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Title: Total phytochemical analysis of *Thymus munbyanus* subsp. *coloratus* from Algeria by HS-SPME-GC-MS, NMR and HPLC-MSn studies

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Abstract: In this work, the chemical constituents of the aerial parts of *Thymus munbyanus* subsp. *coloratus* were studied. Plant is used as culinary ingredient and as traditional medicine in Algeria. The apolar constituents were analysed by headspace solid phase microextraction (HS-SPME) coupled with gas chromatography-mass spectrometry (GC-MS), whereas the solid residues obtained from extraction with solvents at different polarity were analyzed by ¹H-NMR and by high performance liquid chromatography coupled with tandem mass spectrometry (HPLC-MSn). Forty-five apolar constituents were identified, mainly oxygenated monoterpenes (65.8%), sesquiterpene hydrocarbons and monoterpene hydrocarbons (18.6 and 14.5%, respectively). HPLC-MSn and ¹H-NMR analyses revealed the presence of aglyconic and glycosilated flavonoids, phenylpropanoid derivatives and triterpenoid acids mainly in the methanol, dichloromethane and hexane extracts. Overall, these data indicate that *Thymus munbyanus* subsp. *coloratus* could be a potential source of bioactive compounds, and our results represent a starting point for further research on this plant species.

1 **Total phytochemical analysis of *Thymus munbyanus* subsp. *coloratus* from Algeria**
2 **by HS-SPME-GC-MS, NMR and HPLC-MSⁿ studies**

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6 **Highlights**

- 7 • 45 apolar constituents were identified by HS- SPME-GC-MS.
- 8 • The most abundant were sesquiterpenes, monoterpenes and oxygenated monoterpenes.
- 9 • Extracts with different solvents were obtained and analysed by NMR and HPLC-MSⁿ.
- 10 • Secondary metabolites in MeOH extract comprise flavonoids, phenylpropanoids and terpenoids

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24

25 **Abstract**

26 In this work, we report a comprehensive study on the chemical constituents from the aerial parts of
27 *Thymus munbyanus* subsp. *coloratus*, a shrub that is used as culinary ingredient and as traditional
28 medicine in Algeria, mainly to treat respiratory and gastrointestinal disorders and endocrine diseases.
29 The apolar constituents were analysed by headspace solid phase microextraction (HS- SPME) coupled
30 with gas chromatography- mass spectrometry (GC-MS), whereas the solid residues obtained from
31 extraction with solvents at different polarity were analyzed by ¹H- NMR and by high performance
32 liquid chromatography coupled with tandem mass spectrometry (HPLC-MSⁿ). Forty-five apolar
33 constituents were identified, mainly oxygenated monoterpenes (65.8%), sesquiterpene hydrocarbons
34 and monoterpene hydrocarbons (18.6 and 14.5%, respectively). On the other hand, HPLC-MSⁿ and
35 ¹H- NMR analyses revealed the presence of aglyconic and glycosilated flavonoids, phenylpropanoid
36 derivatives and triterpenoid acids related to oleanolic acid, mainly in the methanol, dichloromethane
37 and hexane extracts. Overall, these data indicate that *Thymus munbyanus* subsp. *coloratus* could be a
38 potential source of antioxidants and bioactive compounds, and our results represent a starting point for
39 further research on this plant species.

40

41 **Keywords**

42 Thymus; apolar constituents; secondary metabolites; NMR; GC-MS; LC-MS

43 **1. Introduction**

44 The Thyme (*Thymus* L.), with about 215 species distributed throughout Europe, Asia, and North Africa
45 (Benchabane et al., 2012), is one of the largest genera into the Lamiaceae family (Cronquist, 1988). In
46 Algeria, 20 species are recorded (Quezel and Santa, 1962; Bousmaha-Marroki, 2007), among which *T.*
47 *munbyanus* Boiss. & Reut. is considered as endemic to North Africa (Benchabane et al., 2012).
48 According to The Plant List database (<http://www.theplantlist.org>), this species is divided into two
49 subspecies, namely *T. munbyanus* subsp. *coloratus* (Boiss. & Reut.) Greuter & Burdet (TMC)
50 (synonym of *Thymus coloratus* Boiss. & Reut.), and *T. munbyanus* subsp. *munbyanus* (TMM).

