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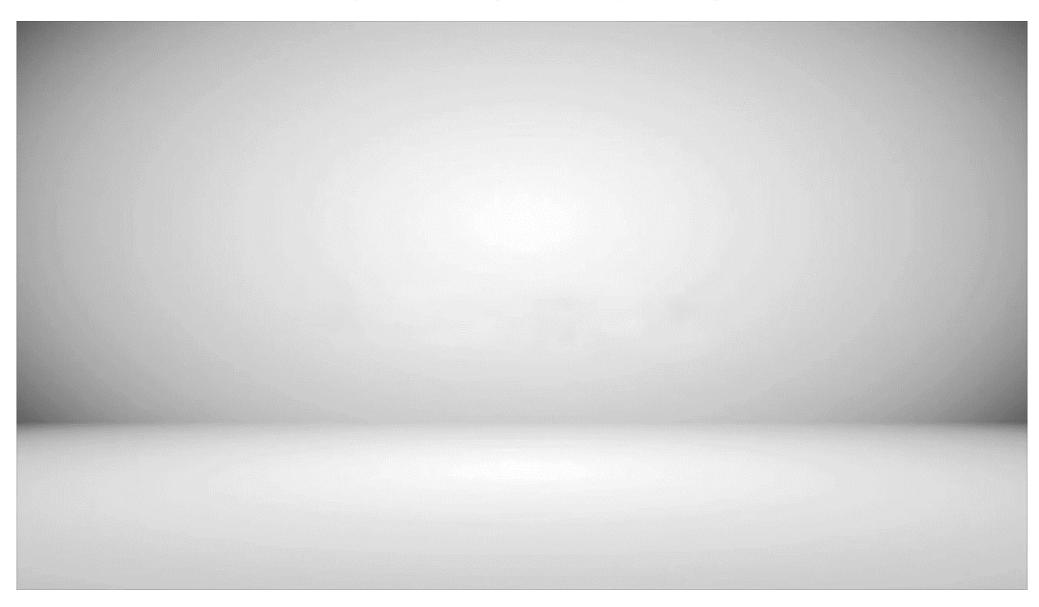
By the end of the lecture, students should be able to demonstrate knowledge of:

• Fruit formation and key morphological and histological features

• Family Umbelliferea as important nutraceutical and cosmeceutical fruits

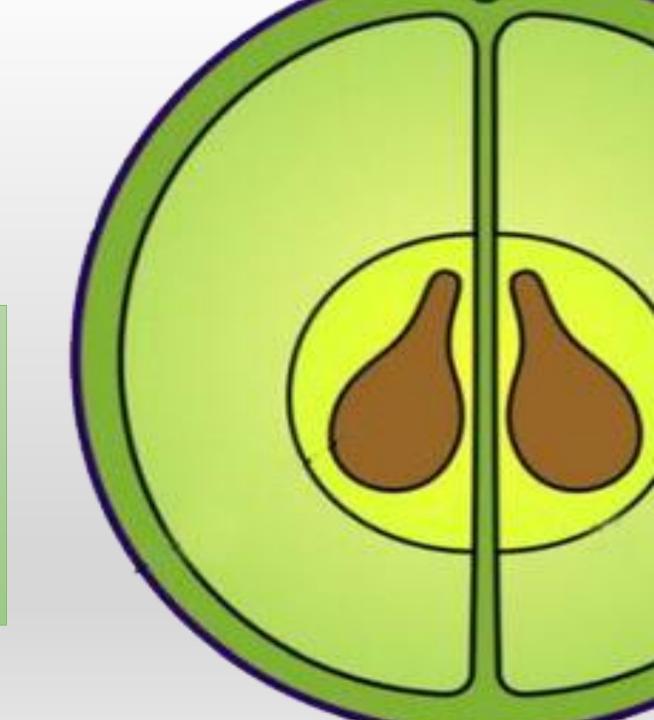
• Ammi visnaga and Ammi majus their chemical constituents & uses

