quantitative and qualitative differences of essential oils depend on different secretory structures in different plant parts. To the best of our knowledge, this is the first report on the chemical components and antioxidant activities of leaf and flower essential oils of O. onites. The leaf and flower essential oils of O. onites have the good antioxidant capacity. Thus, the essential oils from both parts of O. onites may be regarded as possible natural antioxidant agents for cosmetic. food and pharmaceutical industries.

Supplementary data

Inhibition (%) of lipid peroxidation and DPPH free radical scavenging activity, Gas chromatography-Mass spectrometry conditions and antioxidant activities procedures were given in supplementary material.

REFERENCES

1. Baytop T. Türkiye'de Bitkiler İle Tedavi, Geçmişte ve Bugün. İstanbul: İstanbul Üniversitesi, Eczacılık Fakültesi; 1999. 550s p.

2. Vergine M, Nicolì F, Negro C, Luvisi A, Nutricati E, Accogli RA, Sabella E, Miceli A. Phytochemical Profiles and Antioxidant Activity of *Salvia* Species from Southern Italy. Rec Nat Prod. 2019;13(3):205-15.

3. Mokhtarzadeh S, Demirci B, Ağalar HG, Khawar KM, Kırımer N. In vitro Propagation and

Volatile Compound Characterization of *Lavandula stoechas* L. subsp. *stoechas*-An Economically Important Source of Essential Oil. Rec Nat Prod. 2019;13(2):121-8.

4. Davis PH. Flora of Turkey and The East Agean Islands. Labiatae. University. Edinburg; 1982. 462–463 p.

5. Arabaci T, Dirmenci T, Yıldız B. *Origanum* L. (Ballıbabagiller/Lamiaceae) Cinsine Ait Yeni Bir Melez: *Origanum*× *malatyanum* Yıldız, Arabacı & Dirmenci. Bağbahçe Bilim Dergisi. 2020;7(1):10–5.

6. Özer Z, Gören AC, Kılıç T, Öncü M, Çarıkçı S, Dirmenci T. The Phenolic Contents, Antioxidant and Anticholinesterase Activity of Section *Amaracus* (Gled.) Vogel and *Anatolicon* Ietsw. of *Origanum* L. Species. Arab J Chem. 2020;13(4):5027–39.

7. Dirmenci T, Yazici T, Özcan T, Çelenk S, Martin E. A New Species and a New Natural Hybrid of *Origanum* L. (Lamiaceae) from the West of Turkey. Turk J Botany. 2018;42(1):73–90.

8. Fotakis C, Tsigrimani D, Tsiaka T, Lantzouraki DZ, Strati IF, Makris C, et al. Metabolic and Antioxidant Profiles of Herbal Infusions and Decoctions. Food Chem [Internet]. 2016;211:963–71. Available from: http://dx.doi.org/10.1016/j.foodchem.2016.05.124

9. Hajlaoui H, Mighri H, Aouni M, Gharsallah N, Kadri A. Chemical Composition and in vitro Evaluation of Antioxidant, Antimicrobial, Cytotoxicity and Anti-acetylcholinesterase Properties of Tunisian *Origanum majorana* L. Essential Oil. Microb Pathog. 2016;95:86–94.

10. Yan F, Azizi A, Janke S, Schwarz M, Zeller S, Honermeier B. Antioxidant Capacity Variation in the ÖZER Z. JOTCSA. 2020; 7(3): 813-820.

Oregano (*Origanum vulgare* L.) Collection of the German National Genebank. Ind Crops Prod [Internet]. 2016;92:19–25. Available from: http://dx.doi.org/10.1016/j.indcrop.2016.07.038

11. Aykac A, Becer E, Özbeyli D, Şener G, Başer KHC. Protective Effects of *Origanum onites* Essential Oil in the Methotrexate-Induced Rat Model: Role on Apoptosis and Hepatoxicity. Rec Nat Prod. 2020;14(6):395-404.

12. Sivropoulou A, Papanikolaou E, Nikolaou C, Kokkini S, Lanaras T, Arsenakis M. Antimicrobial and Cytotoxic Activities of *Origanum* Essential Oils. J Agric Food Chem. 1996;44(5):1202–5.

13. Hanana M, Mansour MB, Algabr M, Amri I, Gargouri S, Romane A, ... & Hamrouni L. Potential Use of Essential oils from Four Tunisian Species of Lamiaceae: Biological Alternative for Fungal and Weed Control. Rec Nat Prod. 2017;11(3):258-69.

