

Enhancing *Lippia alba* essential oil production and yield using full factorial design and Response Surface Methodology

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Context and objectives

In Sub-Saharan Africa, post-harvest cereal losses can reach 20%, mainly due to insect infestation and fungal contamination [1].

Pest control method for stored commodities

Efficient but :

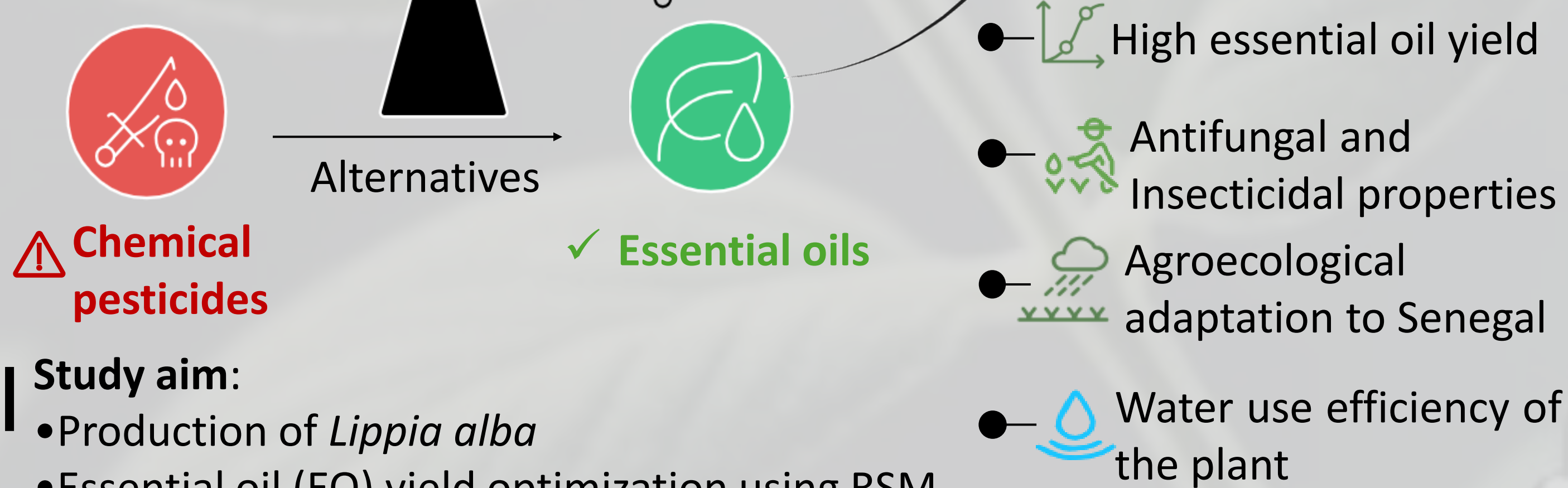
- Health risk
- Toxic residues
- Pest Resistance

Efficient and:

- Less or not harmful
- Biodegradable
- Sustainable



Lippia alba's EO



Study aim:

- Production of *Lippia alba*
- Essential oil (EO) yield optimization using RSM
- Chemical characterization