Fruit Formation

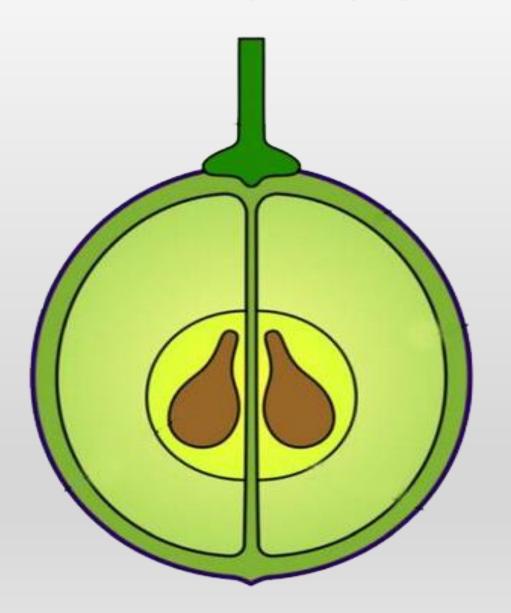


The Fruit

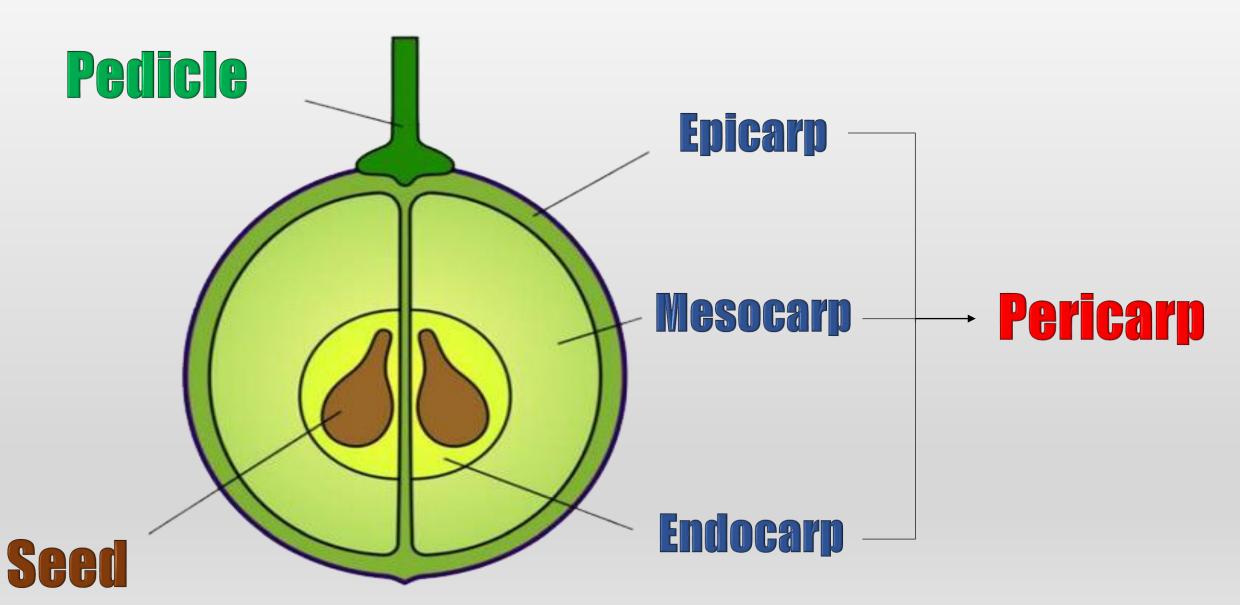
The whole product of the development of the gynaecium as a result of fertilization



