2025 Volume: 5, No: 6, pp. 1648-1657 ISSN: 2634-3576 (Print) | ISSN 2634-3584 (Online) posthumanism.co.uk

DOI: https://doi.org/10.63332/joph.v5i6.2262

# A Comparative LC/MS Analysis of Jordanian Lemon (Citrus limon): Peels, Pulp, Leaves, Branches, and Juice

Faten Abu Orabi<sup>1</sup>, Nawal.H.AlBahtiti<sup>2</sup>, Mohammed h. kailani<sup>3</sup>, Ibrahim Abderahman<sup>4</sup>, Zahra.O.Alfaquri<sup>5</sup>, Hind H.Al Abdallat<sup>6</sup>

#### Abstract

Citrus limon (lemon) is important in pharmaceutical, restorative, and culinary (solid nourishment). It has uncommon properties and distinctive chemical compositions. The advantageous organic action of C. limon is decided by its tall substance of phenolic compounds, basically flavonoids (e.g., diosmin, hesperidin, limonin) and phenolic acids (e.g., ferulic, synaptic, p-hydroxybenzoic acids). The fundamental oil contains bioactive monoterpenoids such as D-limonene,  $\hat{I}^2$ -pinene, and  $\hat{I}^3$ -terpinene. As of late, deductively demonstrated restorative exercises of C. limon incorporate anti-inflammatory, antimicrobial, anticancer, and antiphrastic exercises. This considers the point of utilizing liquid chromatography-mass spectrometry (LC/MS) to examine the distinctive chemical components in different parts of Jordanian lemon. Lemon peels have the most extreme substance of hesperidin.

Keywords: Jordan Lemon, Citrus Limon, Phenolic Compounds, Bioactivity, Phenolic Compounds, LC/MS.

#### Introduction

The class Citrus has a place in the family Rutaceae and incorporates one of the most widely distributed natural products in the world Goetz P 2014 211 ,WH Talib 2010 1811. It speaks to an yearly production of roughly 124 million tons, of which the foremost imperative are oranges, Citrus sinensis L. (67 million tons); mandarins, Citrus reticulata L. (33 million tons); lemons, Citrus limon L.; and limes, Citrus aurantifolia L. (16 million tons) Papp N 2011;6:1459. The major makers of C. limon are India (3 million tons), China (2 million tons) and Mexico (2 million tons) Papp N 2011;6:1459

. New generation and preparing create a gigantic sum of waste, such as peels, seeds, and pulps, which speak to almost 50% of the crude natural product and are potential sources of added-value co-products. Even though a few have been valorized, other buildups are still arranged in landfills, causing environmental problems due to the molecules found in the peels, especially lipids, carbohydrates, and phenolic compounds, which also constitute a relevant loss due to their bioactive value. Valorizing these by-products increases the potential economic return while at the same time helping to preserve the environment IA Al-Ataby 2022 Bhatia H 2015202 ,Ba

<sup>&</sup>lt;sup>6</sup> Department of Chemistry, Faculty of Science, The University of Jordan, Amman 11942, JORDAN.



<sup>&</sup>lt;sup>1</sup> Faculty of Arts and Sciences, The World Islamic Sciences and Education University, Amman, Jordan Email: <u>faten.aladwan@wise.edu.jo</u>

<sup>&</sup>lt;sup>2</sup> Department of Chemistry, Faculty of Science, Applied Science Private University, JORDAN, Email: <u>nawal\_h@asu.edu.jo</u>, (Corresponding Author)

<sup>&</sup>lt;sup>3</sup> Department of Chemistry, Faculty of Science, The University of Jordan, Amman 11942, JORDAN.

<sup>&</sup>lt;sup>4</sup> Chemistry Department, College of Sciences, University of Sharjah, P.O. Box: 27272, UAE.

<sup>&</sup>lt;sup>5</sup> Department of Chemistry, Faculty of Science, The University of Jordan, Amman 11942, JORDAN.