Materials and methods

1. Plant cultivation



Propagation by cuttings Field transplanting in three different plots

2. Design of experiment

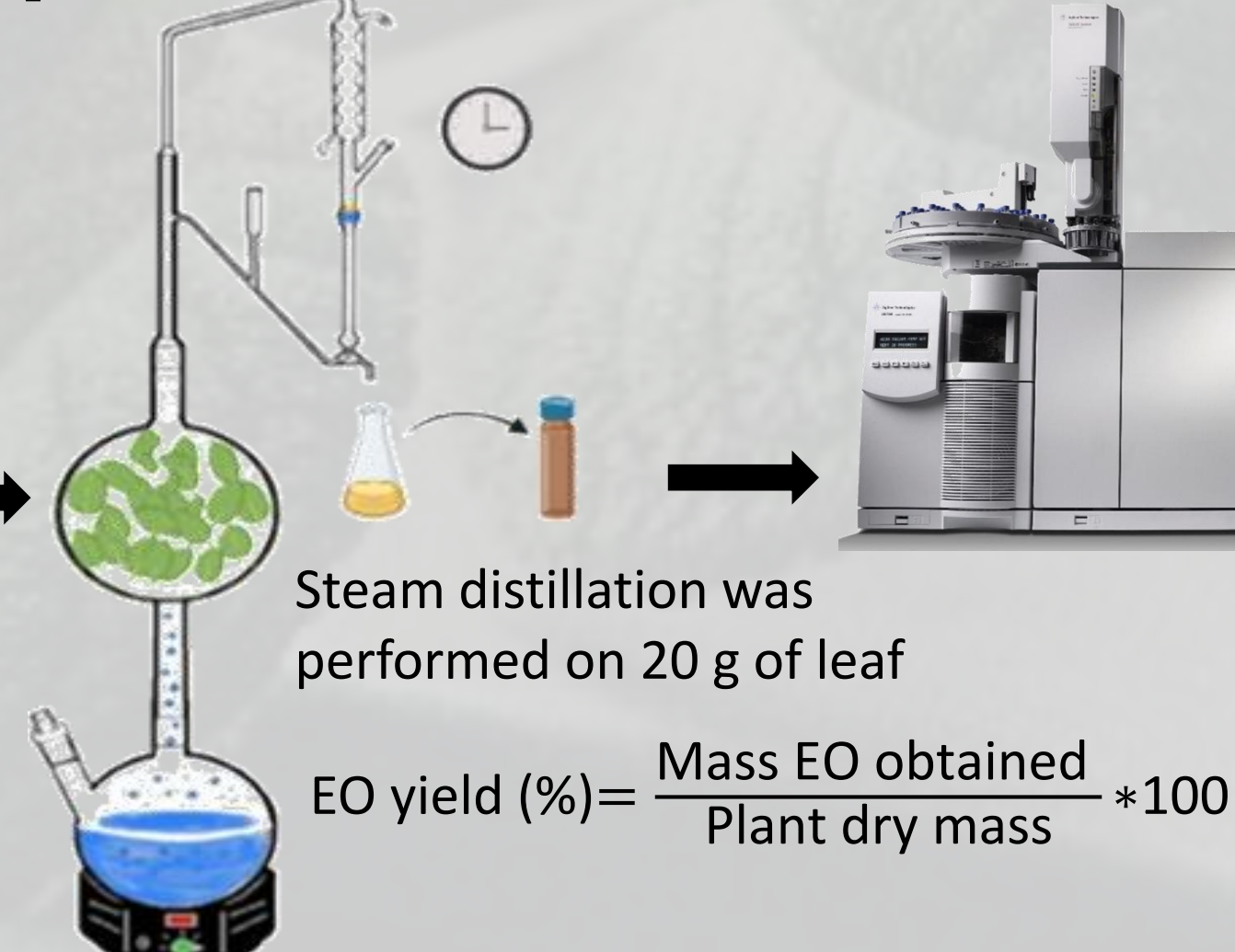
Table 1: Full Factorial Design (FFD) for essential oil yield

Parameters	Levels (coded)		
	Minimum (+1)	Medium (0)	Maximum (+1)
Phenological stage	Vegetative	Flowering	Fructification
Drying time (days)	0	3	6
Distillation time (hours)	1	2	3

3. Sample preparation

- Leaf harvest at three stages (vegetative, flowering and fructification)
- Leaf drying (shade)
- Sample preparation

4. EO extraction



5. GC-MS analysis



6. Data analysis

Data were analyzed using Response Surface Methodology (RSM) with Minitab 21. GC-MS data were analyzed using Masshunter and NIST database.