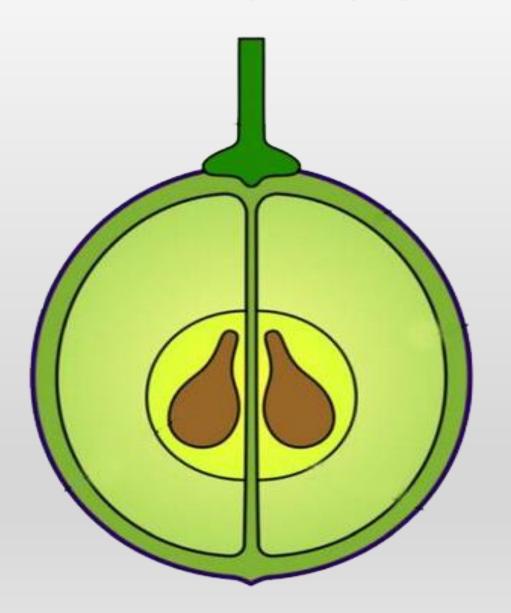
Parts of the Fruit



Parts of the Fruit



Parts of the Fruit





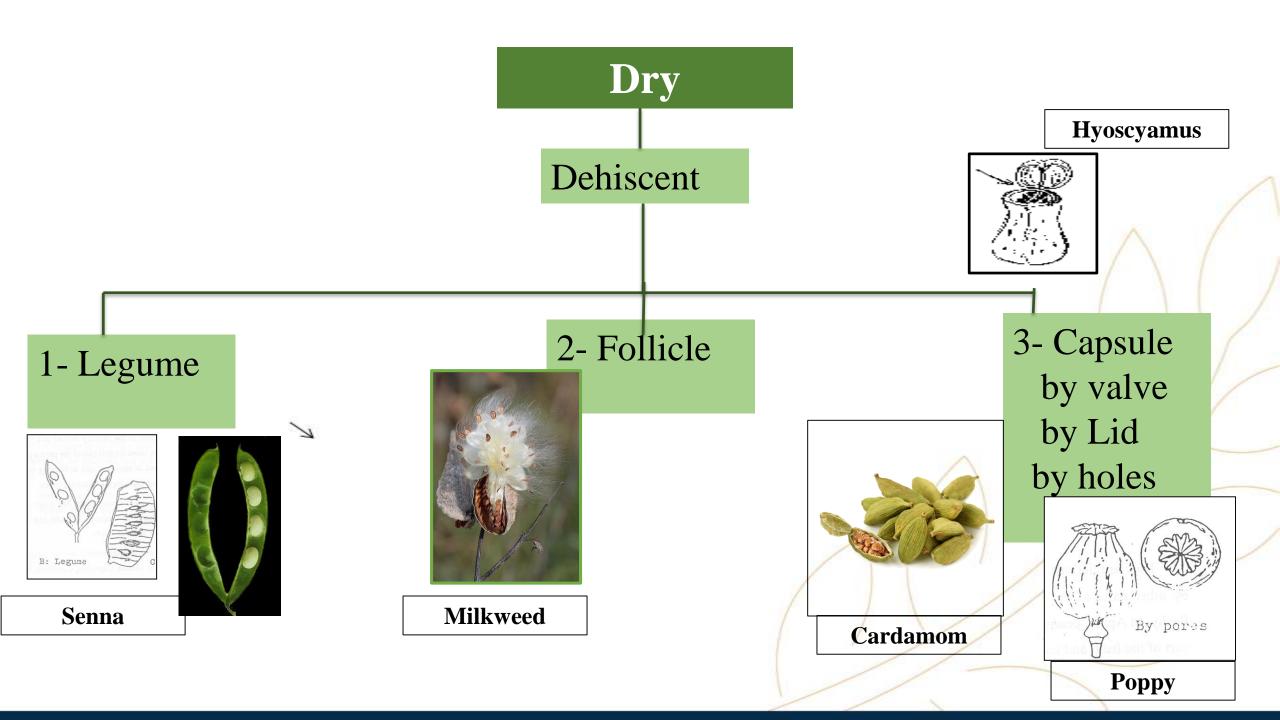
Pericarp

The fruit wall enclosing the seed and is typically made up of three distinct layers: the epicarp, which is the outermost layer; the mesocarp, which is the middle layer; and the endocarp, which is the inner layer surrounding the ovary or the seeds.

CLASSIFICATION OF FRUITS **B- False C- Composite** A- True (collective) **Gynaecium Gynaecium** with other Whole of a single parts of the inflorescence flower only flower

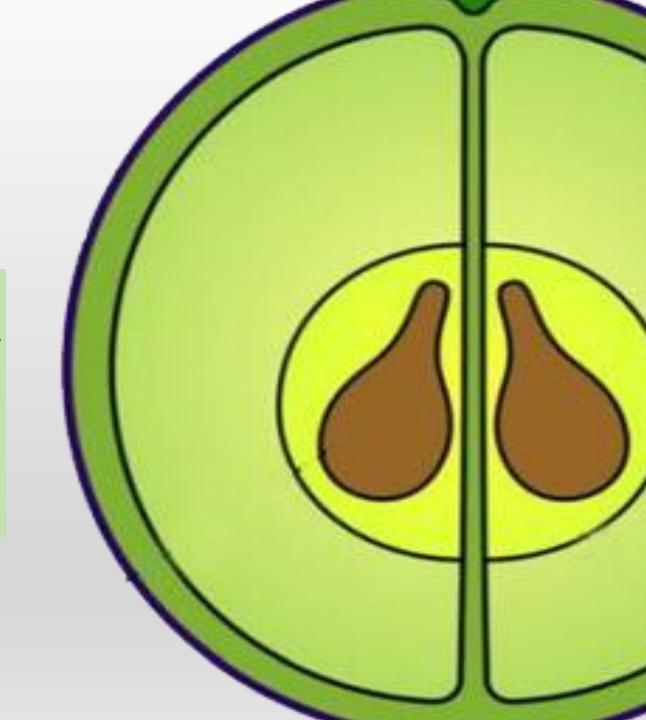
CLASSIFICATION OF FRUITS **B- False** A- True **C- Composite** (collective) I- Simple II- Aggregate (one carpel or (free carpels) united carpels) Synconium **Sorosis** Of achenes Of follicles **Mulberry Figs**

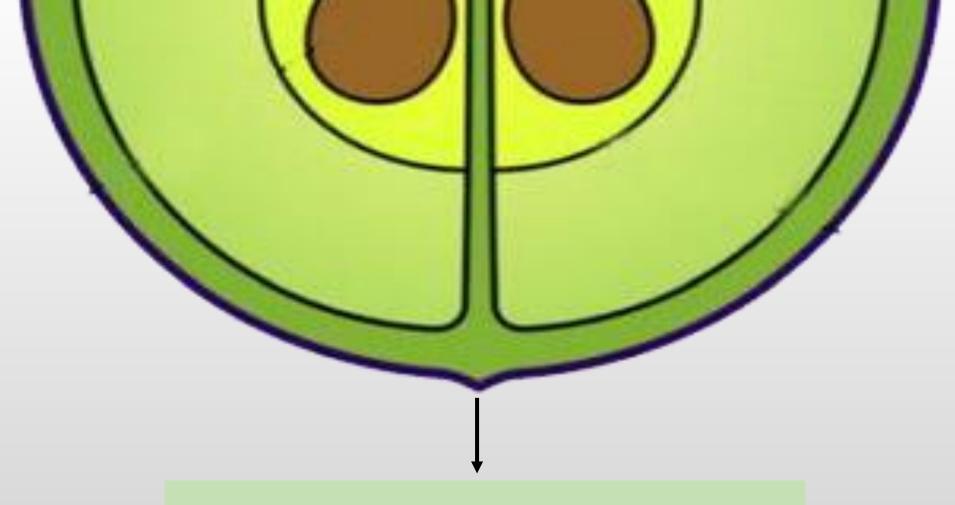
I- Simple Fruits Dry **Succulent** (Leathery or (Fleshy pericarp) woody pericarp) **Nuts Anise** Drupe Berry Indehiscent Dehiscent Schizocarpic Wheat Grain



Seeds

Mature fertilized plant ovules and they are considered the unit of reproduction of a flowering plant, capable of developing into another such plant





