

Table 1. Main chemical characteristics of common spices.

Spice	Chemical profile	References
Clove <i>Eugenia caryophyllata</i>	Carvacrol, thymol, eugenol, cinnamaldehyde	Chaieb et al. (2007)
Coriander <i>Coriandrum sativum</i>	linalool, oxygenated monoterpenes, monoterpene hydrocarbons Coriander seed: 60–70% linalool 20% hydrocarbons Essential oil of leaves and fruits: 2-decenoic acid (30.8%), E-11-tetradecenoic acid (13.4%), capric acid (12.7%), undecyl alcohol (6.4%), tridecanoic acid (5.5%), undecenoic acid (7.1%)	(Coleman and Lawrence, 1992 Leung and Foster, 1996 Guenther, 1950 Bhuiyan et al., 2009)
Cinnamon <i>Cinnamomum zeylanicum</i>	Leaves oil: eugenol (76.10%), <i>trans</i> - β caryophyllene (6.7%), linalool (3.7%), eugenol acetate (2.8%) benzyl benzoate (1.9%). Branches oil: linalool (10.6%), α -pinene (9.9%), α -phellandrene (9.2%) Linalool (50%) is the major compound; α -pinene, <i>p</i> -cymene, β -pinene, limonene 5–10%	(Trajano et al., 2010 Lima et al., 2005)
Indan babyleaf <i>Cinnamomum tejpata</i>		Sajilata and Singhal (2012)
Nutmeg <i>Myristica fragrans</i>	Nutmeg oil α -pinene, β -pinene, and sabinene (77.83%) in general 76.8% monoterpenes, 12.1% oxygenated monoterpenes, 9.8% phenyl propanoid ether	Mullavarapu and Ramesh, 1998 Gopalakrishnan, 1992
Origan <i>Origanum vulgare</i>	Leaf essential oil carvacrol (18.06%) thymol (7.36%), <i>g</i> -terpinene (5.25%), <i>p</i> -cymene (5.02%), limonene (4.68%), caryophyllene (4.12%), cymene (3.56%), ledene (3.41%), linalool (2.47%), α -pinene (2.15%), <i>g</i> -terpineol (2.10%), and germacrene (2.08%).	Derwich et al. (2010)
Rosemary <i>Rosmarinus officinalis</i>	α -Pinene (18.25%), followed by camphor (6.02%), 1,8-cineole (5.25%), camphene (5.02%), <i>b</i> -pinene (4.58%), bornyl acetate (4.35%), limonene (3.56%), borneol (3.10%), <i>a</i> -terpineol (2.89%), and cymene (2.02%)	Derwich et al. (2011)

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