

Microscopical Examination of  
Barks & Fruits Containing  
Volatile Oil

# Lab No. 5









## Volatile Oil Containing Plants (2)

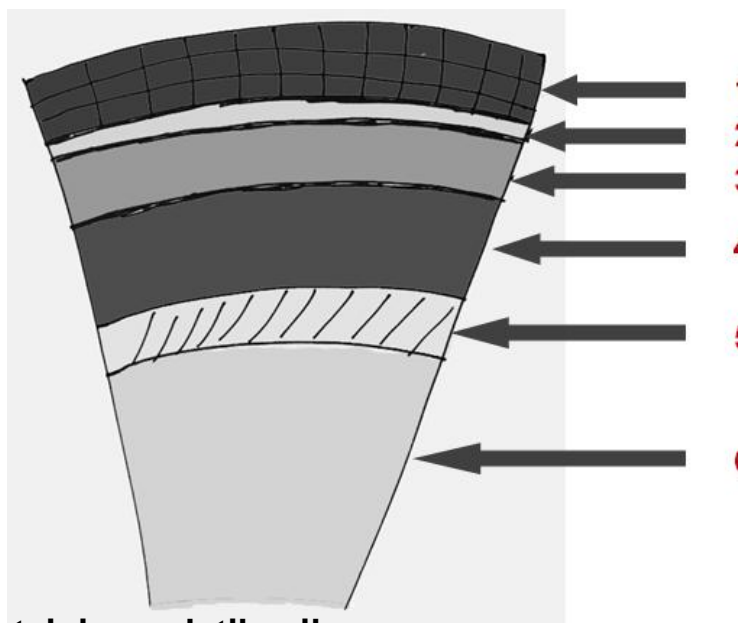
**The Bark** is all the tissues of the stem and root that are exterior to the cambium.

### Shapes of barks:

<u>Flat</u>	<u>Curved</u>	<u>Double quill</u>	<u>Compound quill</u>
e.g.: Quillaia	e.g.: wild cherry	e.g.: Frangula	e.g.: Cinnamon
			

### Transverse Section of a bark:

- 1- Phyllem = Cork
- 2- Phyllogen =Cork cambium
- 3- Phylloderm =Secondary Cortex
- 4- Primary cortex
- 5- Pericycle (fibers, collenchyma or parenchyma)
- 6- Secondary phloem



### Example of powdered bark containing volatile oil:

**Cinnamon:** See Table



## Fruits

**Fruits** are developed ovary (or ovaries) of a single flower or of a whole inflorescence. Fruits protect and nourish the seeds during their development.

(**P.S:** inflorescence is a cluster of flowers)

### Types of fruits:

#### 1- True fruit:

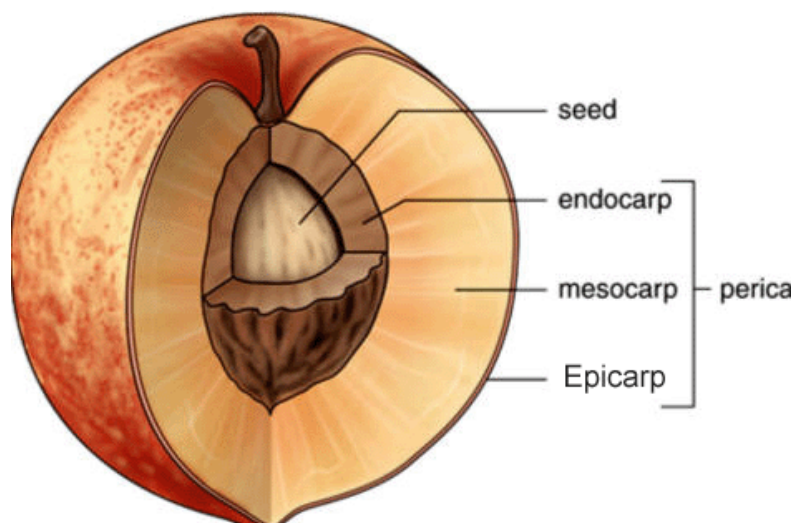
When the fruit is formed from gynaecium alone. **True fruits can be:**

- **Simple:** Fruit formed from single ovary
- **Aggregate:** Fruit formed from apocarpus (*gynaecium of separated carpels*)
- **Composite:** Fruit formed from whole inflorescence