14. Pavela R. Insecticidal Activity of Certain Medicinal Plants. Fitoterapia. 2004;75(7–8):745–9.

15. Sargin SA, Akçicek E, Selvi S. An Ethnobotanical Study of Medicinal Plants Used by the Local People of Alaşehir (Manisa) in Turkey. J Ethnopharmacol. 2013;150(3):860–74.

16. Selvi S, Dağdelen A, Kara S. Kazdağlarından (Balıkesir-Edremit) Toplanan ve Çay Olarak Tüketilen Tıbbi ve Aromatik Bitkiler. Journal of Tekirdag Agricultural Faculty. 2013;10(2):26-33.

17. Tepe B, Cakir A, Sihoglu Tepe A. Medicinal Uses, Phytochemistry, and Pharmacology of *Origanum onites* (L.): A Review. Chem Biodivers. 2016;13(5):504–20.

18. Korukluoglu M, Gurbuz O, Sahan Y, Yigit A, Kacar O. Rouseff R. Chemical Characterization and Antifungal Activity of *Origanum onites* L. Essential Oils and Extracts. J Food Saf. 2008;29(2009):144–61.

19. Ozkan G, Baydar H, Erbas S. The Influence of Harvest Time on Essential Oil Composition , Phenolic Constituents and Antioxidant Properties of Turkish Oregano (*Origanum onites* L .). J Sci Food Agr. 2010;90(2):205–9.

20. Vokou D, Kokkini S, BessiÈRe JM. *Origanum onites* (Lamiaceae) in Greece: Distribution, Volatile Oil Yield, and Composition. Econ Bot. 1988;42(3):407–12.

21. Spyridopoulou K, Fitsiou E, Bouloukosta E, Tiptiri-Kourpeti A, Vamvakias M, Oreopoulou A, et al. Extraction, Chemical Composition, and Anticancer Potential of *Origanum onites* L. Essential Oil. Molecules. 2019;24(14):2612.

22. Stefanakis MK, Touloupakis E, Anastasopoulos E, Ghanotakis D, Katerinopoulos HE, Makridis P. Antibacterial Activity of Essential Oils from Plants of the Genus *Origanum*. Food Control [Internet]. 2013;34(2):539–46. Available from: http://dx.doi.org/10.1016/j.foodcont.2013.05.024

23. Lagouri V, Blekas G, Tsimidou M, Kokkini S, Boskou D. Composition and Antioxidant Activity of Essential Oils from Oregano Plants Grown Wild in Greece. Z Lebensm Unters Forsch. 1993;197(1):20– 3.

24. Özkan A, Erdoğan A. A Comparative Evaluation of Antioxidant and Anticancer Activity of Essential Oil from *Origanum onites* (Lamiaceae) and its Two Major Phenolic Components. Turkish J Biol. 2011;35(6):735–42.

25. Ozdemir N, Ozgen Y, Kiralan M, Bayrak A, Arslan N, Ramadan MF. Effect of Different Drying Methods on the Essential Oil Yield, Composition and Antioxidant Activity of *Origanum vulgare* L. and *Origanum onites* L. J Food Meas Charact [Internet]. 2018;12(2):820–5. Available from: http://dx.doi.org/10.1007/s11694-017-9696-x

26. Semiz G, Semiz A, Mercan-Doğan N. Essential Oil Composition, Total Phenolic Content, Antioxidant and Antibiofilm Activities of Four *Origanum* Species from Southeastern Turkey. Int J Food Prop [Internet]. 2018;21(1):194–204. Available from: https://doi.org/10.1080/10942912.2018.1440240

27. Altintas A, Tabanca N, Tyihák E, Ott PG, Móricz ÁM, Mincsovics E, et al. Characterization of Volatile Constituents from *Origanum onites* and Their Antifungal and Antibacterial Activity. J AOAC Int. 2013;96(6):1200–8.

28. Yildirim E, Kordali S, Yazici G. Insecticidal Effects of Essential Oils of Eleven Plant Species from Lamiaceae on *Sitophilus granarius* (L.) (Coleoptera: Curculionidae). Rom Biotechnol Lett. 2011;16(6):6702–9.

29. Erler F, Cetin H. Components from the Essential Oils from Two *Origanum* Species as Larvicides against Euproctis chrysorrhoea (Lepidoptera: Lymantriidae). J Agric Urban Entomol. 2009;26(1):31–40.

30. Lermioglu F, Bagci S, Onderoglu S, Ortac R, Tugrul L. Evaluation of the Long-term Effects of Oleum Origani on the Toxicity Induced by Administration of Streptozotocin in Rats. J Pharm Pharmacol. 1997;49(11):1157–61.

31. Orhan I, Şener B, Kartal M, Kan Y. Activity of Essential Oils and Individual Components against

ÖZER Z. JOTCSA. 2020; 7(3): 813-820.