### logun F.O 2019;85:312

. Lemon is one of the most important crops in fruit production and is widely used in beverages, ice creams, and desserts, and as cooking ingredients, due to its tart flavor. Industrialization of lemon processing creates large quantities of by-products, which can be of interest to the food industry due to their high levels of nutrients and bioactive compounds (BCs), such as polyphenols, carotenoids, vitamins, essential oils (EOs), and dietary fiber, including pectin, cellulose, hemicellulose, and lignin Otang W 2016;46. Previous studies have shown that lemon peel (LP) contains higher levels of phenolic compounds and dietary fibers than the flesh Parhiz H 2015;223 Structurally, the LP consists of an outer layer, called the epicarp or flavedo, and an inner layer, called the mesocarp or albedo Kim J 2012;423. The flavedo contains high amounts of phenolic compounds, particularly flavonoids: hesperidin, diosmin, eriocitrin, and narirutin, whereas the albedo is rich in fibers, particularly pectin Bhavsar S.K 2007 303. The major components were limonene (57.7%),  $\gamma$ -terpinene (10.5%), and  $\beta$ -pinene (9. 3%). The most plant compounds in lemons:

-Citric corrosive. The foremost copious natural corrosive in lemons, citric corrosive may help anticipating kidney stones' arrangement.

 $\hat{a} \in \phi$  Hesperidin. This antioxidant may reinforce your blood vessels and avoid atherosclerosis  $\hat{a} \in \phi$  the buildup of greasy stores (plaque) interior your courses Riaz A 2014;907 Abad-García B 2012 213 . $\hat{a} \in \phi$  Diosmin. An antioxidant utilized in a few drugs that influence the circulatory framework, diosmin progresses muscle tone and diminishes inveterate irritation in your blood vessels García-Salas P 2013;869

- Eriocarpin. This antioxidant is found in lemon peel and juice García-Salas P 2013;869 Russo M 2015.307.

 $\hat{a} \notin \hat{p}$  D-limonene. D-limonene is the most common component of lemon fundamental oils and is found fundamentally within the peel and is dependable for lemons- particular smell. In confinement, it can diminish acid reflux and stomach reflux Talon M 2008:1 The lemon contains 3 main usable parts: pulp, pith, and peel (or some call it the skin). Pulps are vesicles that contain the juice of the lemon. It is a rich source of vitamin C, but there are also many other minerals and nutrients you didn't know it has, such as potassium, folate, vitamin B6, thiamine, copper, magnesium, and vitamin E. The pith contains fiber, it is a great source of antioxidants that can help reduce the risk of cancers and lower cholesterol. Lemon peels have an essence of their own. Lemon peels can contain at least 5 times the number of vitamins found in lemon juice. Other chemical compounds are incredibly useful to wellbeing, such as Silvestro Q40 and limonene, which offer assistance to battle cancer, polyphenol flavonoids which can help in clearing blood vessels that are blocked by cholesterol, and calcium which advances more robust bones and superior bone wellbeing. Lemon peels, which are utilizable foodstuffs, were analyzed for rough protein, phosphorus, calcium, copper, manganese, press, zinc, sodium, potassium, and a few chemical parameters in feedstuffs.

## Materials and Methods

#### Plant Experimental Method

using Elute UHPLC coupled to a Bruker impact II QTOFMS.Chromatographic separation was performed using Bruker solo 2.0\_C-18 UHPLC column (100 mm x 2.1 mm x 2.0  $\mu$ m) at a flow rate of 0.51 mL/min and a column temperature of 40C. Solvents: (A) water with 0.1% methanol

1650 A Comparative LC/MS Analysis of Jordanian Lemon and (B) Methanol injection volume 3 ul

Sample preparation:

the sample was dissolved with 200 ul DMSO with 2 ml methanol then centrifuged of each sample at 4000 rpm for 2.0 min, we Took 1.0 ml transferred it to an autosampler, and injected 3.0 ul (All standards used for identification of ms/z and the retention time)

2.2 Instrumentation and LC/MS Parameters

A Bruker Daltonik (Bremen, Germany) Impact II ESI-Q-TOF System equipped with Bruker Daltonik Elute UPLC system (Bremen, Germany) was used for screening compounds of interest. Standards for identification of m/z with high-resolution Bruker TOF MS and the exact retention time of each analyte after chromatographic separation were used. This instrument was operated using the Ion Source Apollo II ion Funnel electrospray source. The capillary voltage was 2500 V, the nebulizer gas was 2.0 bar, the dry gas (nitrogen) flow was 8 L/min, and the dry temperature was 200 °C. The mass accuracy was < 1 ppm; the mass resolution was 50000 FSR (Full Sensitivity Resolution) and the TOF repetition rate was up to 20 kHz. using Elute UHPLC coupled to a Bruker impact II QTOFMS. Chromatographic separation was performed using Bruker solo 2.0\_C- 18 UHPLC column (100 mm x 2.1 mm x 2.0  $\mu$ m) at a flow rate of 0.51 mL/min and a column temperature of 40C. Solvents: (A) water with 0.05 % formic acid and (B) acetonitrile. Gradient: 0 – 27 min linear gradient from 5 % - 80 % B; 27 – 29 min 95 % B; 29.1 min 5 % B, total analysis time was 35 min on positive and 35 min on negative mode; injection volume was 3 uL.

