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APPENDIX

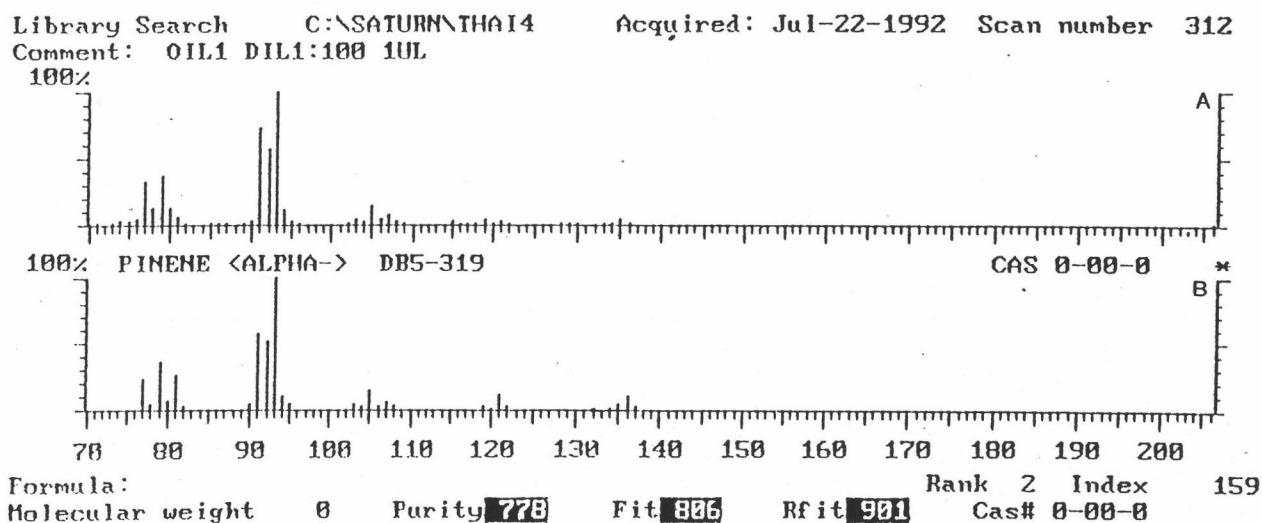


Figure 27 Mass spectrum of α -pinene in pepper oil (A) compared with mass spectrum of authentic α -pinene (B) by GC-MS.

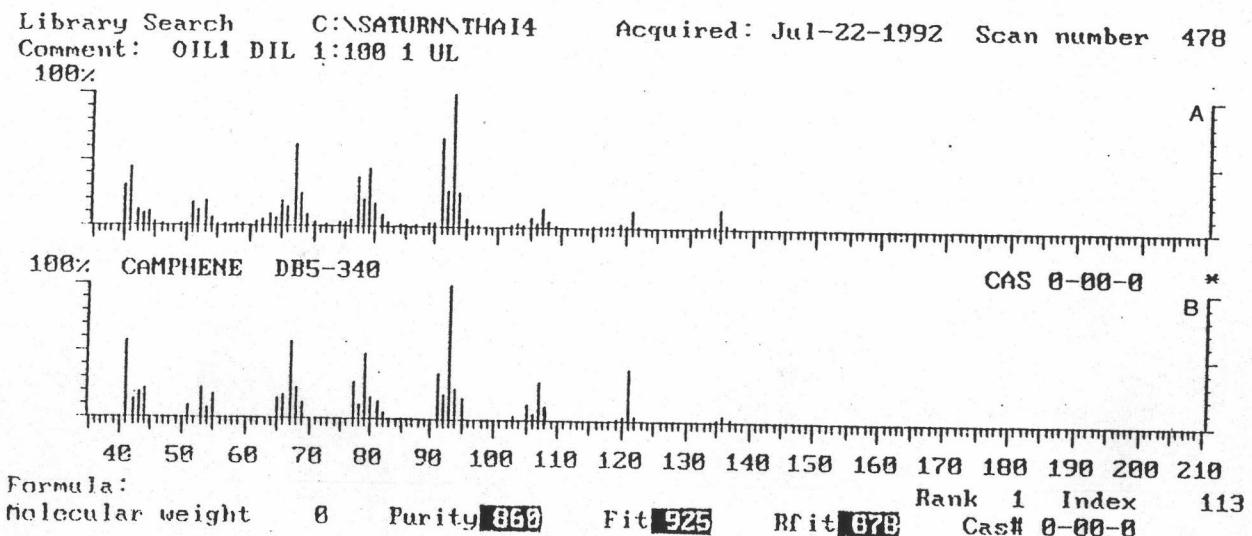


Figure 28 Mass spectrum of camphene in pepper oil (A) compared with mass spectrum of authentic camphene (B) by GC-MS.

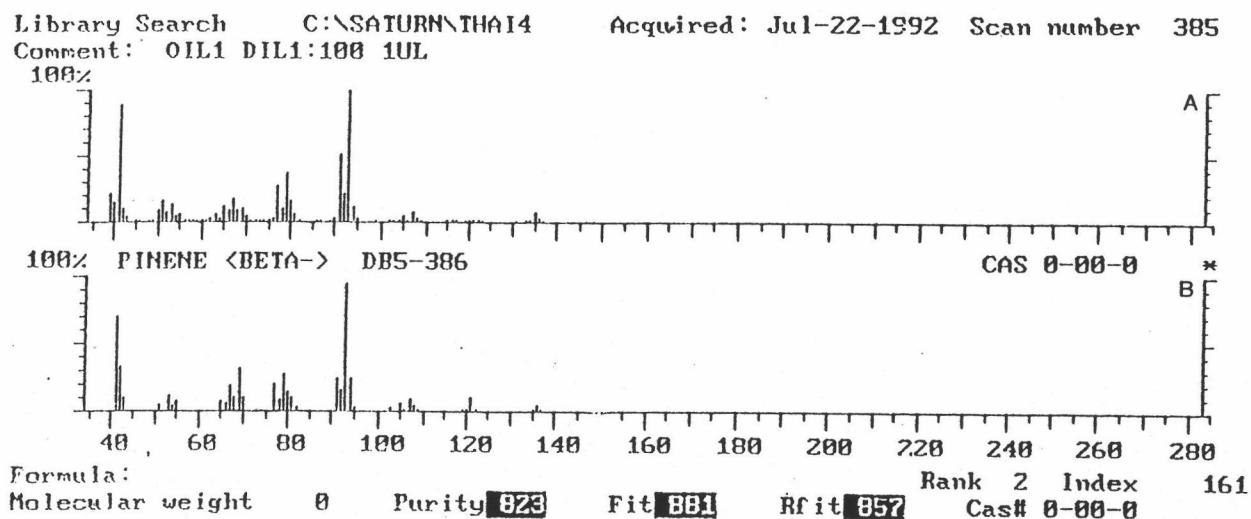


Figure 29 Mass spectrum of β -pinene in pepper oil (A) compared with mass spectrum of authentic β -pinene (B) by GC-MS.

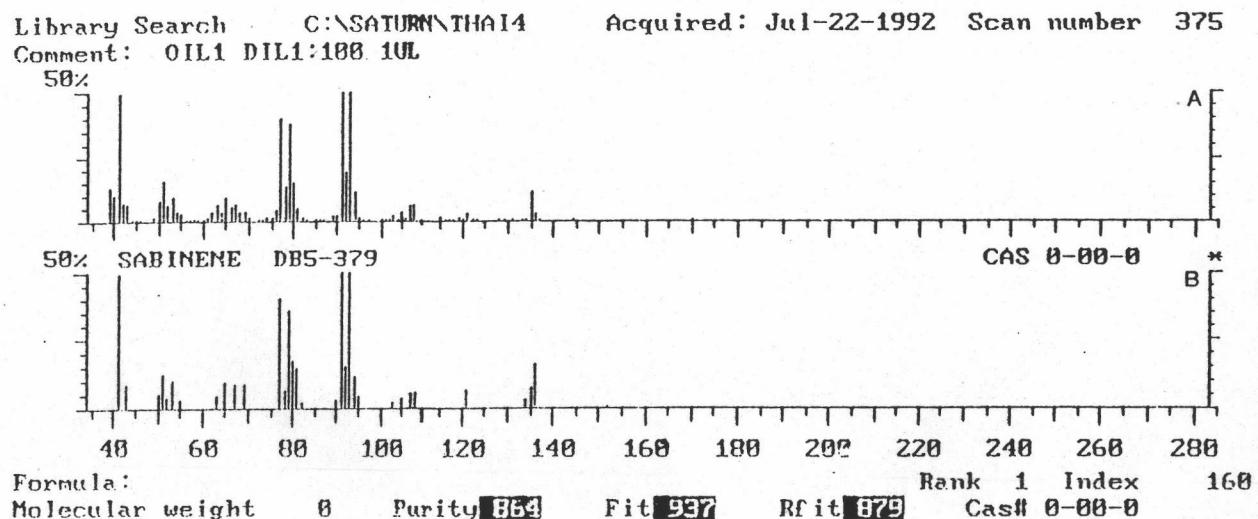


Figure 30 Mass spectrum of sabinene in pepper oil (A) compared with mass spectrum of authentic sabinene (B) by GC-MS.

