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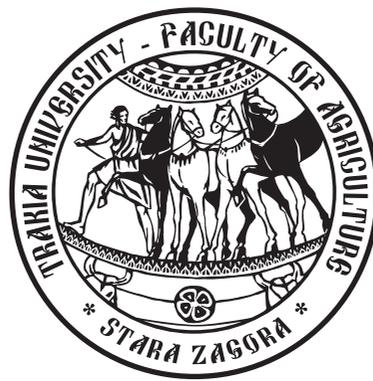
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Production Systems

Daily dynamics of the essential oils of *Rosa damascena* Mill. and *Rosa alba* L.

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Abstract. The dynamics of the essential oils of *Rosa damascena* Mill. and *Rosa alba* L. within a day period has been measured. It has been found that the two genotypes have the same rhythm in the release of volatile emissions. In the context of meteorological conditions the maximum of oil of the pink rose was reached at 8 o'clock (0.275 %), and that of the white rose – at 12 o'clock (0.216%). The quality and quantity changes in oil run parallel. The white rose has the potential to synthesize a high percentage of terpene alcohols – up to 43.97% (compared to 42.48% for the pink rose), but is more unstable in this potential.

Keywords: *Rosa damascena* Mill., *Rosa alba* L., essential oil, dynamics

Introduction

Rosa damascena Mill. (pink) and *Rosa alba* L. (white) are the main genotypes in our rose production. The first one is the raw material for the production of the famous Bulgarian rose oil. The second type has been provoking increasingly greater interest in recent years – globally, its essential oil has been defined as “original, exclusively fine, only suitable for the highest perfumery” (Degraff, 2002). Rose oil is mainly localized on the surface in the epidermis layer, and less in the blossom parenchyma (Mihailova et al., 1977), and from there it easily evaporates into the atmosphere. It has been proven that the fragrance emissions of the essential-oil plants take place according to a definite pattern which depends on the abiotic factors and endogenous physiological mechanisms and the tissue where the oil is deposited (Jakobsen and Olsen, 1994; Sangwan et al., 2001). This model is of theoretical and commercial interest. Thorough understanding of the biological and physiological properties of the rose is an important prerequisite for the successful work with this plant. On the other hand, the dynamics of oil in the blossom is a factor, which determines the quantity and quality of the resulting essential oil. The changes in the release of volatile components in the essential-oil crops are connected with the time of activity of the pollinating insects (Jakobsen and Olsen, 1994), temperature (Sagae et al., 2008), light (Dundareva et al., 2004), phase of blossom development (Shalit et al., 2003), mechanism of evaporation (Sagae et al., 2008), the general meteorological data for the day (Staykov and Zolotovitch, 1956) and the general physiological state of the plant (Jakobsen and Olsen, 1994; Sangwan et al., 2001).

References contain data about the optimum moment for picking *Rosa damascena* Mill. and *Rosa gallica* L., but only refer to the content of oil in the blossom, while the quality is determined according to indirect indices (Staykov and Zolotovitch, 1956, Nazarenko, 1978). For *Rosa alba* L. such information is not available. Having in mind the types of differences in roses, the specifics in their biochemistry and physiology (Bugorskiy and Beznishenko, 1984), such a study is necessary and timely.

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Material and methods

The experiment was conducted at the time of mass blossoming in 2009 at the Institute of roses and essential oil plants, Kazanlak. The raw material used was fresh blossoms of pink (*R. damascena* Mill.) and white (*R. alba* L.) oil-bearing roses, in their IV-V stage of development. The plantations were in the experimental field of the Institute. The roses were picked in the most typical moments of the day: at 6 a.m, 8 a.m, 10 a.m, 12 noon and 4 p.m. and distillation was performed immediately after that. Other data was recorded for the same hours: air temperature, air humidity, clouds and wind the values for which were taken from the Meteorological station in Kazanlak, which is positioned on the grounds of the Institute. The moisture of the raw material was measured according to the weight method.