Key findings

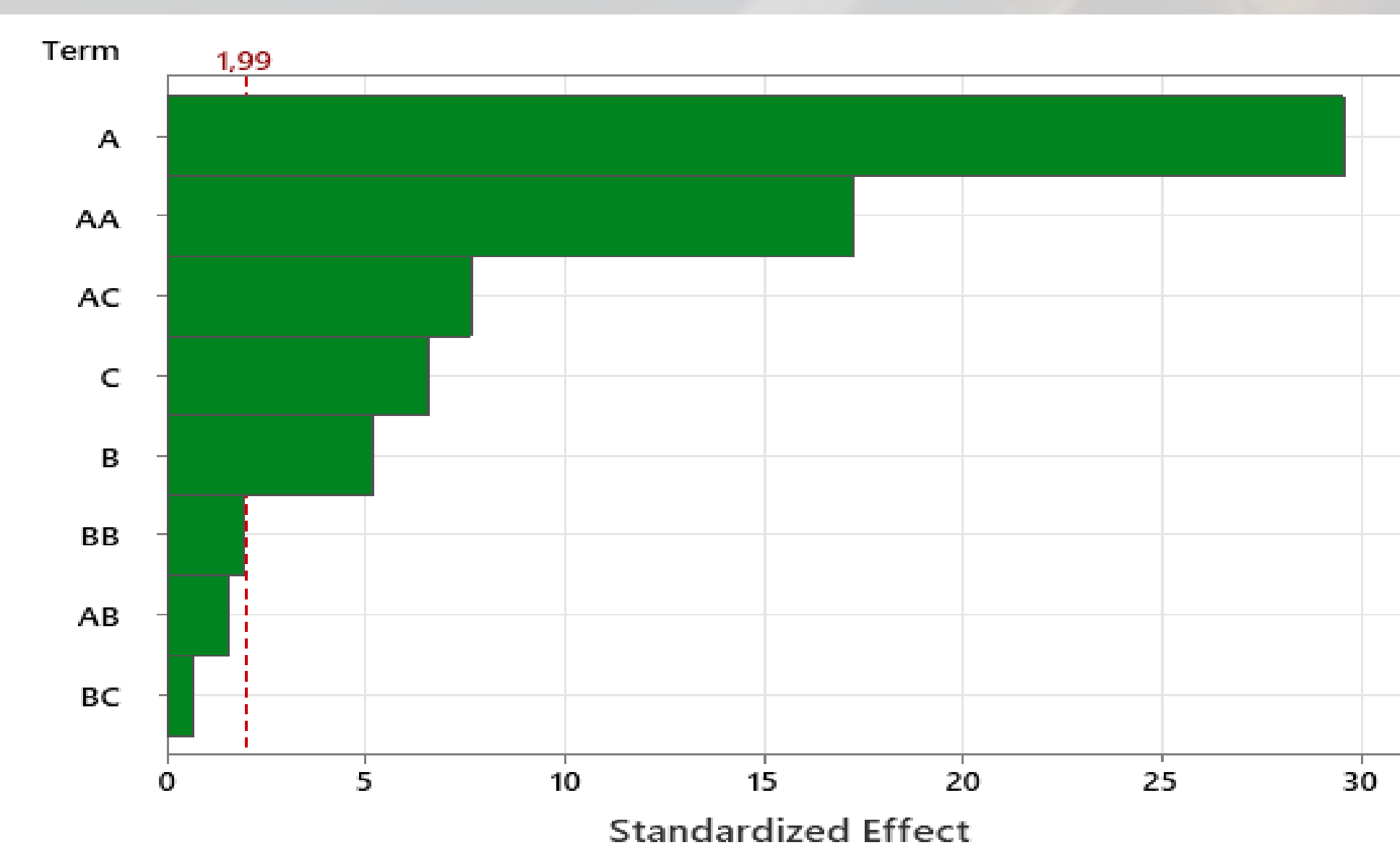
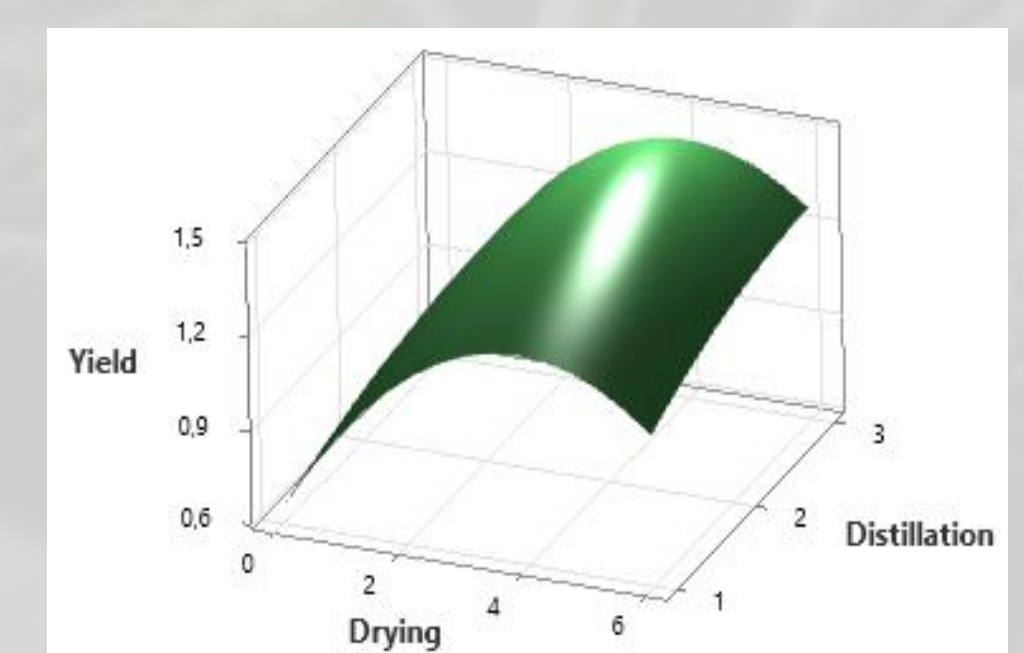