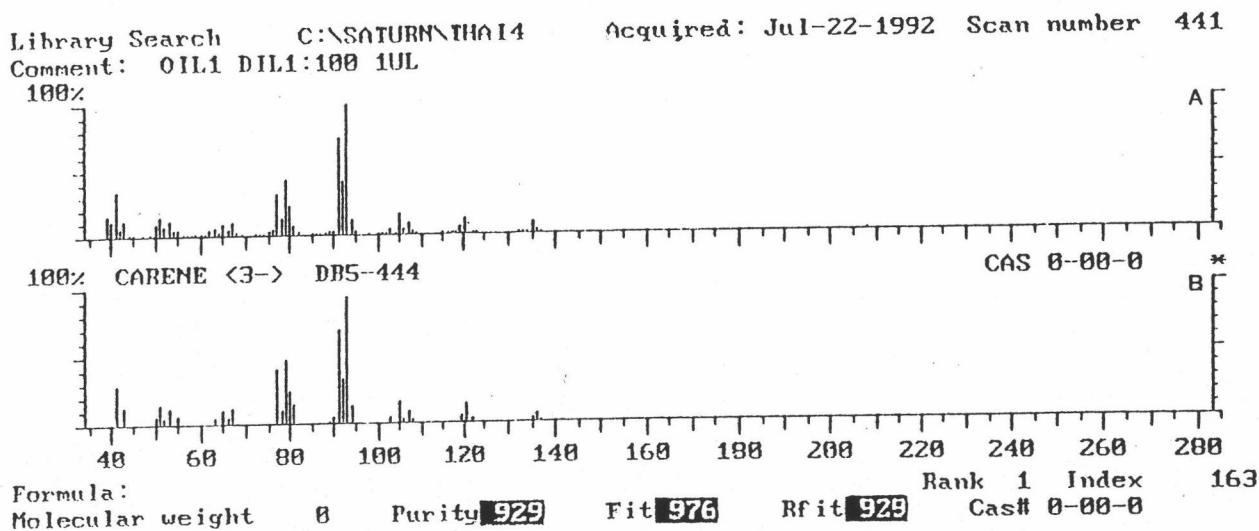


Figure 31 Mass spectrum of Δ^3 -carene in pepper oil (A) compared with mass spectrum of authentic Δ^3 -carene (B) by GC-MS.

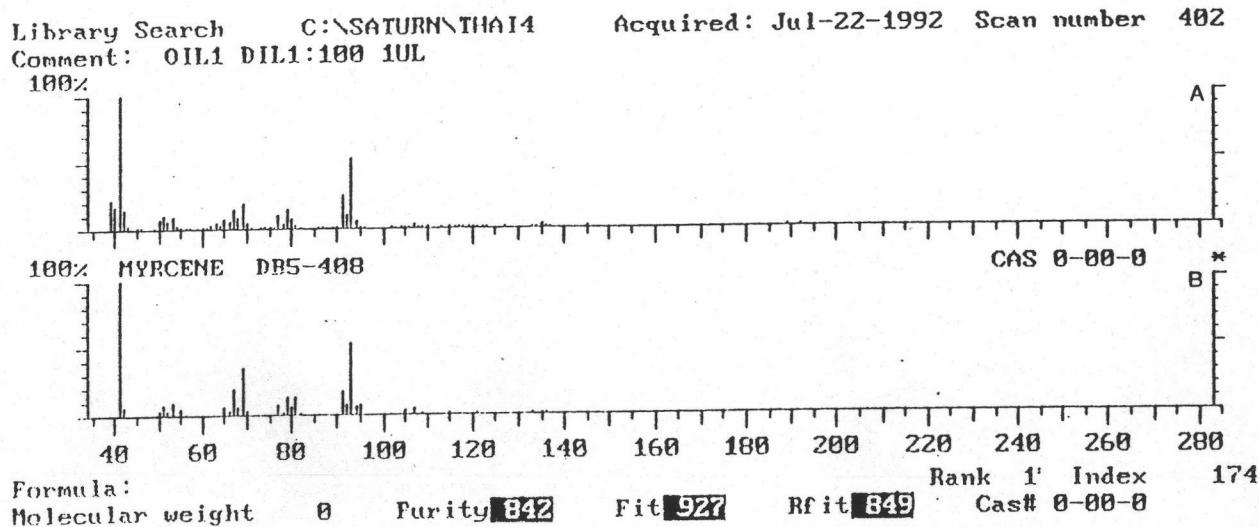


Figure 32 Mass spectrum of myrcene in pepper oil (A) compared with mass spectrum of authentic myrcene (B) by GC-MS.

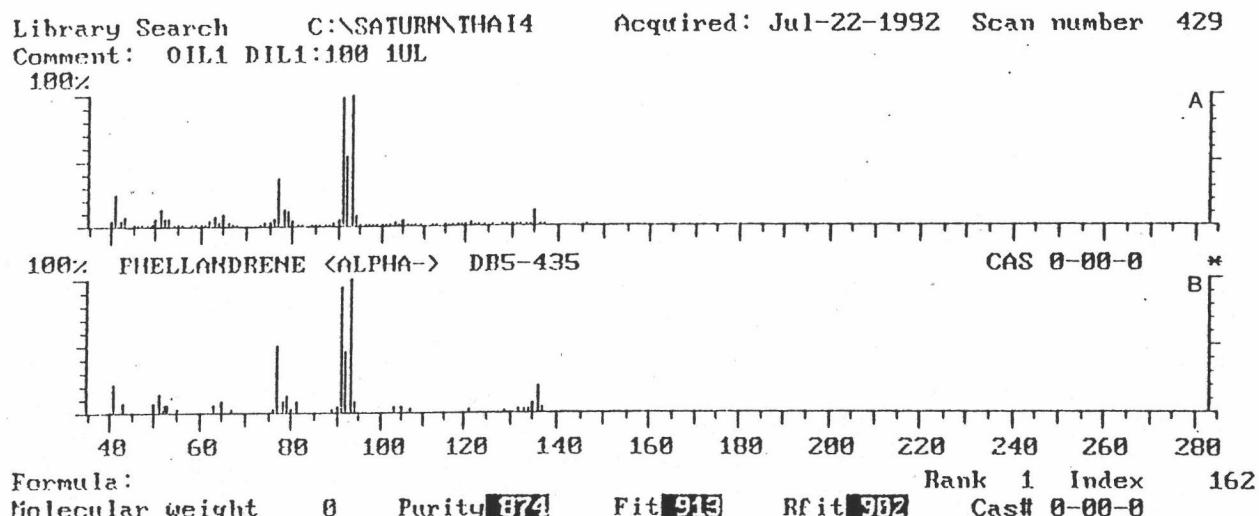


Figure 33 Mass spectrum of α -phellandrene in pepper oil (A) compared with mass spectrum of authentic α -phellandrene (B) by GC-MS.

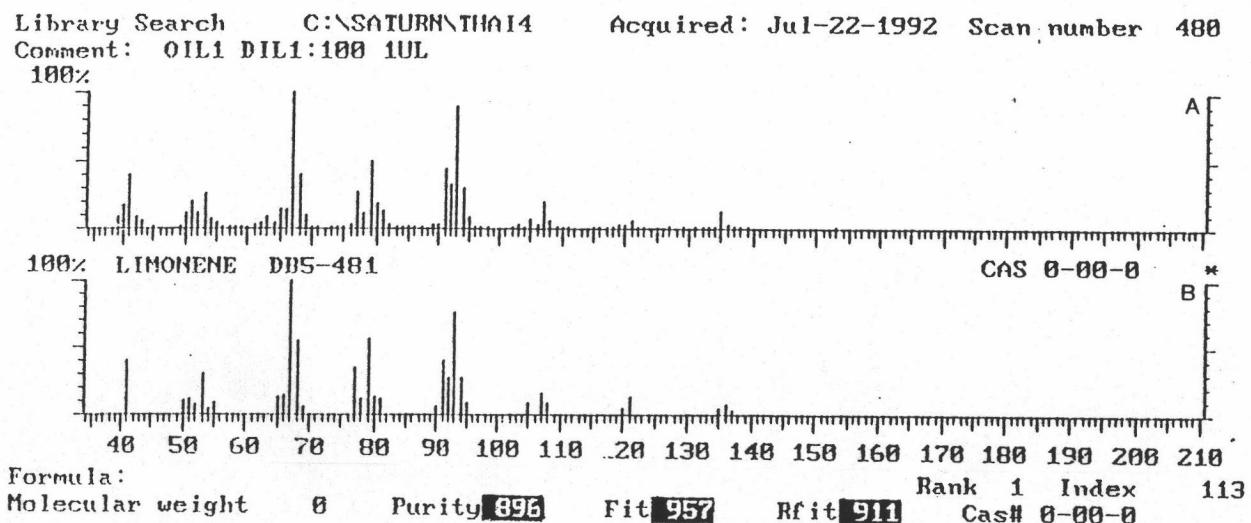


Figure 34 Mass spectrum of limonene in pepper oil (A) compared with mass spectrum of authentic limonene (B) by GC-MS.