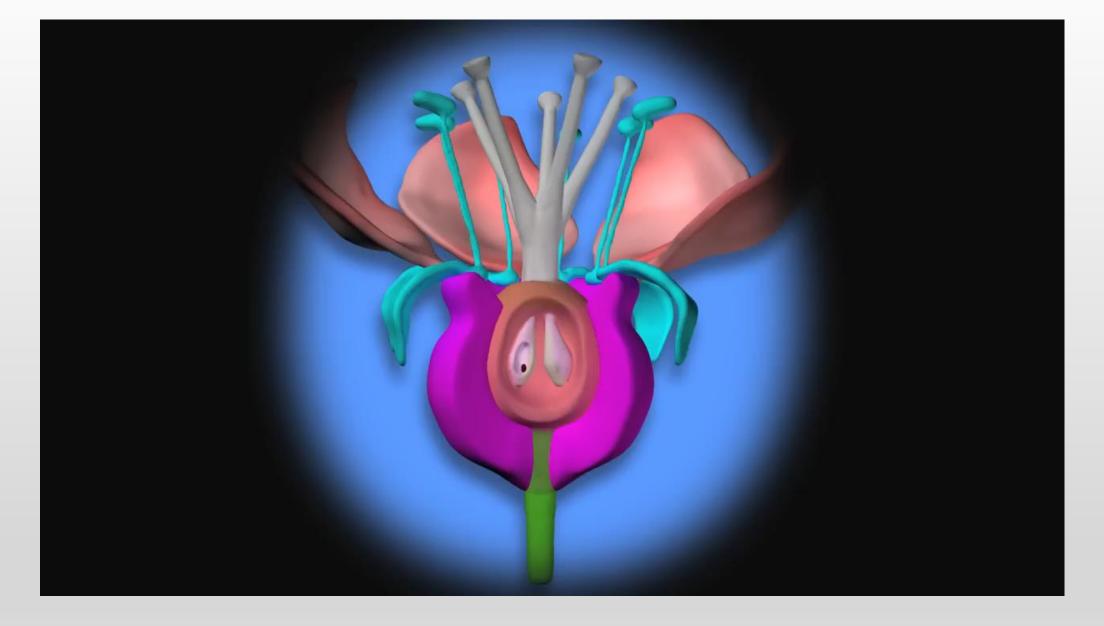
Apical and minute

"Marking the remains of style and stigma."



Sometimes other parts of the flower in addition to the gynaecium participate in the production of the fruit.



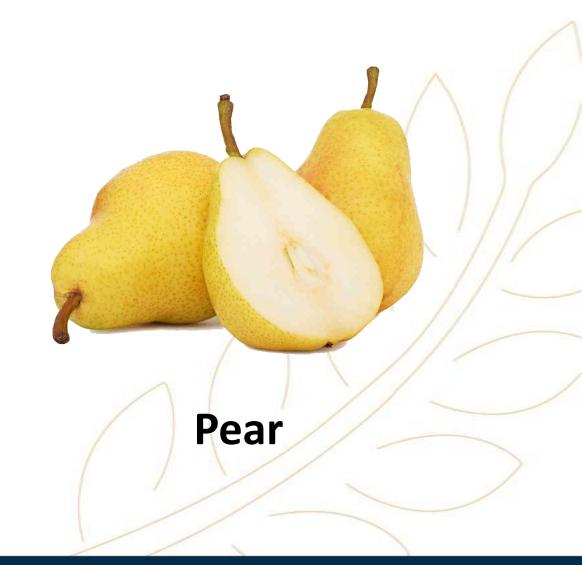


False Fruit

False Fruit



Apple



FAMILY UMBELLIFERAE(APIACEAE)



Family Umbelliferea









Anise



Ammi visnaga

Type of fruit: True, Dry, Simple, Schizocarpic

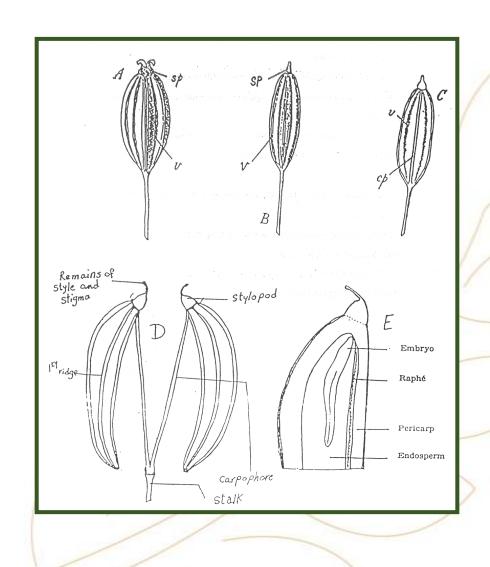
Name of fruit: Cremocarp

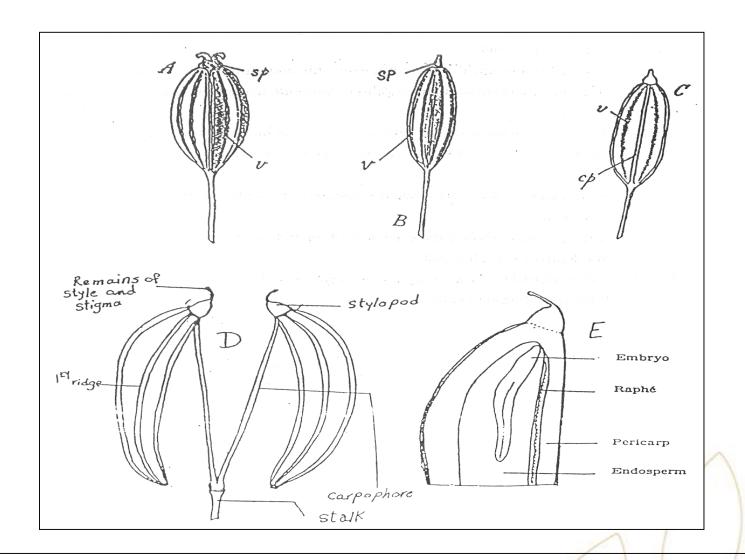
GENERAL CHARACTERS OF UMBELLIFEROUS FRUITS (APIACEAE)