The content of essential oil in the raw material was determined by distillation, done in a Clevenger apparatus, with the following parameters: quantity of the sample - 200 g, hydromodule 1:4, speed 3-4 ml/min, duration 2,5 h. The essential oil was measured in ml and after eliminating the moisture of the raw material factor, it was calculated again in percentage of the absolute dry matter (ADM).

The chemical analysis was performed through gas chromatography on a PYE UNICAM apparatus by means of a flame ionization detector in the following conditions: capillary column ECONO-CAPTMECTM (30m n 0.32 mm; film thickness 0.20 µm); temperature program: from 70°C-230°C, with a speed increment of 8°C; temperature of injector: 300°C. Injected volume 0.1 µl. Carrier gas & hydrogen, flow rate 1.3 ml/min. The components were identified during the period of retention and authentic substances (references) were used for the sake of accuracy. They were calculated quantitatively on the basis of the peak areas without any correction factor.

Results and discussion

The survey was carried out after a period of sudden dry spell

Table 1: Quantity changes of the essential oil in the blossom of *R. alba* L. and *R. damascena* Mill at different points of the day

Picking time h	Temperature °C	Relative air humidity, %	Clouds force, Wind, speed	Wind, speed (m/s) and direction	Essential oil content ,%	
					<i>R. alba</i> L.	<i>R. damascena</i> Mill.
6 h	12.2	68	5	3. E	0.088 ± 0.029	0.147 ± 0.000
8 h	16.8	66	5	3. E	0.167 ± 0.016	0.275 ± 0.017
10 h	20	60	5	3. E	0.162 ± 0.014	0.226 ± 0.044
12 h	19.8	58	7	6. NW	0.216 ± 0.016	0.216 ± 0.044
16 h	18	70	7	Quiet	0.118 ± 0.000	*

* - no available data, E – east, NW- north-west

had set in, and a rise in the morning temperatures (1st and 2nd June). The day of the survey was a mild day, fairly cloudy, without the typical morning dew (3rd June). The quantitative changes of the essential oil in the context of meteorological conditions are given in Table 1. The data shows that in both types the morning content of oil was still very low. As the day grew and air temperatures increased, the relative humidity decreased, but the clouds and the light wind remained almost the same. Thus the oil content increased abruptly and at 8 a.m. the recorded quantities were double. This is the peak time for the pink rose. The increased rate was 1.9 times. For the white rose the increase continued until noon, and the peak was 2.9 times as high as the minimum. At 4 p.m. the temperature was within the morning values, and the relative humidity had reached levels which were favourable for the roses. The oil content, however, was lower than in the morning samples, and this can be explained by the 24-hour endogenous mechanism of blossoming, which is a proven fact for *R. damascena* Mill. (Staykov and Zolotovitch, 1956; Nazarenko, 1978; Picone et al., 2004), and which involves a mass blossoming in the morning hours of the day and an afternoon decrease in the

content due to evaporation loss.

Parallel with the quantitative changes run the quality changes. With time the content of terpene alcohols (TA) in the blossom increased to a certain maximum, and then it fell to the initial levels (Table 2). With both types geraniol is at its highest, but with *R. alba* L. it is 3 times as much as the citronelol+nerol. With the white rose the increase for citronelol+nerol reaches double the value of the minimum (from 6.9-11.9%, while with *R. damascena* Mill the variation is within a narrow range (from 13.7-19.9%).

The components of stearopten retain their relative stability, probably due to the weak evaporation. If we trace the values for the terpene alcohols/hydrocarbons ratio (TA/HC) as a quality criterion, we will see that the most favourable ones are those at 8 a.m. and 10 a.m. (Figure 1). The white rose demonstrates better behaviour in this respect – the maximum value for TA/HC reaches 2.64 (2.00 for the pink rose). At the same time the damascene demonstrates greater stability – the variation amplitude is very narrow (1.21-2.00), while with the Alba the difference between the highest and lowest value is a sign of instability. (1.07-2.64).