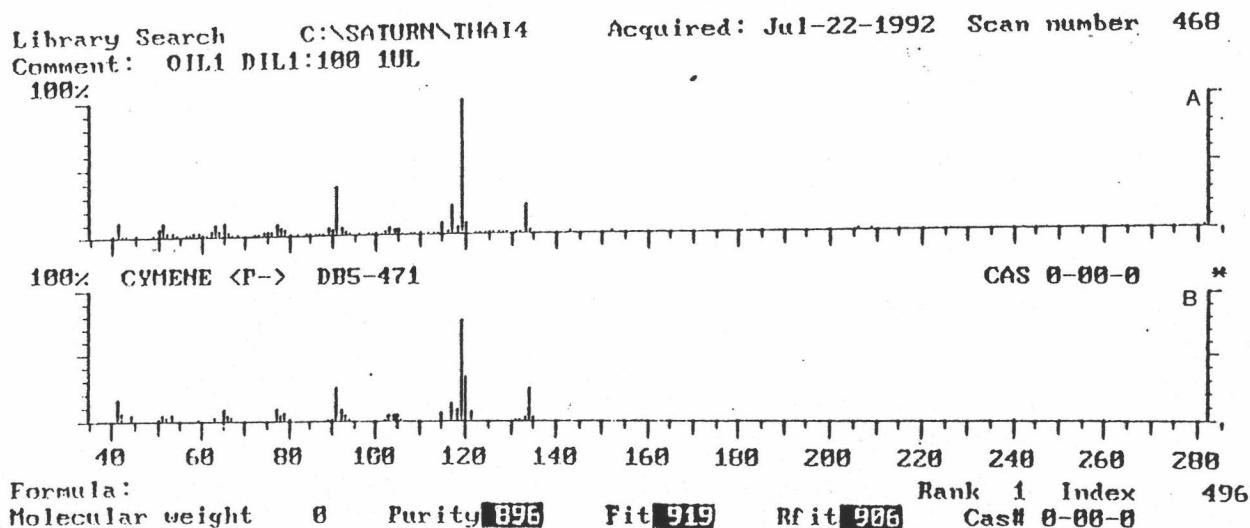


Figure 35 Mass spectrum of *p*-cymene in pepper oil (A) compared with mass spectrum of authentic *p*-cymene (B) by GC-MS.

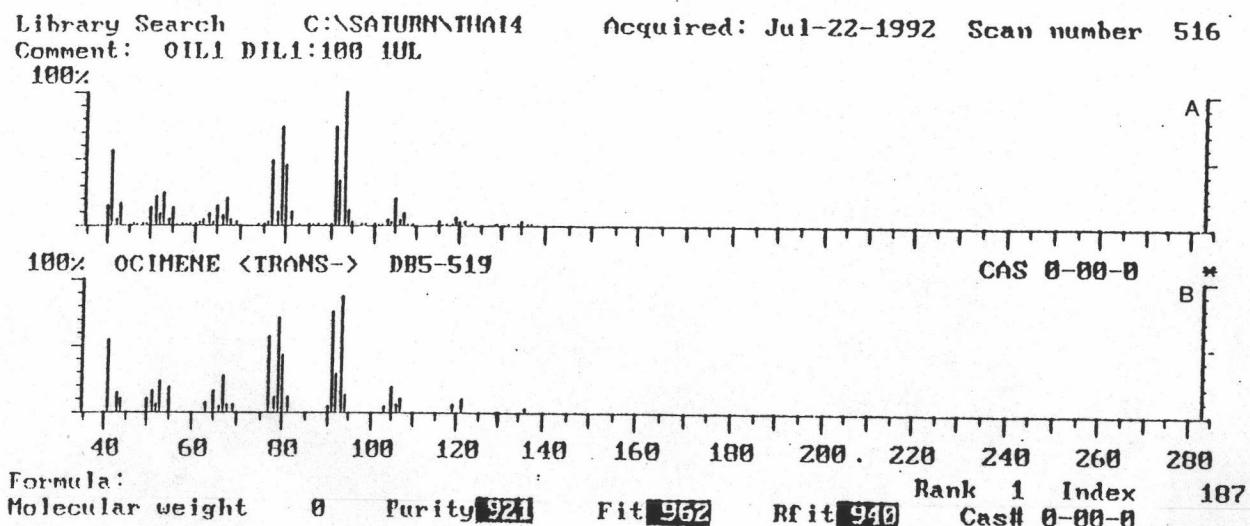


Figure 36 Mass spectrum of *trans*-ocimene in pepper oil (A) compared with mass spectrum of authentic *trans*-ocimene (B) by GC-MS.

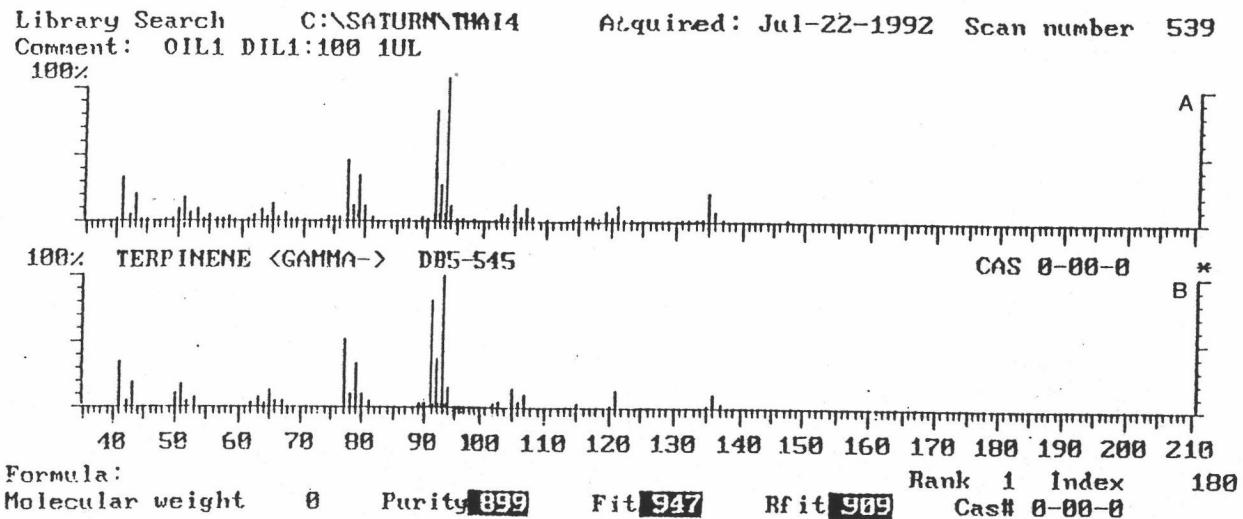


Figure 37 Mass spectrum of γ -terpinene in pepper oil (A) compared with mass spectrum of authentic γ -terpinene (B) by GC-MS.