Morphological Features:

1) The fruit is true, simple, dry, schizocarpic, cremocarp that splits upon drying into two indehiscent one seeded mericarps.

2) The apex of the fruit is crowned with a conical structure named stylopod (represents the remains of the style, stigma and nectary disc).





Cremocarp

A, lateral view; B, dorsal view; C, Coomisural surface of a mericarp; D, splitted cremocarp showing carpophore; E, L. S. of mericarp

General Characters of Umbelliferous Fruits (Apiaceae) Morphological Features (@cont.)

3) The fruits are derived from inferior ovary as clear from the presence of remains of floral parts just beneath the stylopod at the fruit apex.

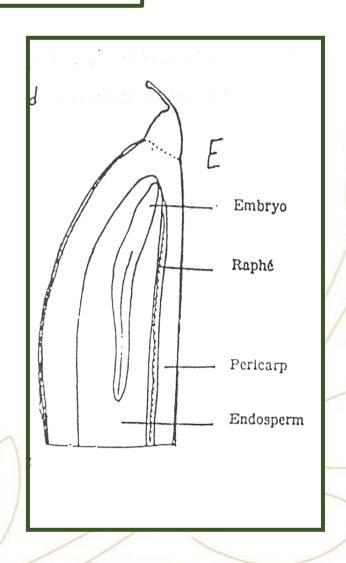
4) Each mericarp has a flat surface, the commissural surface, and a rounded surface, the dorsal surface

5) Surface of the cremocarp is characterized by the presence of 10 primary ridges (5 on each mericarp) over the vascular bundles & 8 secondary ridges over the vittae

General Characters of Umbelliferous Fruits (Apiaceae) Morphological Features (©cont.)

6) Each mericarp is one-seeded. The seed is attached by its testa to the pericarp so that it completely fills the locule

7) The seed is apically placented and contains a small embryo that is embedded in an oily endosperm. It is derived from anatropous ovule; consequently, a fine vascular strand, the raphe, extends on the commissural surface of each seed



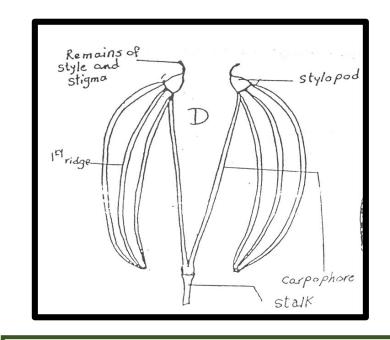
General Characters of Umbelliferous Fruits (Apiaceae)

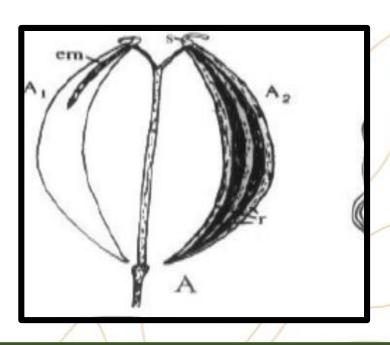
8) <u>Carpophore</u> is a minute thread lies between the two mericarps.

It is an elongation of

the receptacle between

the carpels





Forked carpophore

simple carpophore

General Characters of Umbelliferous Fruits (Apiaceae) Histological Features

1) **Epicarp** is usually one row (epidermis)

2) Glandular trichomes are rare, while nonglandular trichomes occur as unicelluar to multicellular having a shaggy form



General Characters of Umbelliferous Fruits (Apiaceae) Histological Features

3) The fruits are characterized by the presence of schizogenous secreting ducts (vittae) in the mesocarp, containing volatile oil or bitter principles; they are six in number in each mericarp.



schizogenous secreting ducts vittae)

General Characters of Umbelliferous Fruits (Apiaceae) Histological Features

4) The vascular bundle is <u>bicollateral fibro-vascular</u>

<u>bundle</u> and sometimes accompanied by reticulate
parenchyma cells. They are five in number in each
mericarp and located in the <u>mesocarp</u> in <u>primary ridges</u>.



General Characters of Umbelliferous Fruits (Apiaceae)

5) The endocarp is composed of one row of narrow elongated cells. It appears in surface view as parallel cells, arranged in groups, either in parquetry or non parquetry manner.

6) Testa is formed of brownish, single row of polygonal, flattened cells followed by a hyaline layer of obliterated cells.

7) Endosperm is composed of thick cellulosic cells containing fixed oil and aleurone grains. Each aleurone grain contains one or more microrosette crystals of calcium oxalate.

Ammi visnaga Thamarul Khellah

Origin: The dried ripe fruit of Ammi visnaga Lam.