RT	Compounds		White	yellow	Pulp	Branch	Leave	Juice
[mi		Molecular	peel	peel		es	S	
n]		Formula						
	Gallocatechi	$C_{15}H_{14}O_7$	1072	-	-	-	-	-
3.37	n							
4.56	Catechin	$C_{15}H_{14}O_{6}$	2382	-	-	-	-	1014
	Protocatech	$C_7H_6O_3$	1130	-	-	-	-	-
6.75	uic aldehyde							
	Adenosine	$C_{10}H_{13}N_5O$	99618	18611	-	299632	2553	1561
		4		2			24	0
7.31								
				14662	-	11742	-	1092
7.4	Vanillic acid	$C_8H_8O_4$	23022					
	4-Methyl			-	-	-	-	-
10.7	umbelliferon							
1	e	$C_{10}H_8O_3$	882					
				10478		65250	8815	7166
10.8	o-Coumaric						4	4
4	acid	$C_9H_8O_3$	23434					
				33858		23432	1824	1782
							2	
11.1	Ferulic acid	$C_{10}H_{10}O_4$	99462					

## **Results and Discussion**

Journal of Posthumanism

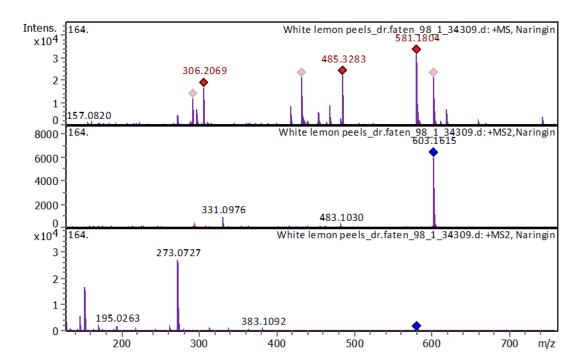
							Arabi et al.	1031
11.1	5-Glc tricin	C II O	2(0)	1360				
12.5	(NMR)	$C_{23}H_{24}O_{12}$	268	5250(		117502		8202
12.5 8	Rutin	$C_{27}H_{30}O_{16}$	25552	53596		117592		8292
0	Kutili	$C_{27}\Pi_{30}O_{16}$	23332	6174		18052	4919	
12.6				0174		10052	6	
4	Isoorientin	$C_{21}H_{20}O_{11}$	8060				Ŭ	
13.0	Acacetin-5-	-21-20 - 11		8944		10048	5512	
2	O-xyloside	$C_{21}H_{20}O_9$	11980					
13.0					660	2884		948
2	Naringin	$C_{27}H_{32}O_{14}$	192					
				13080		49120	1751	
13.0							40	
4	Vitexin	$C_{21}H_{20}O_{10}$	21044	51(0		10.60	2276	
13.5			15(04	5168		4860	3376	
9	Gardenin A	$C_{21}H_{22}O_9$	15684			22050		1727
13.5 9	Nevadensin	C <sub>18</sub> H <sub>16</sub> O <sub>7</sub>	22490			22050		1727 0
9	INEVALEIISIII	$C_{18} \Pi_{16} O_7$	22490	12742	1069	204925		5802
16.6			19989	78	6	204923		2
9	Hesperidin	C <sub>28</sub> H <sub>34</sub> O <sub>15</sub>	58	70	0	U		2
	7,4'-	0281134013						
	Dimethoxy-							
	3-							
19.4	hydroxyflav							
5	one	$C_{17}H_{14}O_5$	16480					
	3-							1592
22.8	Oxocostusic							
4	acid	$C_{15}H_{20}O_{3}$	444					
27.5	Rosmanic	$C_{18}H_{16}O_8$		1098				
6	acid	C II O		4700		5500	1524	
	7,3'- Dimethevy	$C_{17}H_{14}O_5$		4798		5522	1534	
	Dimethoxy- 5,6,4'-							
	trihydroxy							
29.8	isoflavone							
1								
	Quercetin	$C_{15}H_{10}O_7$		6948		15084	3923	
19.4							4	
5								
	Ascorbic	$C_6H_8O_6$		5536	1240			1880
12.9	acid							4
8	4.1 . 1			0.5110		000-	0101	1004
11.4	4-hydroxy	$C_9H_6O_3$		85110		29874	2101	1084
11.4	cumarin						8	40
1								