Acetyl-and Butyrylcholinesterase. Zeitschrift fur Naturforsch - Sect C J Biosci. 2008;63(7–8):547–53.

32. Özer Z, Kiliç T, Selvi S, Pasa C. Effect of Different Drying Methods and Development Stages on the Essential Oil Chemical Composition of Aerial Parts of *Origanum vulgare* L. subsp. *hirtum* (link) Letsw. J Essent Oil-Bearing Plants. 2018;21(5):1403-09.

33. Blois MS. Antioxidant Determinations by the Use of A Stable Free Radical. Nature. 1958;181:1199–2000.

34. Miller H.E. A Simplified Method for the Evaluation of Antioxidants. J Am Oil Chem Soc. 1971;48(2):91.

35. Özer Z. Investigation of Phenolic Compounds and Antioxidant Activity of *Mentha spicata* subsp. *spicata* and *M. longifolia* subsp. *typhoides* (briq.) Harley Decoction and Infusion. J Turkish Chem Soc Sect A Chem. 2018;5(2):445-56.

36. Özer Z. The Phenolic Compounds, Antioxidant and Anticholinesterase Activities of *Cyclotrichium origanifolium* (Labill.) manden & scheng and *Thymus sipyleus* Boiss Teas from Turkey. Stud Univ Babes-Bolyai Chem. 2019;64(3):217–28.

37. Liang X, Bi D, Li F, Wang L. Chemical Compounds from the Twigs and Leaves of *Caesalpinia cucullata* Roxb. Rec Nat Prod. 2019;13(6):462-7.

38. Trung HD, Thang TD, Khôi NK, Dai DN, Ogunwande IA. Chemical Constituents of Essential Oils from the Leaf, Flower and Fruit of *Zanthoxylum avicenna* (Lam.) DC. (Rutaceae) from Vietnam. J Essent Oil-Bearing Plants. 2016;19(4):1019–24.

39. Arslan M, Uremis I, Demirel N. Effects of Sage Leafhopper Feeding Damage on Herbage Colour, Essential Oil Content and Compositions of

Turkish and Greek Oregano. Exp Agric. 2012;48(3):428–37.

40. Bostancioĝlu RB, Kürkçüoĝlu M, Başer KHC, Koparal AT. Assessment of Anti-Angiogenic and Anti-Tumoral Potentials of *Origanum onites* L. Essential Oil. Food Chem Toxicol. 2012;50(6):2002– 8.

41. Kokkini S, Karousou R, Hanlidou E, Lanaras T. Essential Oil Composition of Greek (*Origanum vulgare* ssp. *hirtum*) and Turkish (*O. onites*) Oregano: A Tool for Their Distinction. J Essent Oil Res. 2004;16(4):334–8.

42. Figuérédo G, Cabassu P, Chalchat JC, Pasquier B. Studies of Mediterranean Oregano Populations. VII: Chemical Composition of Essential Oils of Carvacrol-rich Oregano of Various Origins. J Essent Oil Res. 2006;18(3):244–9.

43. Ceylan, A., Bayram, E., Sahbaz, N., Otan, H., Karaman S. Yield Performance and Essential Oil Composition of Individual Plants and Improved Clones of *Origanum onites* L. Grown in the Aegean region of Turkey. Isr J Plant Sci. 2003;51(4):285– 90.

44. Lukas, B., Samuel, R., Novak J. Oregano or Marjoram? The Enzyme γ -terpinene Synthase Affects Chemotype Formation in the Genus *Origanum*. Isr J Plant Sci. 2010;58(3–4):211–20.

45. Sarikurkcu C, Zengin G, Oskay M, Uysal S, Ceylan R, Aktumsek A. Composition, Antioxidant, Antimicrobial and Enzyme Inhibition Activities of Two *Origanum vulgare* Subspecies (subsp. *vulgare* and subsp. *hirtum*) Essential Oils. Ind Crops Prod [Internet]. 2015;70:178–84. Available from: http://dx.doi.org/10.1016/j.indcrop.2015.03.030

46. De Oliveira TM, De Carvalho RBF, Da Costa IHF, De Oliveira GAL, De Souza AA, De Lima SG, et al. Evaluation of *p*-cymene, A Natural Antioxidant. Pharm Biol. 2015;53(3):423–8.