F. Umbelliferae (Apiaceae).

It contains not more than 3 % of foreign organic matter,

and yields not less than 0.5 % of the bitter principle, khellin.



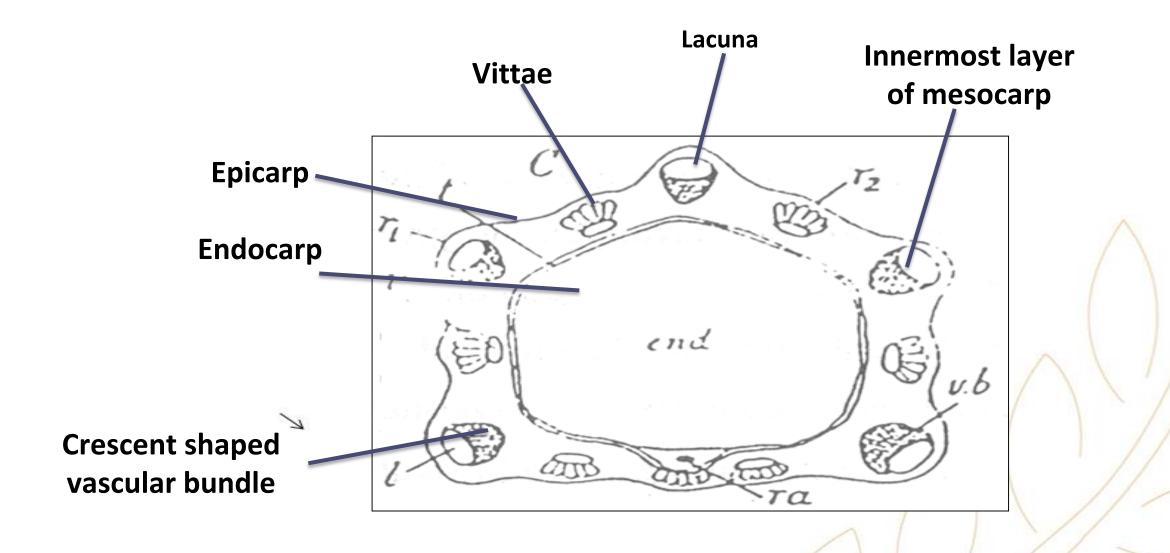


Description:

A- Morphology

Cremocarp: It is usually separated into its mericarps Mericarp: It is small, ovoid, (2 x 1 mm), **Colour:** brownish to greenish-brown, with a **▼** violet tinge. Odour: slightly aromatic Taste : aromatic, bitter, slightly pungent

Externally: glabrous, with 5 distinct brownish, broad 1ry ridges, 4 inconspicuous dark 2ry ridges. **Carpophore:** is simple The fruit is crowned at apex by pyramidal stylopod bearing at its apex a reflexed style.



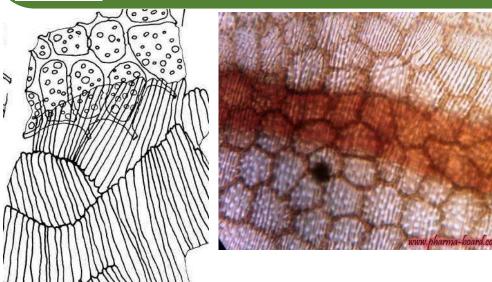
T. S. of Ammi visnaga mericarp

Powder

Color: brown

Odor: slightly aromatic

Taste: aromatic, bitter and slightly

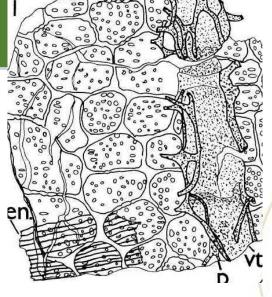




1- Fragments showing the inner porous cells of the mesocarp crossed by, and intimately united with parquetry endocarp

Powder

2- Fragments showing innermost layer of mesocarp (porous layer) accompanied by parquetry endocarp and vittae



3- Fragments showing cells of the brown seed coat.

4-Numerous fragments of endosperm showing aleurone grains, containing microrosette crystals of calcium oxalate



Ammi majus

Origin: The dried ripe fruit of

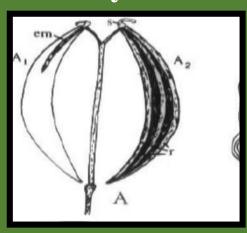
Ammi majus Lam.

F. Umbelliferae (Apiaceae).



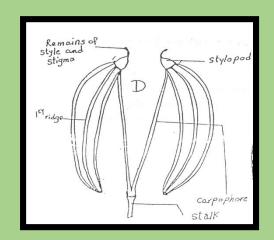
Ammi visnaga

- 1-<u>Colour</u>: brownish to greenish-brown, <u>with a violet</u> <u>tinge.</u>
- 2-Carpophore: is simple and is crowned at apex by pyramidal stylopod bearing at its apex a reflexed style.



Ammi majus

- -greyish brown to reddish brown in colour without a violet tinge.
- -forked ,crowned by the stylopod, and showing reflexed style



Ammi visnaga

3-Crescent shaped bicollatral fibro vascular bundles, with lacuna and accompanied by reticulate, lignified cells.

4-Innermost layer of the mesocarp: Large, polygonal, brown-walled cells, with thick porous inner walls.