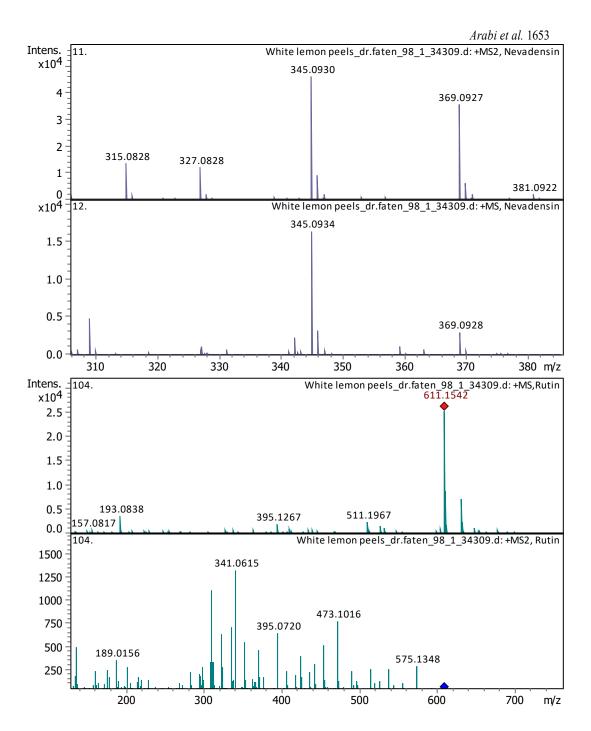
1652 A Comparative LC/MS Analysis of Jordanian Lemon

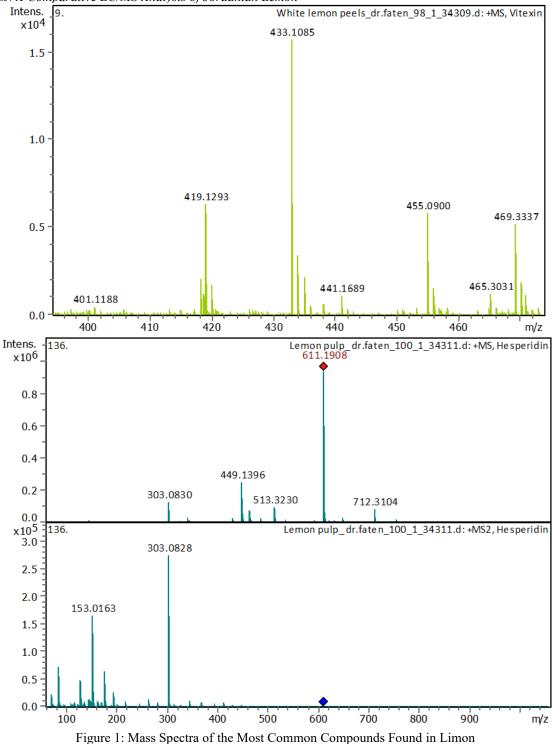
1052 A Comparative EC/MB Analysis of Soraanian Lemon									
	Palmitoleic	$C_{16}H_{30}O_2$		30772			2863		
	acid						96		
8.69									
	Temephos	$C_{16}H_{20}O_6P$						1389	
28.5		${}_{2}S_{3}$						16	
8									
13.0	stigmasterol	$C_{29}H_{48}O$		1318					
2									
13.0	Gallic Acid	$C_9H_{10}O_5$				15450		1884	
4	Ethyl Ester								
13.5	Anisic acid	$C_8H_8O_3$				18252			
9									
13.5	Caffeic Acid	$C_9H_8O_4$				9602		2498	
9									
14.9	Scopoletin	$C_{10}H_8O_4$						992	
9	_								