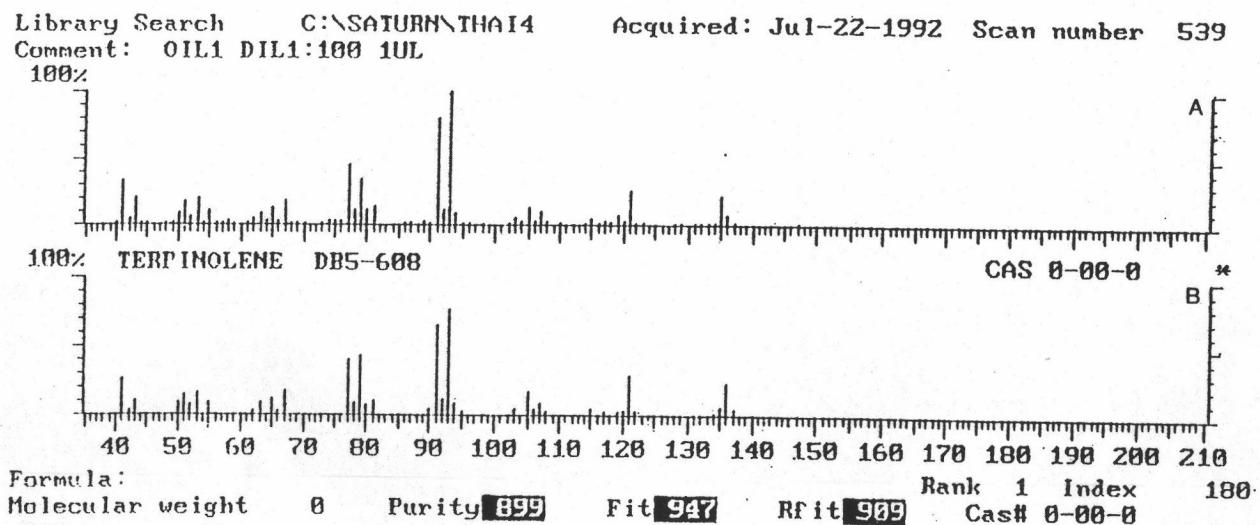


Figure 38 Mass spectrum of terpinolene in pepper oil (A) compared with mass spectrum of authentic terpinolene (B) by GC-MS.

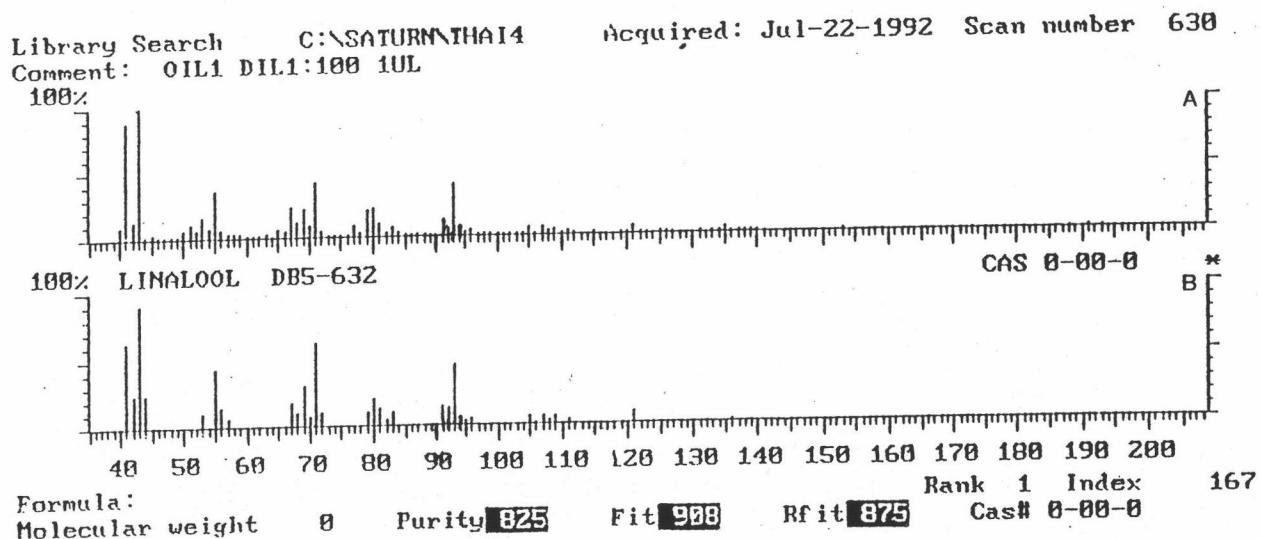


Figure 39 Mass spectrum of linalool in pepper oil (A) compared with mass spectrum of authentic linalool (B) by GC-MS.

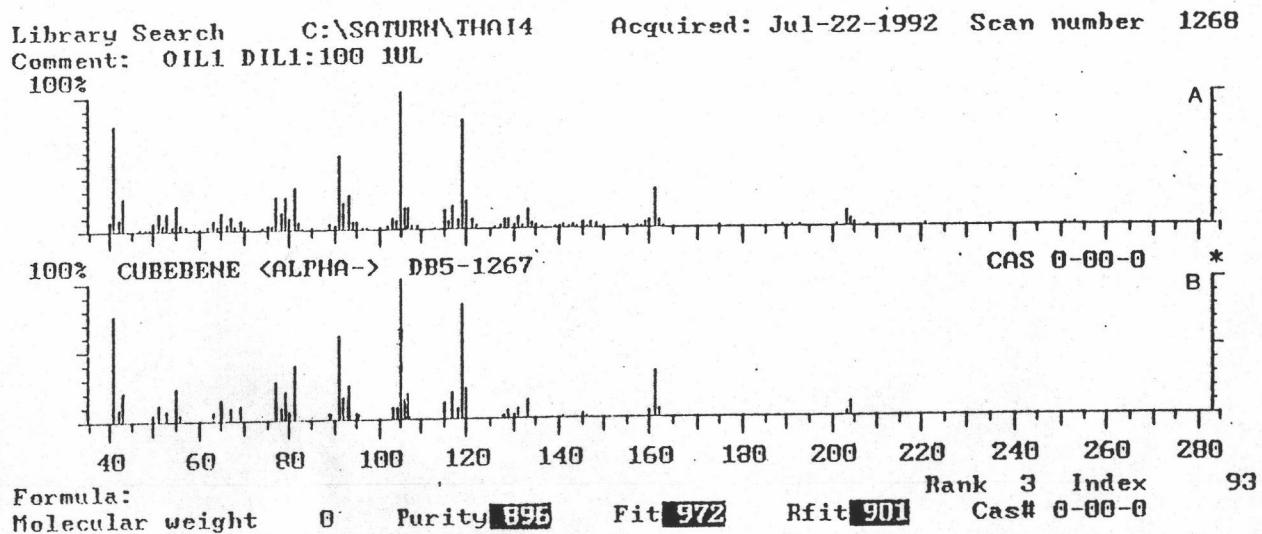


Figure 40 Mass spectrum of α -cubebene in pepper oil (A) compared with mass spectrum of authentic α -cubebene (B) by GC-MS.

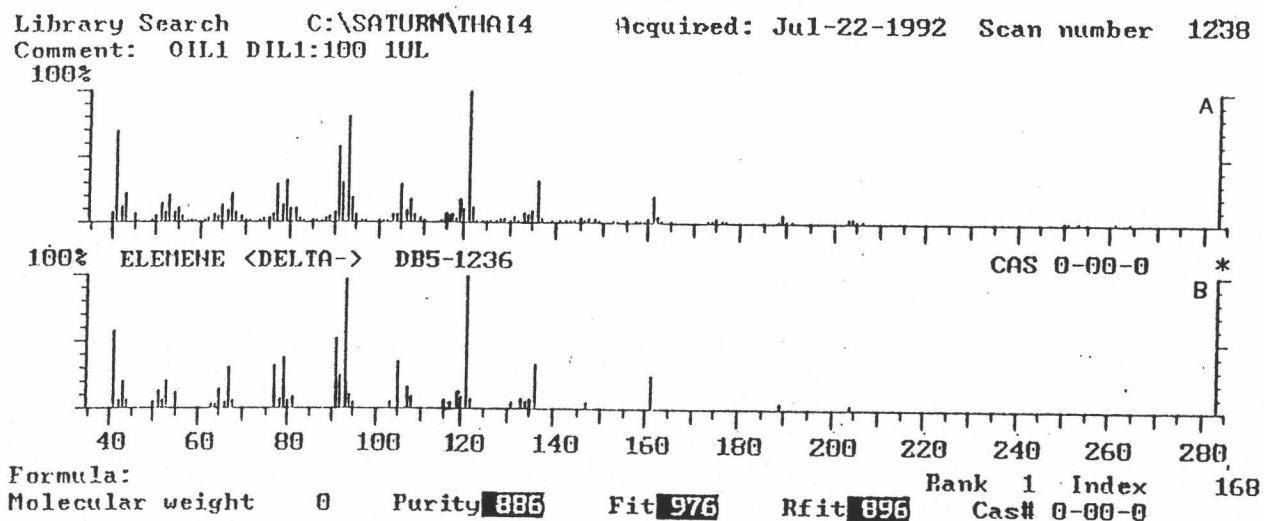


Figure 41 Mass spectrum of δ -elemene in pepper oil (A) compared with mass spectrum of authentic δ -elemene (B) by GC-MS.