Ammi majus

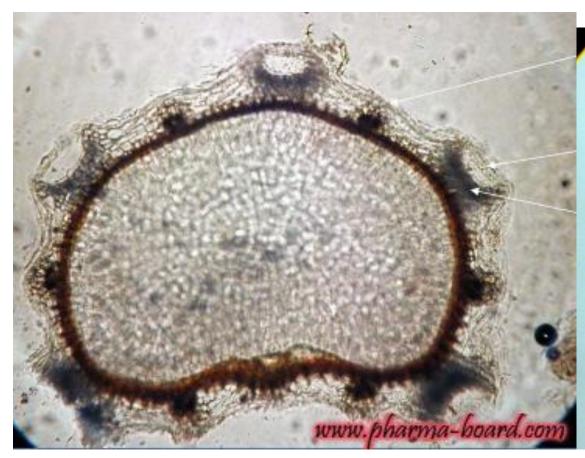
-The vascular bundles appear in T.S. oval or circular and not accompanied by lacuna.

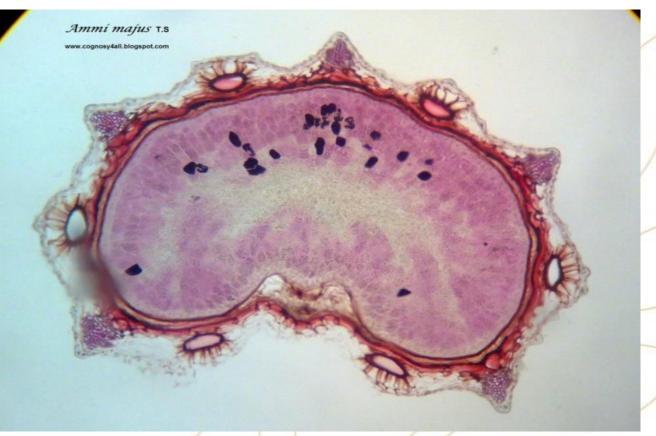
-The innermost layer of the mesocarp is non-porous



Ammi visnaga

Ammi majus





ACTIVE CONSTITUENTS

Ammi visnaga

- 1-Bitter principles: Khellin, visnagin, khellol & its glucoside.
- 2- Flavonoids: quercetin, kampferol
- 3- Essential oil containing α -terpineol , linalool
- 4-Fixed oil & protein.

Ammi majus

1- Bitter principle: <u>Psoralene</u> xanthotoxin (ammoidin)

2-Fixed oil and protein

ACTIVE CONSTITUENTS

3- Flavonoids: quercetin and isorhamnetin and their 3-sulphates, kampferol

4- Essential oil containing α -terpineol , linalool , cis- &trans-linalool oxides.

5- Fixed oil & protein.

3- Fixed oil and protein

USES AND ACTIONS

Ammi visnaga

Spasmolytic especially on the muscles of the bronchi, GIT, biliary tract, urogenital system and the coronary vessels

- 1- Whooping cough It is now given for bronchial asthma and is safe even to children
- 2- Cramp-like conditions of GIT, biliary colic, and painful menstruation.

Ammi majus

Psoralene stimulates pigment production in skin exposed to UV light.

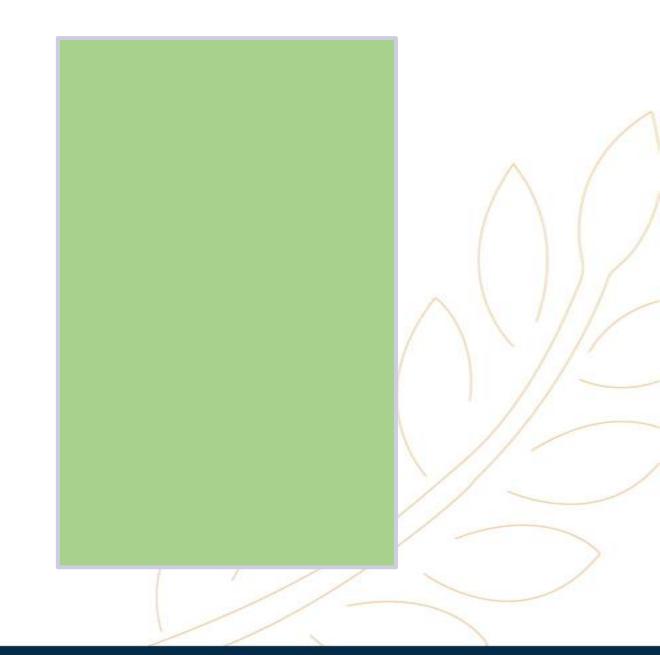
It is used externally as liniments and lotions made of alcoholic extracts of fruits as well as ammoidin, for treatment of vitiligo (leukodermia) alopecia and psoriasis.



USES AND ACTIONS

3- It is used for the removal of gall bladder and kidney stones by relaxing the muscles of the ureter.