Table: Components of Lemon Peels, Pulp, Branches, Leaves And Juice

Done by researcher







Journal of Posthumanism

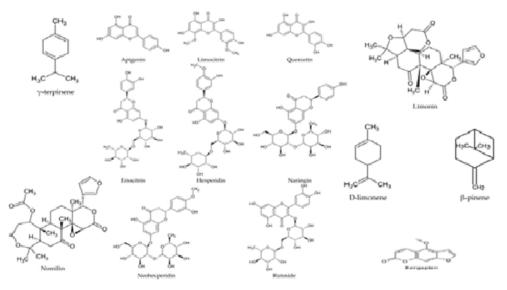


Figure 2:Structures of organic compounds

## Discussion

Phenol and phenolic acid: Phenolic acids like ascorbic acid are present in all parts of limon.Jing L. 2015, Citrus Page 2019. The stilbinoid Astringin is present in the yellow peel only.Hagerty M 1932, Herbert S 1943. The coumarin is common in both rind and pulp of Citrus limon Swingle W.T, 1943, Millet F 2014, There are no fatty acids and lipids are present in all parts of the citrus lemon. European Directorate for the Quality of Medicines 2017, The United States Pharmacological Convention 2009. The organic acid citric acid is present in both rind and pulp, and pimelic acid is present only in rind. Phenyl propanoids like Cinnamic acid is common in the Pulp and rind of Citrus lemon fruits Ministry of Health and Faily Welfare 2017 Trans para coumaric acid is present only in Pulp, and Caffeic acid glucoside and Rosmarinus acid are present only in Rind.Agence 1998

#### Conclusion

The presented review proves that C. Limon is a beautiful object of different scientific studies. The C. lemon fruit is a raw material that can be used in different forms, e.g., extracts, juice and essential oil. The rich chemical composition of this species determines a wide range of its biological activity and its being recommended for use in phytopharmacology. The studies have focused on the essential oil and its main active compound—D-limonene. Extracts from C. lemon fruits are rich in flavonoids such as naringenin and hesperetin. Current pharmacological studies have confirmed the health-promoting activities of C. limon, especially its anti-cancer and antioxidant properties. C. limon also finds increasing application in cosmetology and food

1656 A Comparative LC/MS Analysis of Jordanian Lemon production.

## References

- Goetz, P. (2014). Citrus limon (L.) Burm. f. (Rutacées) citronnier. Phytothérapie, 12(2), 116–121.https://doi.org/10.1007/s10298-014-0854-6
- Bhavsar S.K., Joshi P., Shah M.B., Santani D.D. Investigation into hepatoprotective activity of Citrus limon. Pharm. Biol. 2007;45:303–311. doi: 10.1080/13880200701214995. [DOI] [Google Scholar]
- Riaz A., Khan R.A., Mirza T., Mustansir T., Ahmed M. In vitro/in vivo effect of Citrus limon (L. Burm. f.) juice on blood parameters, coagulation and anticoagulation factors in rabbits. Pak. J. Pharm. Sci. 2014;27:907–915. [PubMed] [Google Scholar]
- Abad-García B., Garmón-Lobato S., Berrueta L.A., Gallo B., Vicente F. On line characterization of 58 phenolic compounds in Citrus fruit juices from Spanish cultivars by high-performance liquid chromatography with photodiode-array detection coupled to electrospray ionization triple quadrupole mass spectrometry. Talanta. 2012;99:213–224. doi: 10.1016/j.talanta.2012.05.042. [DOI] [PubMed] [Google Scholar]
- García-Salas P., Gómez-Caravaca A.M., Arráez-Román D., Segura-Carretero A., Guerra-Hernández E., García-Villanova B., Fernández-Gutiérrez A. Influence of technological processes on phenolic compounds, organic acids, furanic derivatives, and antioxidant activity of whole-lemon powder. Food Chem. 2013;141:869–878. doi: 10.1016/j.foodchem.2013.02.124. [DOI] [PubMed] [Google Scholar]
- Russo M., Bonaccorsi I., Costa R., Trozzi A., Dugo P., Mondello L. Reduced time HPLC analyses for fast quality control of citrus essential oils. J. Essent. Oil Res. 2015;27:307–315. doi: 10.1080/10412905.2015.1027419. [DOI] [Google Scholar]
- Talon M., Gmitter F.G. Citrus genomics. Int. J. Plant Genomics. 2008;2008:1–17. doi: 10.1155/2008/528361. [DOI] [PMC free article] [PubMed] [Google Scholar]
- Jing L., Lei Z., Zhang G., Pilon A.C., Huhman D.V., Xie R., Xi W., Zhou Z., Sumner L.W. Metabolite profiles of essential oils in citrus peels and their taxonomic implications. Metabolomics. 2015;11:952–963. doi: 10.1007/s11306-014-0751-x. [DOI] [Google Scholar]
- Citrus Page. [(accessed on 28 August 2019)]; Available online: http://citruspages.free.fr.
- Hagerty M. Mongraph on the Oranges of Wen-chou, Chekiang. Leiden Brill EJ. 1923;2:63–69. [Google Scholar]
- Herbert S., Webber J. History and development of the Citrus Industry, Revised by Reuther W and Berkley HWL. Univ. Calif. 1943;1:1–3. [Google Scholar]
- WH Talib, AM Mahasneh 2010. Antimicrobial, cytotoxicity and phytochemical screening of Jordanian plants used in traditional medicine. Molecules , 15(3), 1811-1824
- Swingle W.T. The Botany of Citrus and Its Wild Relatives of the Orange Subfamily (Family Rutaceae, Subfamily Aurantioideae) Univ. of California Press; Berkeley, CA, USA: 1943. [Google Scholar]
- Millet F. Huiles essentielles et essence de citronnier (Citrus limon (L.) Burm. f.) Phytotherapie. 2014;12:89–97. doi: 10.1007/s10298-014-0857-3. [DOI] [Google Scholar]
- European Directorate for the Quality of Medicines . European Pharmacopoeia 9.2, Lemon Oil. European Directorate for the Quality of Medicines; Strasburg, Germany: 2017. [Google Scholar]
- The United States Pharmacopeial Convention . United States Pharmacopoeia. National Formulary. The United States Pharmacopeial Convention; Rockville, MD, USA: 2009. [Google Scholar]
- Ministry of Health and Faily Welfare . The Ayurvedic Pharmacopoeia of India (IV) Ministry of Health and Faily Welfare, Government of India; New Delhi, India: 2017. Citrus limon (Lilnn) Burm. f. [Google Scholar]
- Agence Nationale de Sécurité du Médicament et des Produits de Santé, France . French Pharmacopoeia. 10th ed. Agence Nationale de Sécurité du Médicament et des Produits de Santé; Saint-Denis, France:

1998. Citrus limon Flavedo. [Google Scholar]

- Papp N., Bartha S., Boris G., Balogh L. Traditional uses of medicinal plants for respiratory diseases in Transylvania. Nat. Prod. Commun. 2011;6:1459–1460. doi: 10.1177/1934578X1100601012. [DOI] [PubMed] [Google Scholar]
- IA Al-Ataby, WH Talib -2022, Daily consumption of lemon and ginger herbal infusion caused tumor regression and activation of the immune system in a mouse model of breast cancer. Frontiers in Nutrition, 9, 829101
- Bhatia H., Pal Sharma Y., Manhas R.K., Kumar K. Traditional phytoremedies for the treatment of menstrual disorders in district Udhampur, J&K, India. J. Ethnopharmacol. 2015;160:202–210. doi: 10.1016/j.jep.2014.11.041. [DOI] [PubMed] [Google Scholar]
- Balogun F.O., Ashafa A.O.T. A review of plants used in South African Traditional Medicine for the management and treatment of hypertension. Planta Med. 2019;85:312–334. doi: 10.1055/a-0801-8771. [DOI] [PubMed] [Google Scholar]
- Otang W.M., Afolayan A.J. Antimicrobial and antioxidant efficacy of Citrus limon L. peel extracts used for skin diseases by Xhosa tribe of Amathole District, Eastern Cape, South Africa. S. Afr. J. Bot. 2016;102:46–49. doi: 10.1016/j.sajb.2015.08.005. [DOI] [Google Scholar]
- Parhiz H., Roohbakhsh A., Soltani F., Rezaee R., Iranshahi M. Antioxidant and anti-inflammatory properties of the citrus flavonoids hesperidin and hesperetin: An updated review of their molecular mechanisms and experimental models. Phyther. Res. 2015;29:323–331. doi: 10.1002/ptr.5256. [DOI] [PubMed] [Google Scholar]
- Kim J., Jayaprakasha G.K., Uckoo R.M., Patil B.S. Evaluation of chemopreventive and cytotoxic effect of lemon seed extracts on human breast cancer (MCF-7) cells. Food Chem. Toxicol. 2012;50:423–430. doi: 10.1016/j.fct.2011.10.057. [DOI] [PubMed] [Google Scholar]