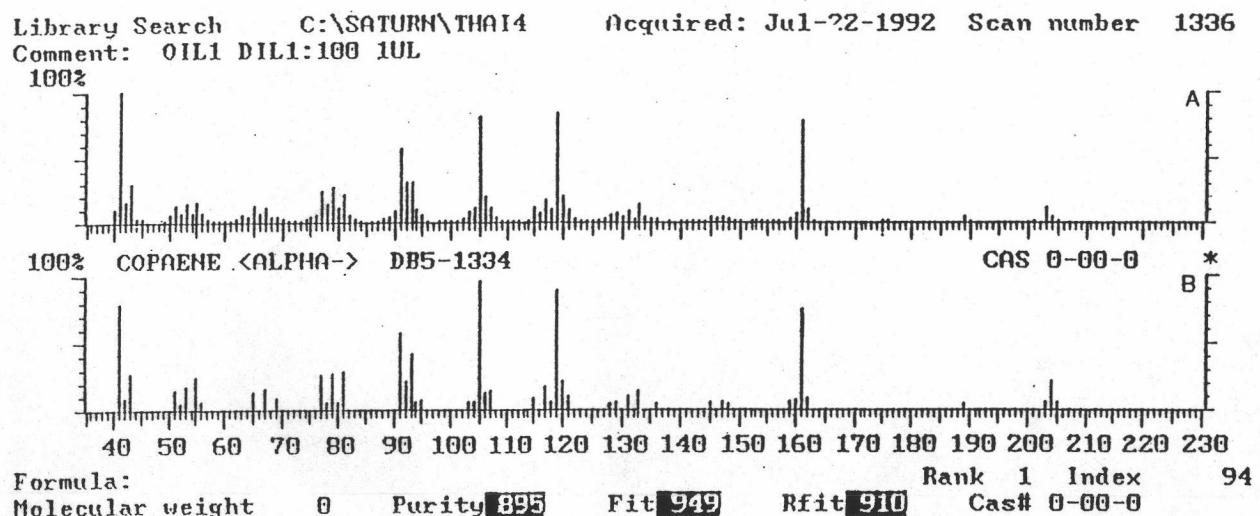


Figure 42 Mass spectrum of α -copaene in pepper oil (A) compared with mass spectrum of authentic α -copaene (B) by GC-MS.

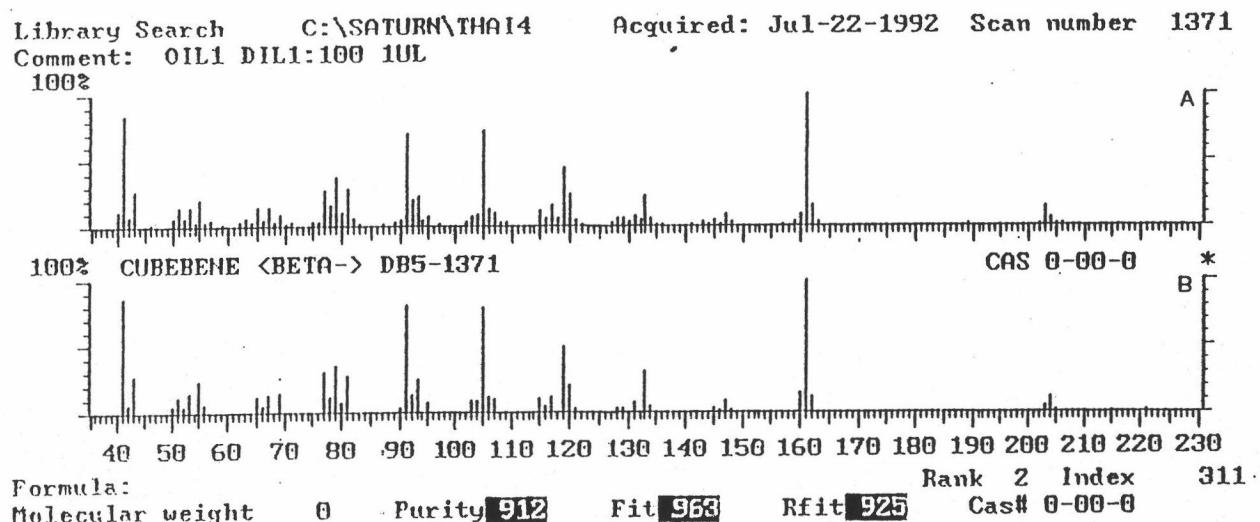


Figure 43 Mass spectrum of β -cubebene in pepper oil (A) compared with mass spectrum of authentic β -cubebene (B) by GC-MS.

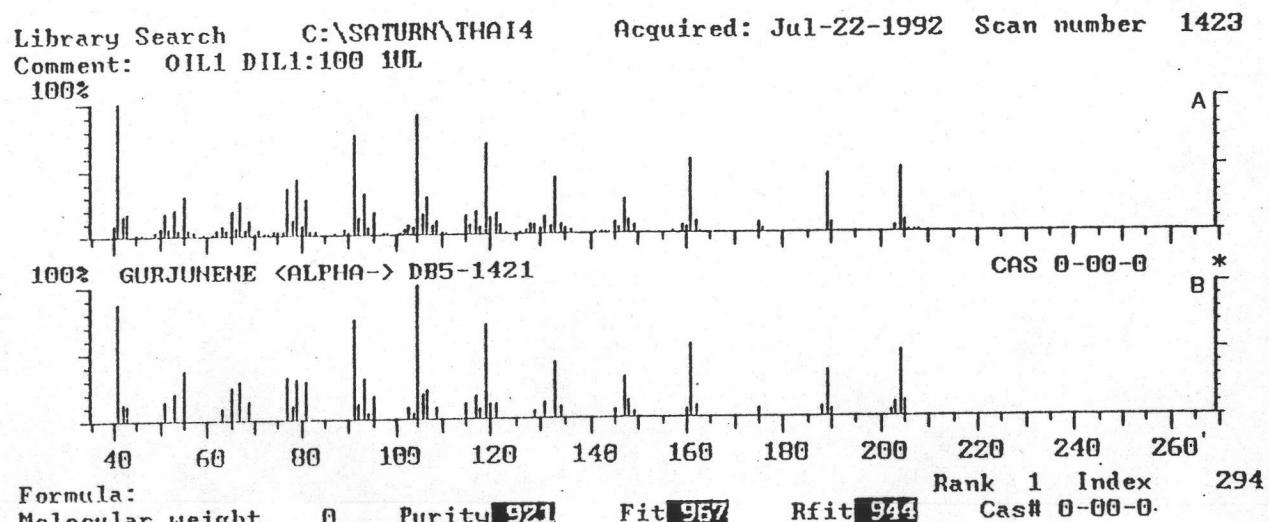


Figure 44 Mass spectrum of α -gurjunene in pepper oil (A) compared with mass spectrum of authentic α -gurjunene (B) by GC-MS.

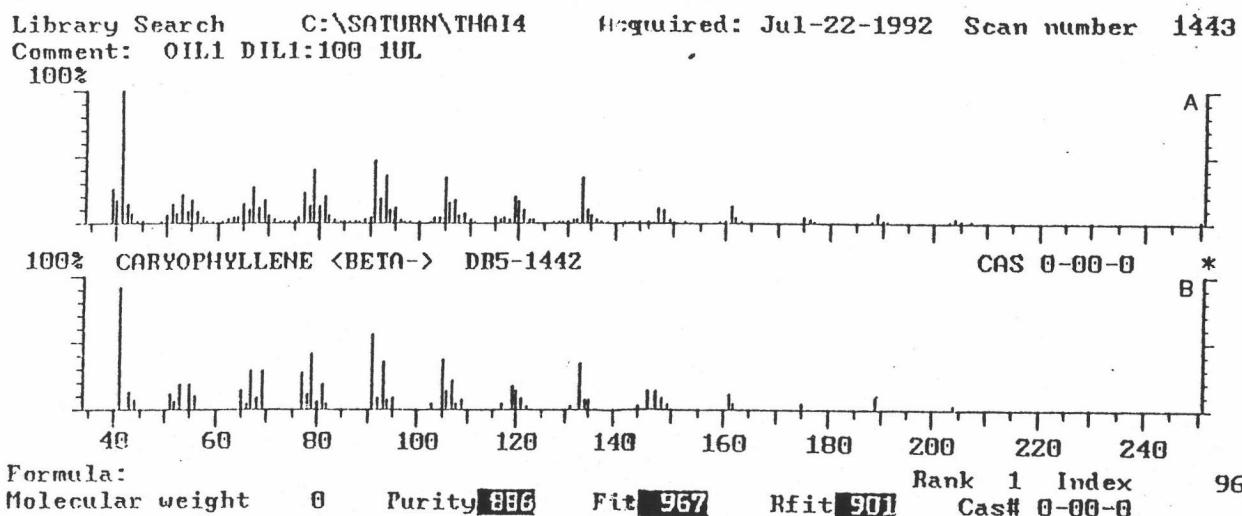


Figure 45 Mass spectrum of β -caryophyllene in pepper oil (A) compared with mass spectrum of authentic β -caryophyllene (B) by GC-MS.