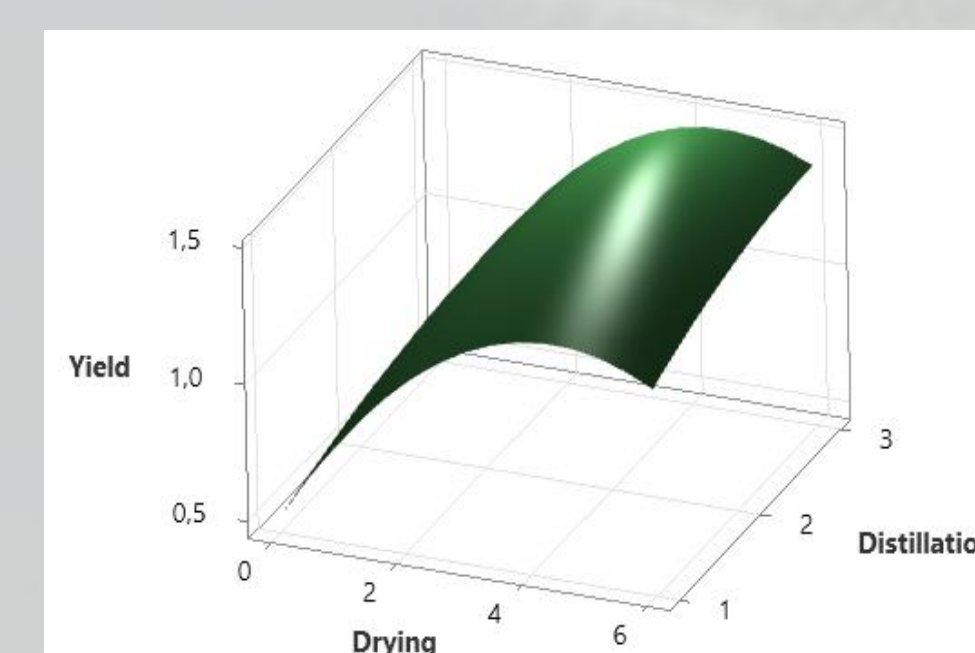
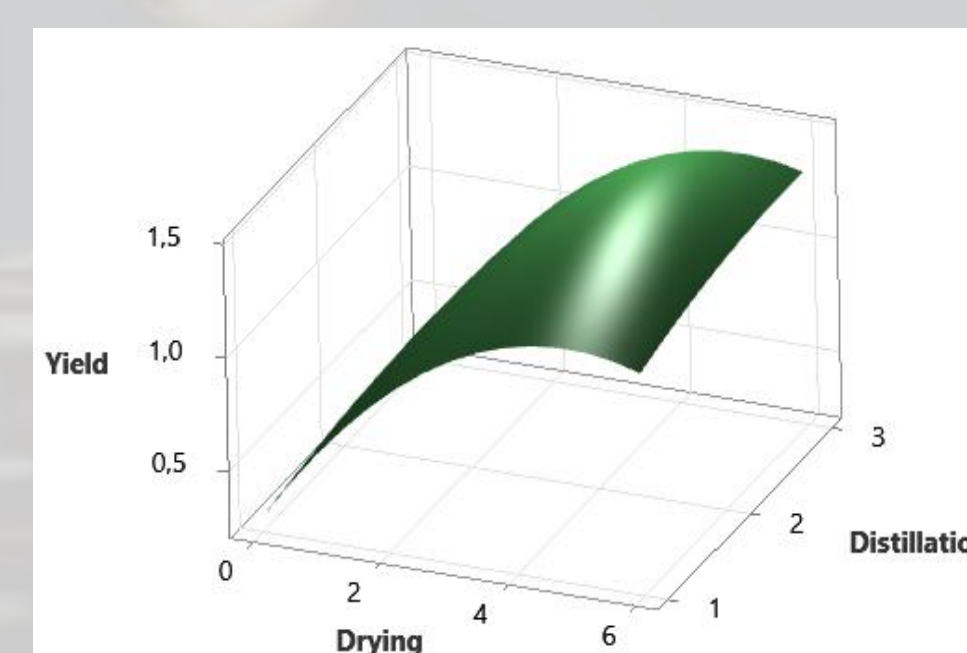


