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## ESSENTIAL OIL COMPOSITIONS FROM STEMS AND FRUITS OF *PIPER MAINGAYI* HK

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GC and GC-MS analysis of essential oils obtained from the hydrodistillation technique by using Dean-stark apparatus of fresh stems and fruits of *Piper maingayi* Hk resulted in the identification of 34 and 18 components accounting for 83.6% and 80.4% of the total amount, respectively. Sesquiterpenes of both hydrocarbons and oxygenated, were the most highly represented classes as the former ranging from 64.7% to 70.7%, and the latter varying from 7.4% to 8.6%. The main constituents of stems essential oil were:  $\beta$ -caryophyllene (26.2%),  $\alpha$ -cedrene (8.4%), caryophyllene oxide (6.7%) and *cis*-calamenene (6.2%), while the fruits essential oil was dominated by  $\delta$ -cadinene (22.6%),  $\beta$ -caryophyllene (18.8%),  $\alpha$ -copaene (11.2%) and  $\alpha$ -cadinol (7.1%). The essential oils result of stems and fruits of *P. maingayi* Hk. were compared with the previous result from the leaves of the same species and proved the dominant constituents of essential oils from all three parts was the  $\beta$ -caryophyllene ranging from 18.8% to 39.6%.