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ESSENTIAL OIL OF THE LEAVES OF Citrus junos

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We have investigated the chemical composition of the essential oils of the leaves of *Citrus junos* (Sieb.) Tan which is an outstanding frost-resistant stock for citrus plants [1].

The leaves were collected for analysis at the end of April, 1981, from fruit-bearing plants from a plot in the Batumi Botanical Garden of the Academy of Sciences of the Georgian SSR. The essential oil was obtained by the steam distillation method. The oil was isolated from the distillate by extraction with n-pentane, its yield being 0.19% on the dry weight.

The composition of the essential oil was determined by gas—liquid chromatography on a Varian Aerograph 1860 instrument with a flame-ionization detector. The best separation of the essential oil was achieved in a 550×0.2 cm column containing 10% of FFAP on Chromosorb G AW-DMCS 80/100 mesh. The carrier gas was helium at a rate of flow of 40 ml/min. The temperature was programmed from 100 to 230°C.

The preparative isolation of the main substances of the essential oil was carried out on 800×0.9 cm aluminum columns filled with Chromosorb W 60/80 mesh. The monoterpenes were isolated on a column containing 30% of FFAP at $120\,^{\circ}\text{C}$ and a rate of flow of carrier gas of $120\,\text{ml/min}$. The components of the high-boiling column were separated on a column containing 20% of DEGS at $170\,^{\circ}\text{C}$ and a rate of flow of helium of $150\,\text{ml/min}$.

The isolated components were identified by comparing their IR spectra with those given in the literature [2].

A series of compounds was identified by the addition of authentic substances to the sample under investigation and their chromatography on columns with different polarities [3].

The amounts of the components in the essential oil of the leaves of *Citrus junos* were as follows (% on the whole oil): α -pinene, 0.9; β -pinene, 1.3; sabinene, 0.2; myrcene, 1.9; α -phenallandrene, 0.9; α -terpinene, 0.8; limonene, 3.3; ocimene, 4.7; γ -terpinene, 7.8; p-cymene, 17.9; terpinolene, 1.9; citronellal, 2.1; decanal, 2.5; linalool, 17.1; linalyl acetate, 1.9; β -elemene, 2.5; terpinen-4-ol, 0.9; α -terpineol, 2.2; neral, 0.6; geranial, 0.6; nerol, 0.5; geraniol, 1.2; l-ylangene, 13.4; caryophyllene, 7.5; cubabene, 2.1; myrcene, 1.9. Camphene, geranyl acetate, and terpinyl formate were detected in the essential oil in trace amounts.

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