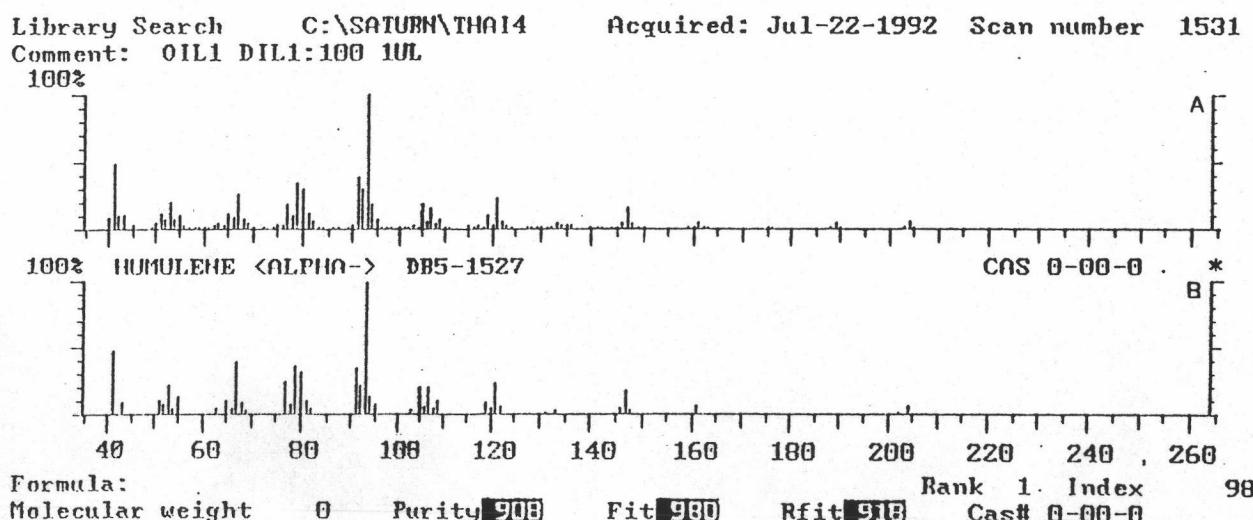


Figure 46 Mass spectrum of α -humulene in pepper oil (A) compared with mass spectrum of authentic α -humulene (B) by GC-MS.

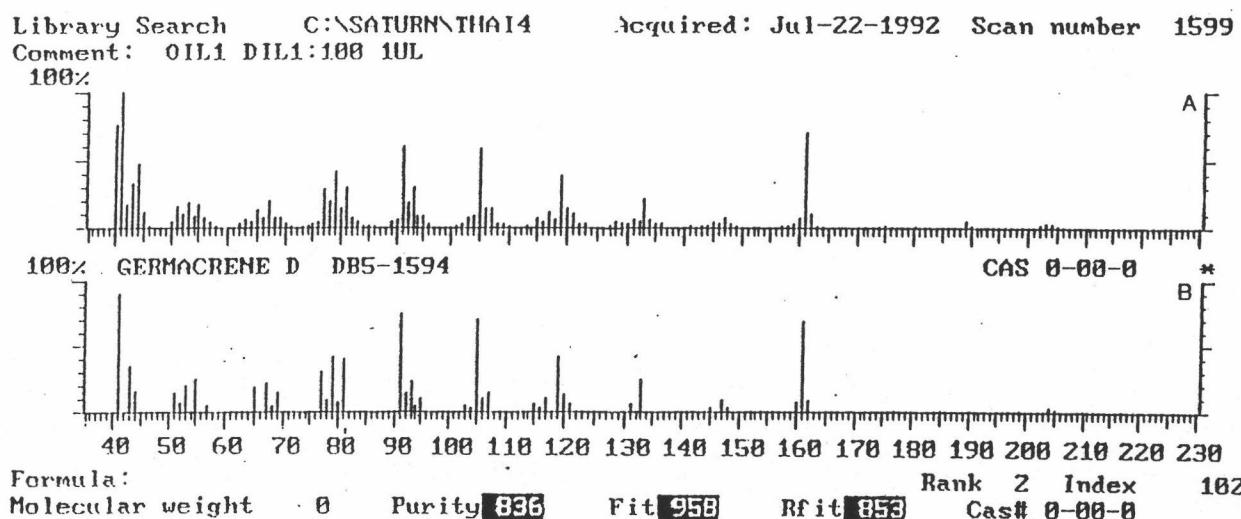


Figure 47 Mass spectrum of germacrene D in pepper oil (A) compared with mass spectrum of authentic germacrene D (B) by GC-MS.

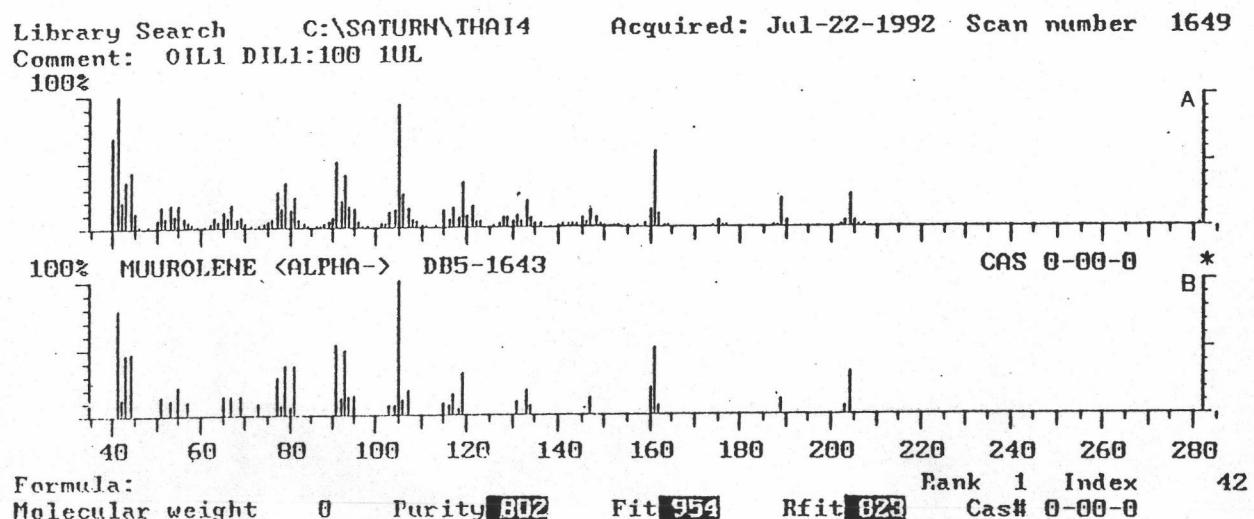


Figure 48 Mass spectrum of α -muurolene in pepper oil (A) compared with mass spectrum of authentic α -muurolene (B) by GC-MS.

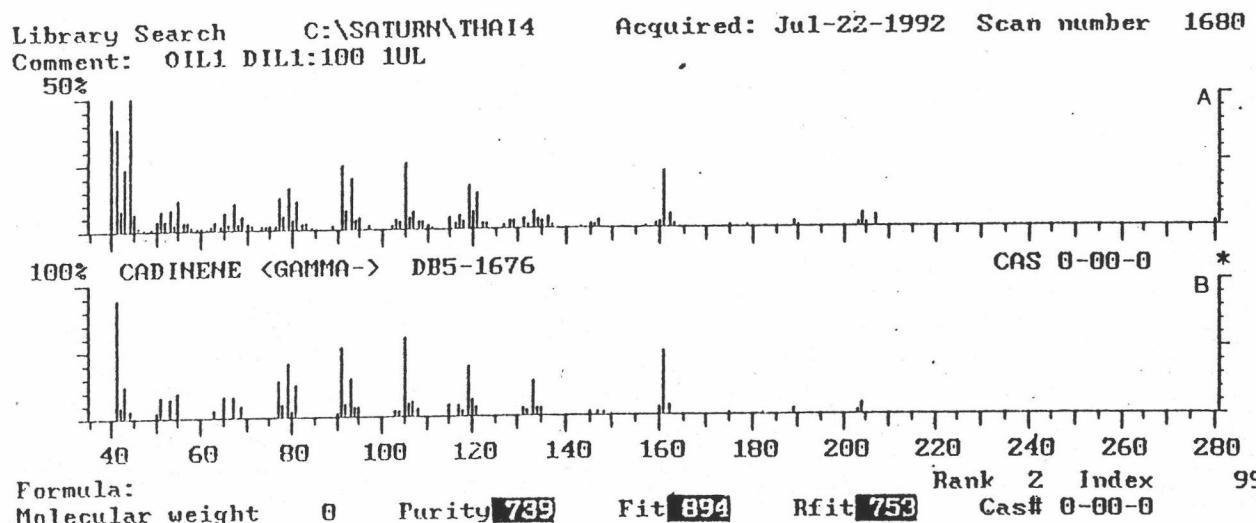


Figure 49 Mass spectrum of γ -cadinene in pepper oil (A) compared with mass spectrum of authentic γ -cadinene (B) by GC-MS.

