

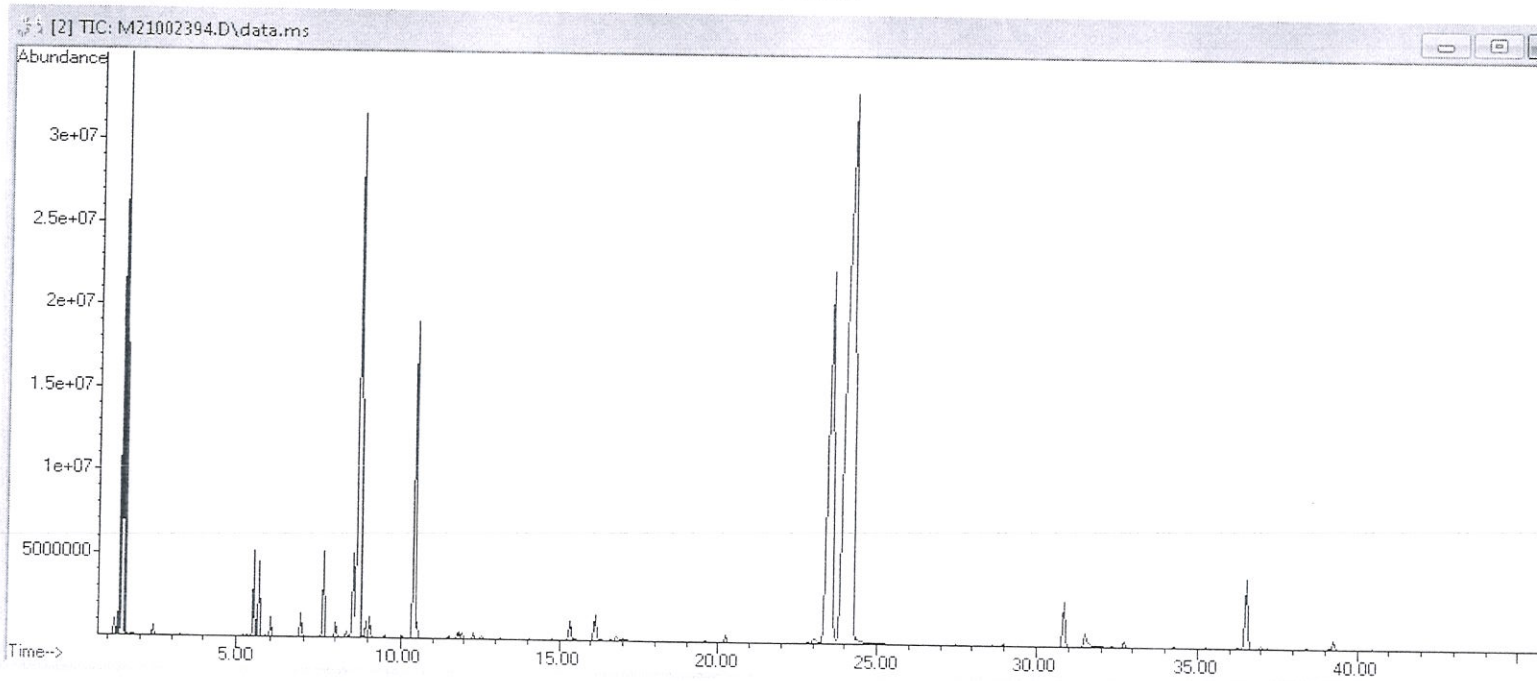


T.C.
MUĞLA SITKI KOÇMAN UNIVERSITY
FOOD ANALYSIS APPLICATION and RESEARCH CENTER

ANALYSIS REPORT

Analyzed by : Dr.Ibrahim KIVRAK
Date of Analysis : 28.12.2021
Sample Type : Essential Oil
Sample Name : *Origanum vulgare*
Producer Name : GOYA BOTANICALS
Instrument Used : Agilent 7890 GC-5975 MSD
Sample No : M21002394

Chromatogram *Origanum vulgare*



Peak Report TIC

R. Time	Name	Peak Area %
5,549	α -Thujene	1,266
5,725	α -Pinene	0,866
5,922	2,4(10) Thujadien	0,044
6,091	Camphene	0,236
6,919	Sabinene	0,042
7,020	β -Pinene	0,383
7,710	β -Myrcene	1,327
8,098	α -Phellandrene	0,252
8,415	3-Carene	0,104
8,639	α -Terpinene	1,680
8,816	o-Cymene	13,850
9,049	β -Thujene	0,300
9,161	α -Limonene	0,332
9,650	trans- β -ocimene	0,047
10,140	cis- β -ocimene	0,066
10,542	γ -Terpinene	7,788
10,636	cis-Sabinene hydrate	0,255
11,640	Cymenene	0,066
11,935	α -Terpinolene	0,124
12,066	trans-Sabinene hydrate	0,125
12,454	Linalool	0,122
12,683	Unidentified	0,048
15,513	Borneol	0,507
16,295	Terpinen-4-ol	0,569
16,997	α -Terpineol	0,186
20,423	Unidentified	0,152
23,801	Thymol	19,219
24,420	Carvacrol	45,788
29,180	β -Bourbonene	0,075
31,060	β -Caryophyllene	1,214
31,876	Unidentified	0,616
32,955	α -Caryophyllene	0,159
36,467	α -Amorphene	0,046
36,748	β -Bisabolene	1,873
37,215	δ -Cadinene	0,070
39,501	Caryophyllene oxide	0,203
TOTAL (%)		100,000

Comments:

Analysis of this *Origanum vulgare* batch sample meets the expected chemical profile for authentic essential oil of *Origanum vulgare*. No contamination or adulteration was detected.

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