#### 2- False fruit:

When other parts of flower take part in fruit formation

### Structure of the fruit:



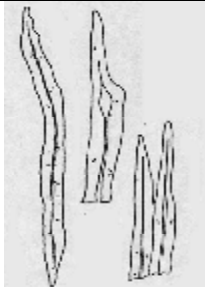


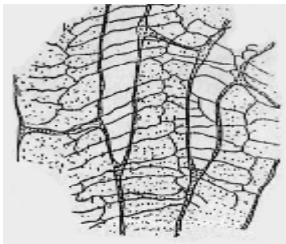

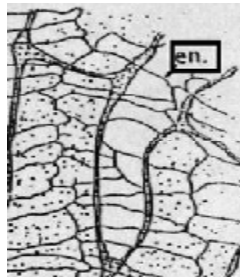

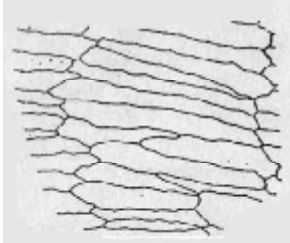

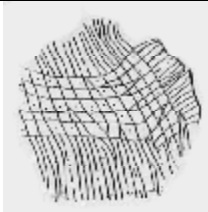

### Example of powdered fruits containing volatile oils:

Anise, caraway & coriander (See Table)



	<b>Cinnamon</b>	<b>Anise</b>	<b>Caraway</b>	<b>Coriander</b>
<b>Origin</b>	Dried <b>bark</b> of <i>Cinnamomum zeylanicum</i>	Dried ripe <b>fruits</b> of <i>Pimpinella anisum</i>	Dried ripe <b>fruits</b> of <i>Carum carvi</i>	Dried ripe <b>fruits</b> of <i>Coriandrum sativum</i>
<b>Family</b>	Lauraceae	Umbelliferae	Umbelliferae	Umbelliferae
<b>Odour</b>	Aromatic	Aromatic	Aromatic	Aromatic
<b>Taste</b>	Sweet	Sweet	Sweet	Aromatic
<b>Color</b>	Reddish brown	Greenish brown	Greenish brown	Light brown
<b>Microscopical examination</b>	<ul style="list-style-type: none"> <li>• Mount: chloral hydrate then staining</li> <li>• Pericycle fiber</li> <li>• Sclereids</li> </ul>	<ul style="list-style-type: none"> <li>• Mount: chloral hydrate</li> <li>• Warty simple hair</li> <li>• Branched vittae</li> <li>• Pitted cells from mesocarp</li> <li>• Endocarp</li> </ul>	<ul style="list-style-type: none"> <li>• Mount: chloral hydrate</li> <li>• Pitted parenchyma from mesocarp</li> <li>• Endocarp cells with parallel arrangement</li> <li>• Fragment of vittae</li> </ul>	<ul style="list-style-type: none"> <li>• Mount: chloral hydrate</li> <li>• Sclerenchymatous</li> <li>• Endocarp with innermost layer of mesocarp</li> </ul>



Cinnamon			
Pericycle fiber		Sclereids	
			
Anise			
Warty simple hair	Branched vittae	Lignified pitted cells	Endocarp
			
Caraway			
Pitted parenchyma from mesocarp	Endocarp cells with parallel arrangement		Fragment of vittae
			
Coriander			
Sclerenchymatous cells crossed fibers		Endocarp with innermost layer of mesocarp	
			



## Gall

- Abnormal outgrowth of the plant and can be caused by various parasites, insects, mites....etc
- Rich in resins and tannic acid

### Origin:

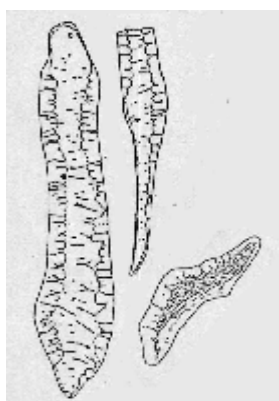
Dried excrescence (pathological outgrowth) resulting from deposition of the eggs of *Cynips gallae rinetoria*, family cyneipideae in the young twigs of *Quercus infectoria*, family agaceae.

### Description:

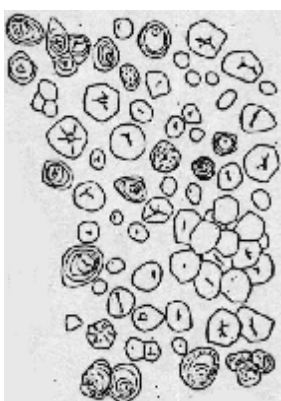
- Odour: very slight or odourless
- Taste: intensely astringent followed by slight sweetness
- Color: brownish yellow

### Microscopical Examination

Sclerides



Starch



Globular masses of lignin bodies