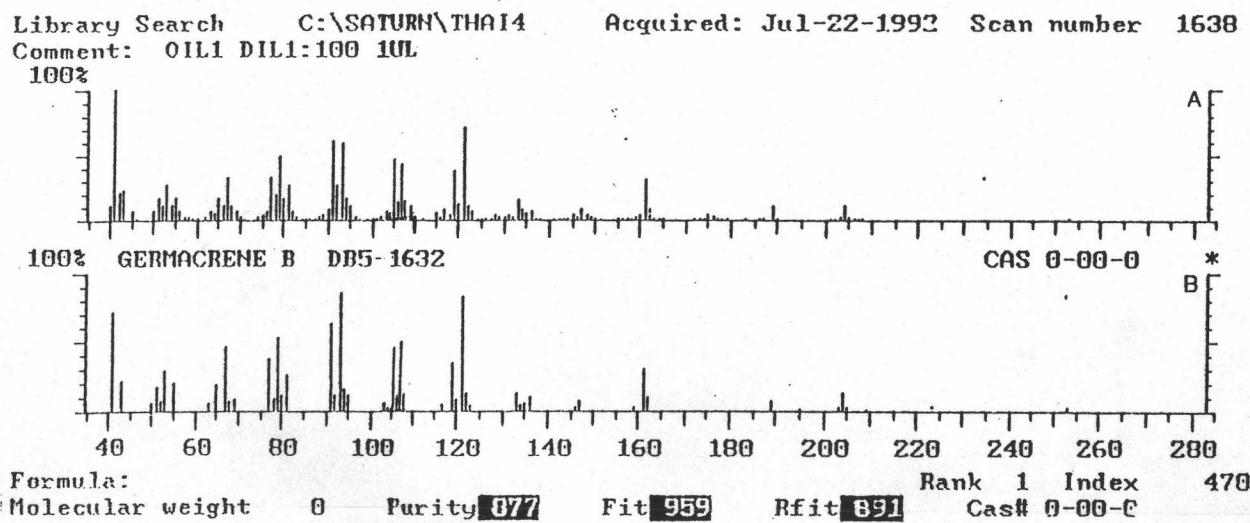


Figure 50 Mass spectrum of germacrene B in pepper oil (A) compared with mass spectrum of authentic germacrene B (B) by GC-MS.

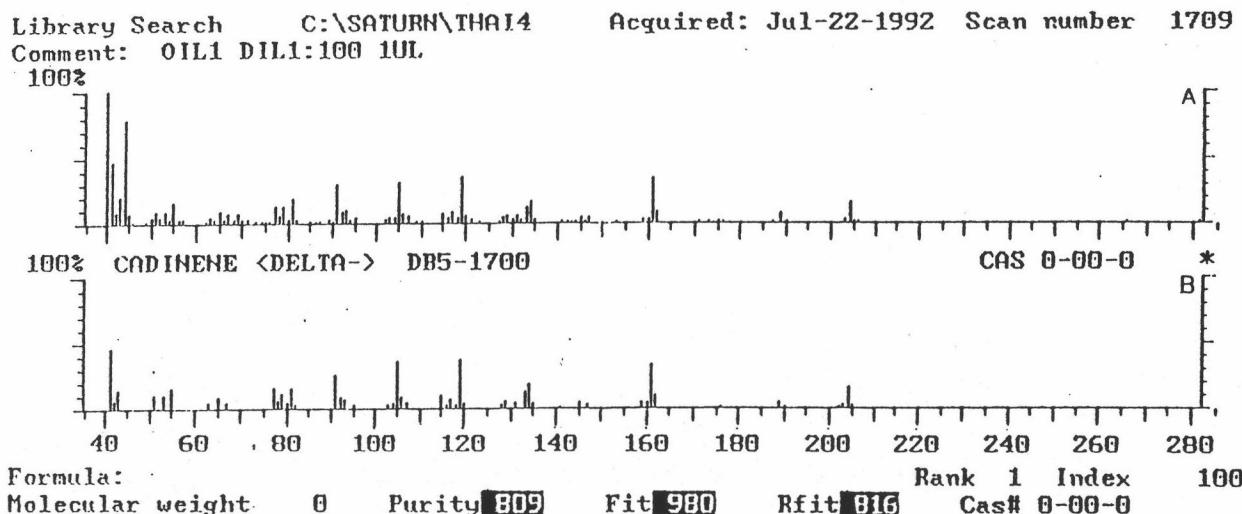


Figure 51 Mass spectrum of δ -cadinene in pepper oil (A) compared with mass spectrum of authentic δ -cadinene (B) by GC-MS.

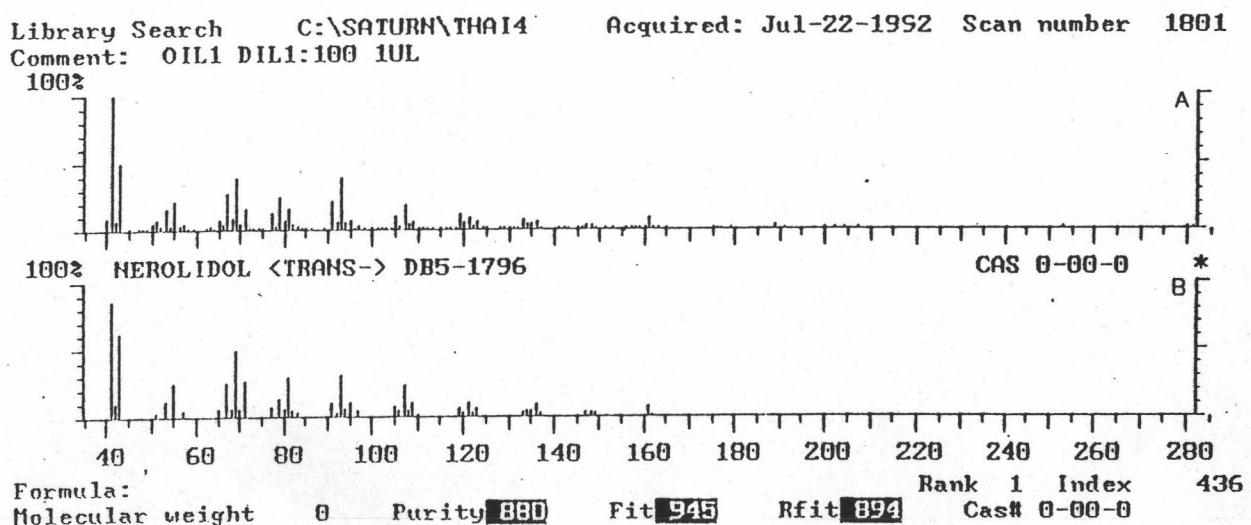


Figure 52 Mass spectrum of *trans*-nerolidol in pepper oil (A) compared with mass spectrum of authentic *trans*-nerolidol (B) by GC-MS.