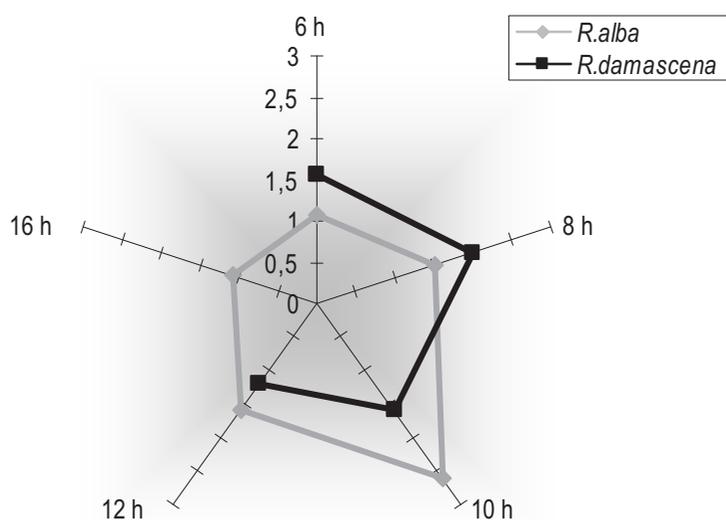


Figure 1. TA/HC ratio values in the essential oil of *R. alba* L. and *R. damascena* Mill. at different times of the day

Table 1: Chemical composition of the essential oil of *R. alba* L. and *R. damascena* Mill at different times of the day

Genotype	Picking time, h	Typical ingredients of the rose oil, %																
		Ethanol	Linolol	Cis rose oxide	Trans rose oxide	Phenylethyl alcohol	Citronelol+nerol	Geraniol	Geraniol	Damascenone	Carophyllie	Geraniilaceta	Eugenol	Heptadekan, C ₁₇	Nonadekan, C ₁₉	Eykozan, C ₂₀	Heneikozaan, C ₂₁	Trykozaan, C ₂₃
<i>Rosa alba</i> L.	6	0.01	1.13	0.01	*	0.07	6.89	19.89	0.25	0.08	4.33	0.64	0.02	0.21	9.19	22.87	15.68	4.85
	8	0.02	1.27	*	*	0.09	7.37	23.67	0.17	0.09	3.41	0.49	0.09	0.42	8.74	2.58	11.33	2.82
	10	0.03	1.61	0.01	*	0.14	11.91	32.06	0.27	0.07	3.62	0.49	0.15	0.41	7.23	1.63	9.01	2.75
	12	0.03	0.91	0.01	*	0.09	9.14	21.23	0.28	0.04	2.7	0.31	0.20	0.37	7.79	2.30	11.03	3.18
	16	*	0.85	0.02	0.01	0.06	8.11	17.57	0.25	0.03	1.4	0.85	0.17	0.36	7.46	2.41	16.01	5.35
<i>Rosa damascena</i> Mill.	6	0.03	1.28	0.21	0.10	0.30	18.81	19.41	0.94	0.06	1.63	1.78	0.31	3.59	11.78	1.77	9.06	3.465
	8	0.02	1.56	0.13	0.07	0.25	19.90	22.58	1.18	0.09	1.93	1.12	0.31	4.51	10.32	1.96	6.41	1.87
	10	0.06	1.75	0.13	0.07	0.27	17.24	23.06	1.66	0.14	2.27	1.28	0.35	4.82	12.32	2.07	7.98	2.10
	12	0.02	1.35	0.13	0.07	0.21	13.70	19.04	1.07	0.19	2.09	1.08	0.38	4.22	13.59	2.10	9.36	3.13

* - unidentified component

Conclusion

The content of the essential oil for *R. alba* L. follows a pattern of variation in a 24-hour period, parallel with that of *R. damascena* Mill. The highest percentage is typical of the morning hours after 6 a.m. In moderate temperatures it is retained until noon, and then it starts to fall to as low as 50% of the maximum values.

The quality and quantity changes run parallel, i.e. picking the blossoms within optimum ranges guarantees good-quality oil. The white rose has the potential to synthesize a high percentage of terpene alcohols – up to 43,97% (with 42.48% for the pink rose), but its potential is less stable.

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