

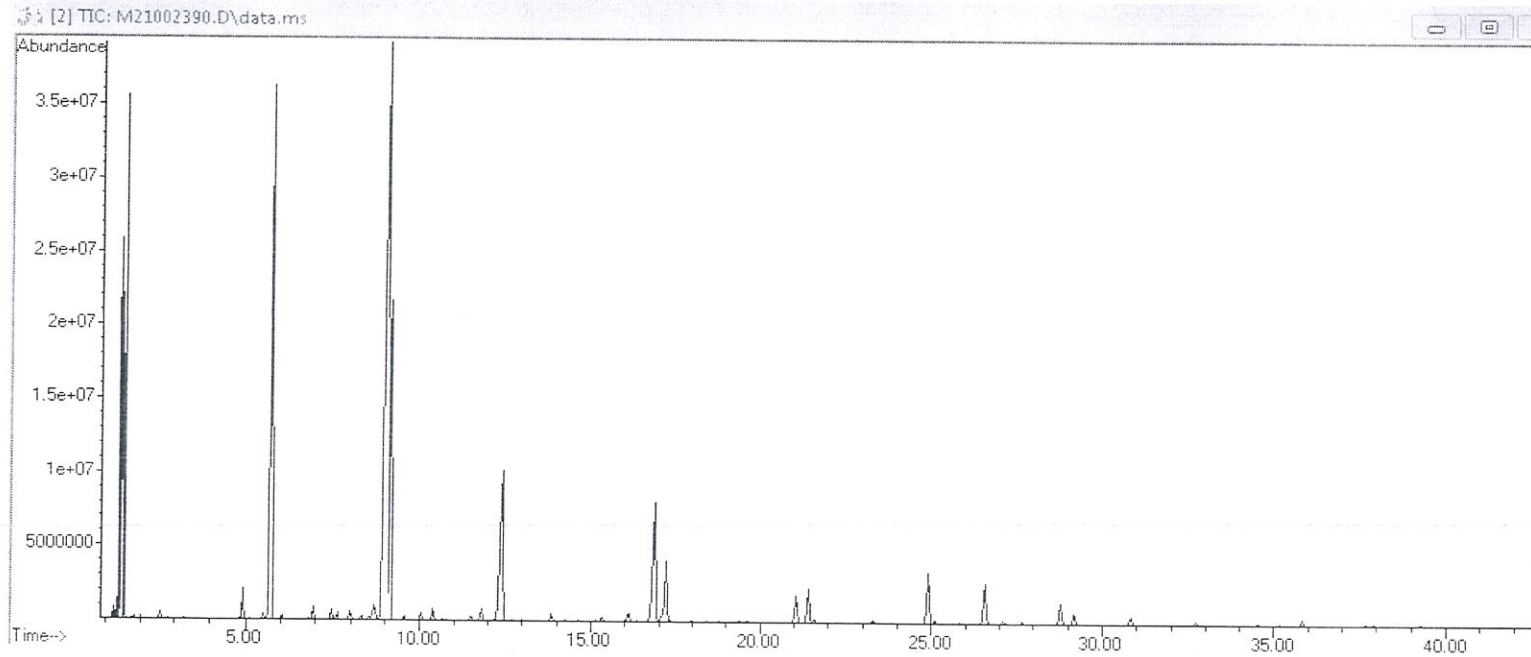


T.C.
MUĞLA SITKI KOÇMAN UNIVERSITY
FOOD ANALYSIS APPLICATION and RESEARCH CENTER

ANALYSIS REPORT

Analyzed by : Dr.Ibrahim KIVRAK
Date of Analysis : 28.12.2021
Sample Type : Essential Oil
Sample Name : *Myrtus communis*
Producer Name : GOYA BOTANICALS
Instrument Used : Agilent 7890 GC-5975 MSD
Sample No : M21002390

Chromatogram *Myrtus communis*



Peak Report TIC

R. Time	Name	Peak Area %
3,295	2-Hexenal	0,027
4,965	Isobutyl isobutyrate	0,634
5,551	α -Thujene	0,144
5,772	α -Pinene	17,966
6,092	Camphene	0,119
7,008	β -Pinene	0,352
7,536	Unidentified	0,282
7,701	β -Myrcene	0,180
8,411	3-Carene	0,170
8,628	α -Terpinene	0,128
8,761	o-Cymene	0,778
9,089	Eucalyptol (1-8-Cineole)	39,175
9,201	α -Limonene	10,347
9,650	trans- β -ocimene	0,127
10,134	cis- β -ocimene	0,250
10,491	γ -Terpinene	0,379
11,934	α -Terpinolene	0,447
12,548	Linalool	8,198
16,283	Terpinen-4-ol	0,442
16,516	Myrtenal	0,034
17,036	α -Terpineol	6,462
17,406	Myrtenol	3,070
18,609	Carveol	0,053
19,584	cis-Geraniol	0,072
21,261	trans-Geraniol	1,326
21,615	Linalyl acetate	1,523
23,492	Unidentified	2,432
25,297	Methyl geranate	0,104
26,479	Eugenol	2,073
27,869	Nerol acetate	0,111
28,995	Geranyl acetate	1,031
29,409	Eugenol methyl ether	0,556
31,036	β -Caryophyllene	0,355
32,943	α -Caryophyllene	0,177
34,741	β -Selinene	0,070
35,389	α -Selinene	0,058
36,052	Unidentified	0,275
39,491	Caryophyllene oxide	0,073
TOTAL (%)		100,000

Comments:

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

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