



Comparison of Piper nigrum L. Phytochemical profiles by GC-MS
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Cambodian plant biodiversity is vast, original and poorly described phytochemically, in particular for its oil components, whether fatty or essential. These derivatives can be valued in many growing industrial fields. Our project “KH-Oléos”, sponsored by SEP2D program, aims to identify in the Cambodian flora original fatty and essential oils which could fit with industrial development. Pepper (*Piper nigrum* L.), is widely used in Cambodia, both for its therapeutic and tasty properties. In 2010, Kampot pepper was the first Cambodian agricultural product which has received a PGI (Protected Geographical Indication). Beyond its gastronomic and gustatory qualities, pepper extracts and especially its essential oil is recognized for its medicinal properties. The present study aims to compare extraction yields and phytochemical composition of mature dry black pepper essential oils from 3



The KH-Oleo project is sponsored by SEP2D program (<http://sep2d.org/>) and aims to identify in the Cambodian flora fatty and essential vegetable oils with an original chemical composition and compatible with industrial development. Research work is carried out at the University of Health Sciences of Cambodia (UHS) and at the Institute of Technology of Cambodia (ITC) through students training and capacity building

[6th Global summit on Herbs and Traditional Medicine , June 10-11,2020,Webinar](#)

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