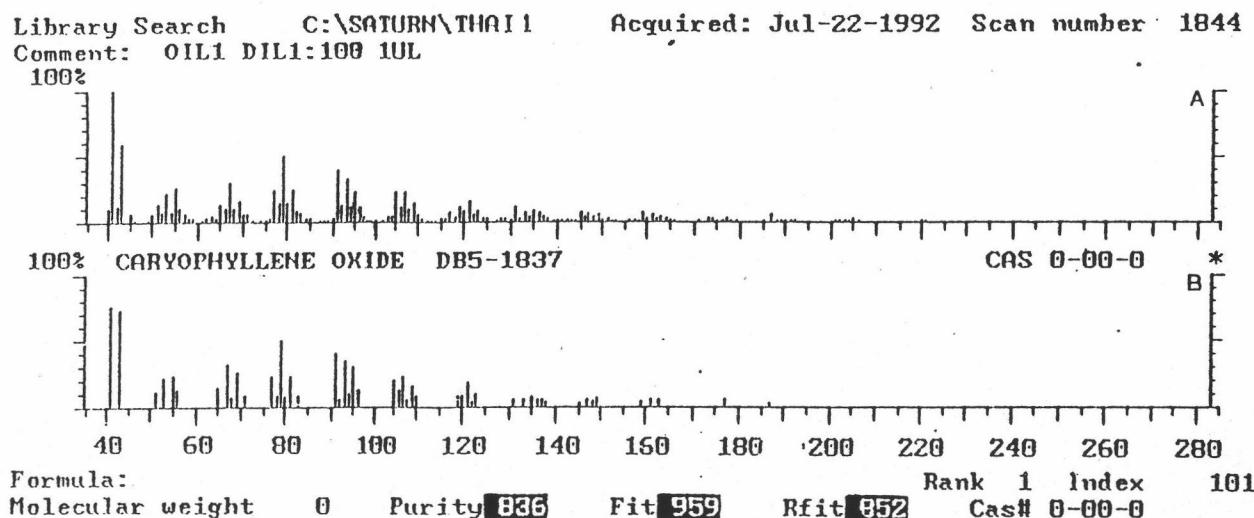


Figure 53 Mass spectrum of caryophyllene oxide in pepper oil (A) compared with mass spectrum of authentic caryophyllene oxide (B) by GC-MS.

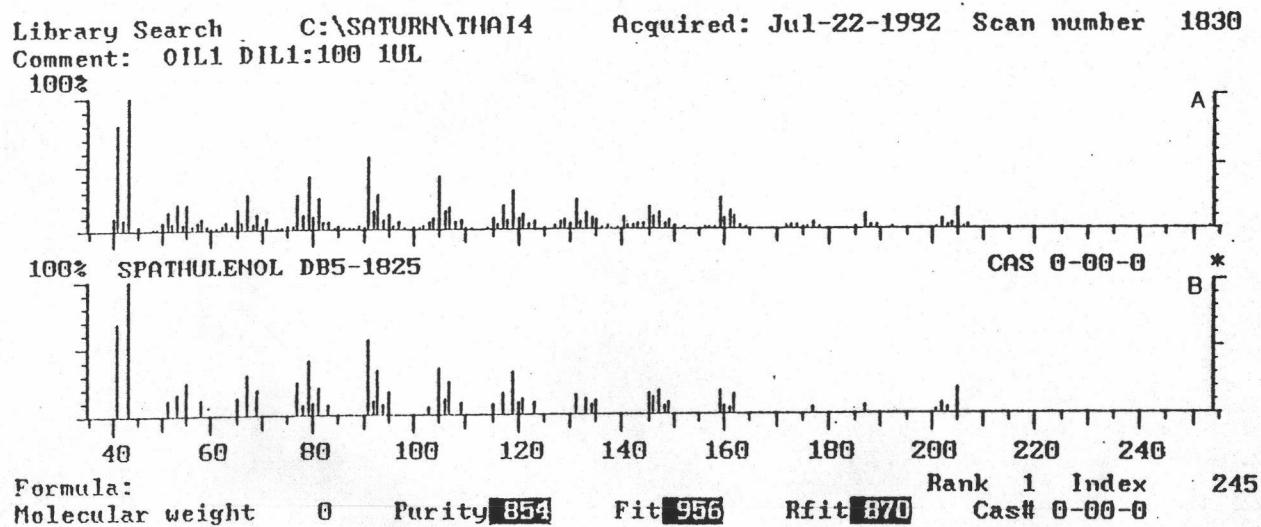


Figure 54 Mass spectrum of spathulenol in pepper oil (A) compared with mass spectrum of authentic spathulenol (B) by GC-MS.

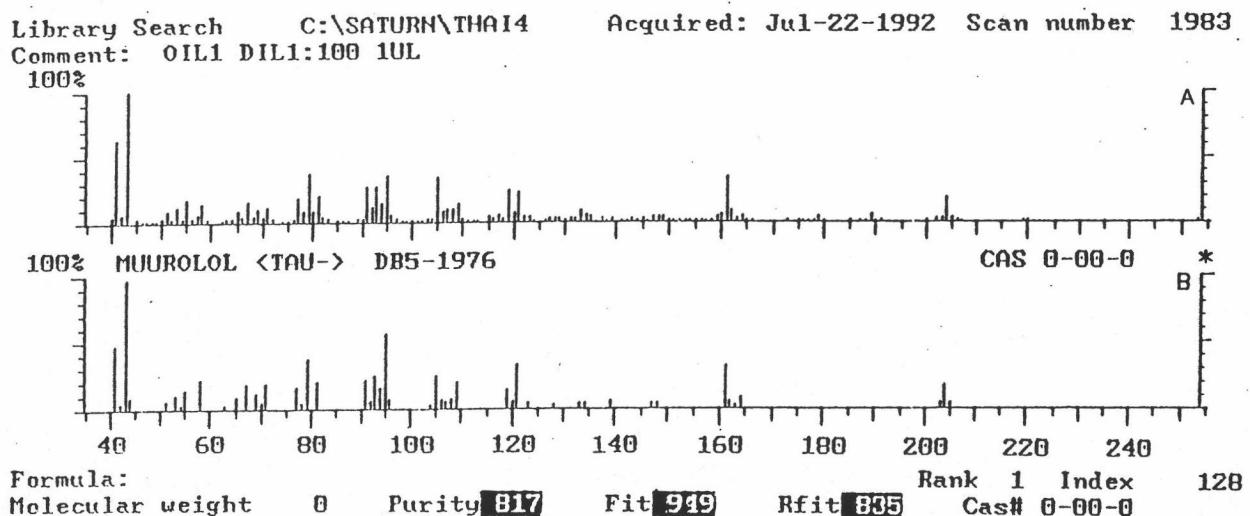


Figure 55 Mass spectrum of tau-muurolol in pepper oil (A) compared with mass spectrum of authentic tau-muurolol (B) by GC-MS.

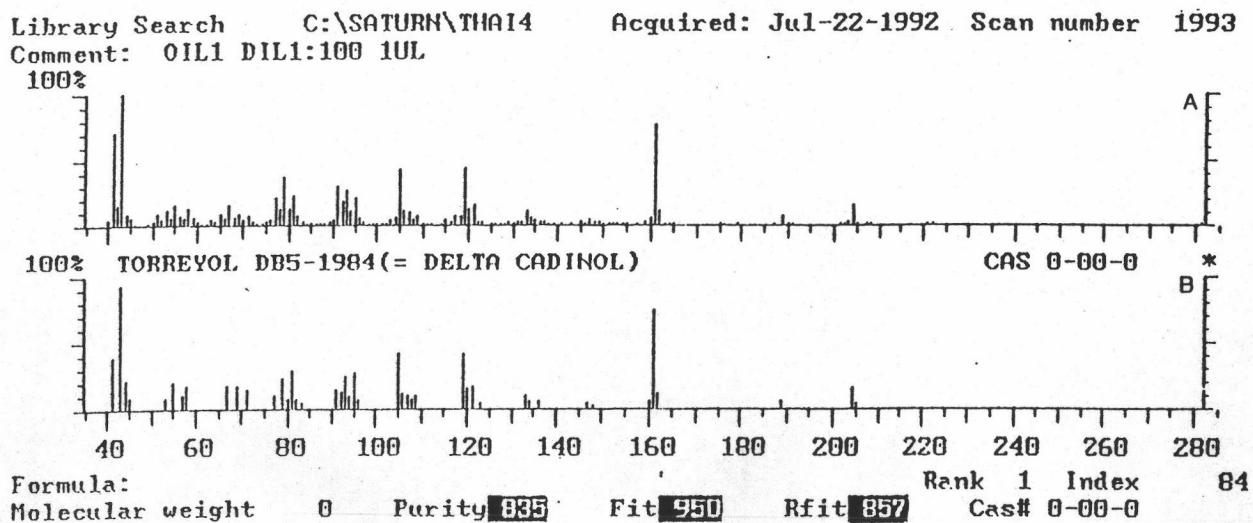


Figure 56 Mass spectrum of torreyol in pepper oil (A) compared with mass spectrum of authentic torreyol (B) by GC-MS.

VITA

Miss Waraporn Putalun was born on April 10, 1969 in Loei, Thailand. She received her Bachelor of Science in Pharmacy (second class honors) in 1990 from Khon Kaen University, Khon Kaen, Thailand.