SUPPLEMENTARY DATA

Chemical Composition and Antioxidant Activities of Leaf and Flower Essential Oils of *Origanum onites* L. (Lamiaceae) Growing in Mount Ida-Turkey

Züleyha Özer^{1*}

¹ University of Balıkesir, Altınoluk Vocational School, Programme of Medicinal and Aromatic Plants, 10870 Balıkesir, TURKEY

*Corresponding author. E-mail: zuleyhaozer@balikesir.edu.tr, Tel: +90 266 3961552

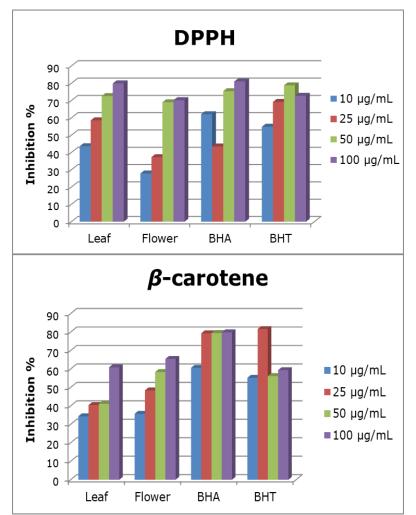


Figure S1. Inhibition (%) of lipid peroxidation and DPPH free radical scavenging activity of essential oils.

Gas chromatography-Mass spectrometry (GC-MS) conditions

Helium was used as carrier gas at a constant flow rate of 1 mL/min (20 psi). 1 μ L of the sample was injected (100 μ L of essential oil dissolved in 1900 μ L of dichloromethane). The GC temperature program was set as follows; 150 °C hold for 5 min, ramp to 250 °C at 3 °C/min, and hold for 10 min. The temperature of the MS transfer line was set at 230 °C. A mass range from 50 to 650 *m/z* was scanned.

The column used was an Rtx-5Sil MS, 30 m, 0.25 mmID, 0.25 μ m. Thermo Scientific TSQ GC-MS/MS was used in this study. A homologous series of n-alkanes was used as a reference in the calculation of Kovats Indices (KIs). Identification of the compounds was based on the comparison of their relative retention indices and mass spectra with those obtained from authentic samples and the NIST and Wiley spectra as well as the literature data (1).

Antioxidant activity

DPPH free radical scavenging method

The free radical scavenging activity of the extracts was determined spectrophotometrically by the DPPH (1,1-diphenyl-2-picrylhydrazyl) assay (2-5). In its radical form, DPPH absorbs at 517 nm, but upon reduction by an antioxidant or a radical species its absorption decreases. Briefly, 0.1 mM solution of DPPH in methanol was prepared and 160 μ L of this solution was added to 40 μ L of sample solutions in methanol at different concentrations (10, 25, 50, and 100 μ g/mL). These tubes were left in the dark for 30 min. The measurements were made at 517 nm. BHA and BHT were used as standard compounds.

β -carotene bleaching method

The antioxidant activity was evaluated using β carotene-linoleic acid model system (3-5) β carotene (0.5 mg) in 1 mL of chloroform was added to 25 µL of linoleic acid, and 200 mg of Tween 40 emulsifier mixture. After evaporation of chloroform under vacuum, 100 mL of distilled water saturated with oxygen, was through vigorous shaking. A mixture of 4000 µL was transferred into different test tubes containing different concentrations of the sample (10, 25, 50, and 100 µg/mL). As soon as the emulsion was added to each tube, the zero time absorbance was measured at 470 nm using a spectrophotometer. The emulsion system was incubated for 2 h at 50 °C. A blank, devoid of β -carotene, was prepared for background subtraction. BHA and BHT were used as standard compounds.

REFERENCES

1. Özer Z, Kiliç T, Selvi S, Pasa C. Effect of Different Drying Methods and Development Stages on the Essential Oil Chemical Composition of Aerial Parts of *Origanum vulgare* L. subsp. hirtum (link) Letsw. J Essent Oil-Bearing Plants. 2018;21(5):1403-09.

2. Blois MS. Antioxidant Determinations by the Use of A Stable Free Radical. Nature. 1958;181:1199–2000.

3. Miller H.E. A Simplified Method for the Evaluation of Antioxidants. J Am Oil Chem Soc. 1971;48(2):91.

4. Özer Z. Investigation of Phenolic Compounds and Antioxidant Activity of *Mentha spicata* subsp. *spicata* and *M. longifolia* subsp. *typhoides* (briq.) Harley decoction and infusion. J Turkish Chem Soc Sect A Chem. 2018;5(2):445-56.

5. Özer Z. The Phenolic Compounds, Antioxidant and Anticholinesterase Activities of *Cyclotrichium origanifolium* (Labill.) manden & scheng and *Thymus sipyleus* Boiss Teas from Turkey. Stud Univ Babes-Bolyai Chem. 2019;64(3):217–28.