4- The drug relaxes the coronary arteries, helps to improve the blood supply to the heart muscle and thereby eases angina pectoris















Contraindications

In pregnancy due to uterine stimulating activity of khellin Side effects

- 1- Photodermatitis in sensitive individuals
- 2- Prolonged use or an overdose may cause nausea, vertigo, constipation, lack of appetite, headache, allergic symptoms (itching) and sleeplessness

-In sensitive persons it may cause photodermatitis

Chemical Tests

Ammi visnaga

Ammi majus

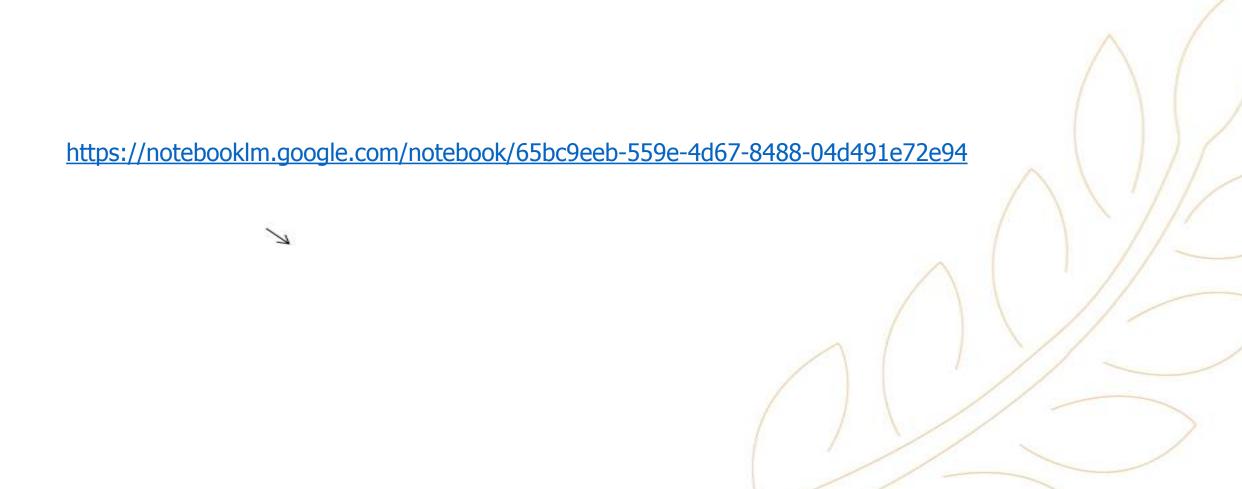
Boil about 0.1 g. of Ammi visnaga fruits with 5 ml of water for a minute, strain add 1 to 2 drops of this decoction to 1 ml solution of sodium hydroxide (1 in1) and shake, a rose red color is produced within 2 minutes

- 1- Boil about 0.1gm of Ammi majus
 fruit with 5 ml of water for a
 minute, strain, add 1 to 2 drops
 of this decoction to 1mL
 solution of sodium hydroxide (1
 in 1) and shake, no rose red
 colour is developed.
- 2- The alcoholic extract of A. majus fruit (1 in 10), gives a blue fluorescence in ultraviolet light (due to furanocoumarin content)

OTHER IMPORTANT UMBELLIFEROUS FRUITS

Name	Active constituents	Uses
1-Coriander	 Volatile oil containing linalool ,α and β pinene, γ-terpenene, p-cymene, limonene, anethole, camphor, geraniol and geranyl acetate. Fats (up to 26%); its main fatty acids are oleic and linolenic acids Flavonoid glycosides (quercetin, isoquercetin and rutin) Proteins 	1-Spice & flavoring agent. 2- spasmolytic, carminative added to purgative preparations to prevent the gripping effect 3- It has strong lipolytic activity 4-The high percent of fats and protein makes distillation residues suitable for animal feed
2- Fennel	 1- Essential oil (4 - 6 %), containing - fenchone, estragol (methyl chavicol) 2- Fixed oil (17-20%) 3- Flavonoids (Kaempferol, quercetin) 4- Protein (16-20%) & minerals (relatively high Ca and K) 	1- Carminative. It regulates the peristaltic function of GIT and relieves the associated pain and cramping. Used with purgatives to allay their gripping effect 2- Lactagogue 3-Clears the lungs 4-weight loss.

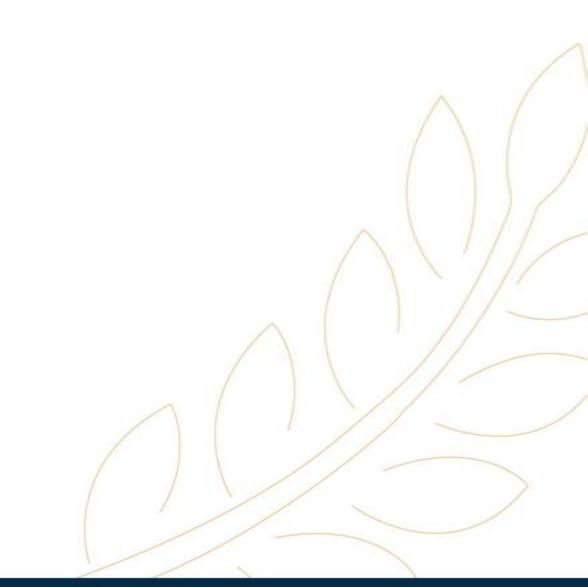
Mind map:





Home work

- Suggest the types of the following fruits: apple- peas- wheat-pear- senna- tomato- olive
- How can you differentiate between seeds & fruits morphologically
- How can you identify an umbelliferous fruit morphologically
- Mention the uses & contraindications of *Ammi visnaga* fruit
- Mention the uses & contraindications of *Ammi majus* fruit
- How can you test for *Ammi visnaga & Ammi majus*







Thank You!

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