Fig. 1: Pareto chart of the standardized effects (response is essential oil yield; $\alpha = 0,05$); Factor Name: A. Drying, B. Distillation, C. Phenology)

According to the Pareto chart:

- Drying time (A) and its quadratic effect (AA) were the most significant factors affecting oil yield ($p < 0.05$), followed by the interaction between drying and phenology (AC).
- While Distillation time (B) and phenological stage (C) have less pronounced effects (Fig. 1)



Hold value : Vegetative phenology

Hold value : Flowering phenology

Hold value : Fructification phenology

Fig. 2: Surface plots of EO yield vs. distillation and drying at each phenological stage

EO yield increased with drying time across all phenological stages, with a quadratic trend and limited effect of distillation.

The highest essential oil yield (>1.3%) was achieved under the following optimized conditions: flowering stage, 3 days of drying, and 3 hours of distillation (Fig. 2).

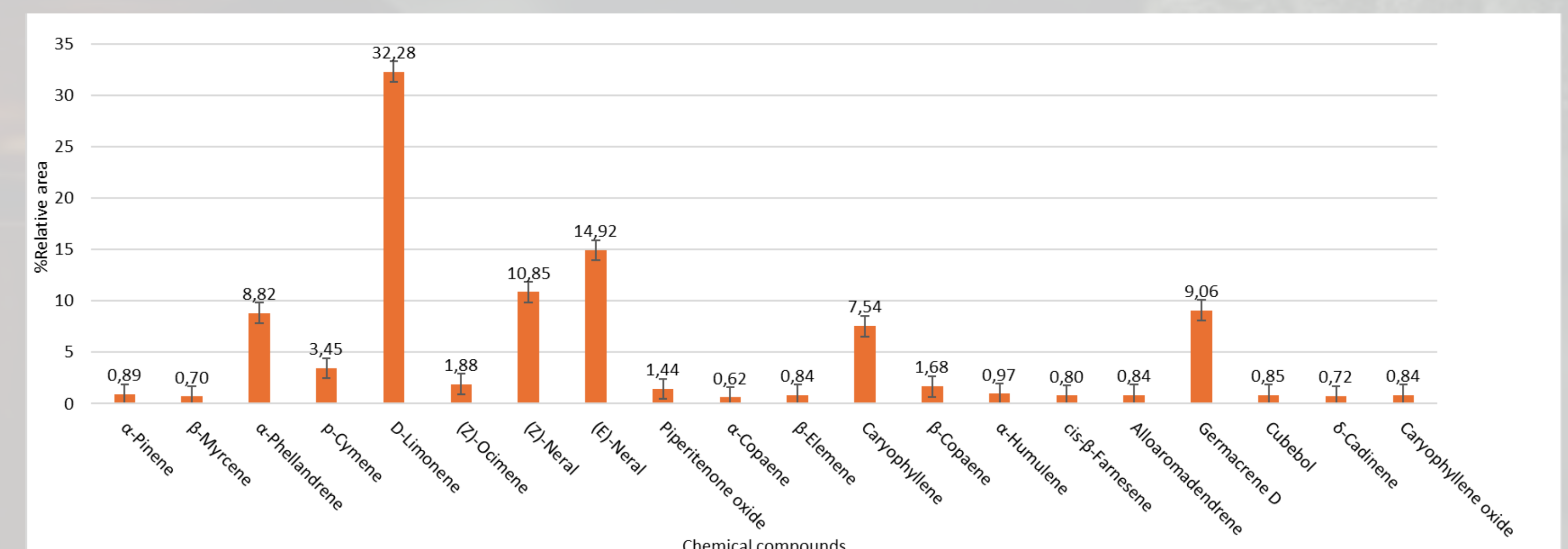


Fig. 3: Major compounds identified in *Lippia alba* essential oil at optimized conditions

The major constituents D-limonene, (E)-neral, and (Z)-neral (Fig. 3) are well-documented for their antifungal activities [2-3] → Potential of *L. alba* oil as a natural protectant for stored products in Senegal

Conclusion and perspectives

- Drying time had the most significant effect on *Lippia alba* essential oil yield.
- GC-MS analysis revealed major constituents known for their antifungal properties.
- Upcoming work will be focused on the *in vitro* antifungal activity of *L. alba* essential oil and *in vivo* activity on seeds under the storage conditions to control *in situ* mycotoxin production.
- *Lippia alba* essential oil is targeted for use to improve the protection of stored cereals in West Africa.

References

- 1.FAO, 2022. Réduction des pertes post-récolte, IGAD report
2. Shukla et al., 2009, *Int. J. Food Microbiol.*
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Acknowledgments

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