51 TMC is a small shrub up to 30 cm tall, with tender, simple small leaves and branched and prostrated
52 stems (Reddy et al., 1998), with flowers not exceeding 7 to 8 mm. It is made up of small floral leaves,
53 roughly purple stained at least at the base. The stem is generally tetragonal, branched and woody in its
54 lower part. This subspecies grows around the Mediterranean region and in northern Algeria, where it is
55 found in lawns, rockeries and mountainous regions (Quezel and Santa, 1962).

56 In general, the leaves and blooming aerial parts of *Thymus* plants are widely employed as culinary
57 ingredients, and are also used as a food preservative because of their antioxidant capacity (Stahl-Biskup
58 and Saez, 2002). In the traditional medicine, aerial parts of *Thymus* species have been used extensively
59 for their tonic, antiseptic, antitussive and carminative properties, and in the treatment of colds, coughs,
60 sore throats, cystitis, insomnia, bronchitis, and indigestion (Stahl-Biskup and Saez, 2002). In Algeria,
61 *T. munbyanus* is used in the treatment of respiratory and gastrointestinal disorders and endocrine
62 diseases (Miara et al., 2013).

63 Several studies have been focused on the characterization of the essential oils and secondary
64 metabolites from *Thymus* spp., reporting volatile components (e.g., phenolic monoterpenes such as
65 thymol and carvacrol), phenolic acids (e.g. rosmarinic acid, caffeic acid, etc.), triterpenes (ursolic and
66 oleanolic acids) and flavonoids (e.g., luteolin derivatives) as major constituents (Nabavi et al., 2015;

67 Zheng & Wang, 2001; Ikeda, Murakami, & Ohigashi, 2008). Recently, essential oils and apolar
68 constituents from carbon dioxide supercritical fluid extracts and pressurized liquid extracts of *T.*
69 *munbyanus* subsp. *coloratus* were characterized and investigated for biological activities (Bendif et al.,
70 2017, 2018). However, to the best of our knowledge, there are no published reports on the aroma
71 profile and the non-volatile polar constituents of this subspecies, which could be of interest as a source
72 of antioxidant and bioactive compounds. Therefore, in the present work we examined the aroma profile
73 and the non-volatile polar constituents of crude extracts of *T. munbyanus* subsp. *coloratus* aerial parts
74 by using different approaches, namely headspace solid phase microextraction (HS-SPME) coupled with
75 gas chromatography-mass spectrometry (GC-MS), ¹H-NMR analysis, and high performance liquid
76 chromatography with tandem mass spectrometric detection (HPLC-MSⁿ).

77

78 **2. Experimental Section**

79 **2.1.Plant Material**

80 Mixture of inflorescences, stems and leaves of *T. munbyanus* subsp. *coloratus*, growing in Mechta
81 Fatima, Province of Bordj Bou Arreridj (North-East Algeria, N 36°060; E 04°760, 820 m) was
82 harvested in March 2016. Botanical determination was performed by Dr. Miara M.D.J., using available
83 literature (Quézel and Santa, 1962). A voucher specimen was deposited in the Herbarium Universitatis
84 Camerinensis (CAME, included in the online edition of Index Herbariorum c/o School of Biosciences
85 and Veterinary Medicine, University of Camerino, Italy), under the codex CAME 27741; it was also
86 archived in the anArchive System for Botanical Data (<http://www.anarchive.it>). Before undergoing
87 extraction, plant material was washed in running water and dried in the shadow at r.t. for 7 days.

88

89 **2.2.HS-SPME-GC-MS analysis**

90 For HS-SPME, the method previously described by Ascrizzi et al. (2017) was used. Briefly, a Supelco
91 SPME device coated with polydimethylsiloxane (PDMS, 100 μm) was used. After the equilibration
92 time, the fibre was exposed to the headspace for 30 min, and sampling was accomplished in an air-
93 conditioned room (22 ± 1 $^{\circ}\text{C}$) to guarantee a stable temperature. Once sampling was finished, the fibre
94 was withdrawn into the needle and transferred to the injection port of the GC-MS system.
95 GC-EI- MS analyses were performed with a Varian CP- 3800 gas- chromatograph equipped with a
96 DB- 5 capillary column ($30\text{ m} \times 0.25\text{ mm}$; coating thickness $0.25\text{ }\mu\text{m}$) and a Varian Saturn 2000 ion
97 trap mass detector. The analytical conditions were the following: injector and transfer line temp. 220
98 and 240°C , respectively; oven temp. programmed from 60 to 240°C at $3^{\circ}\text{C}/\text{min}$; carrier gas helium at 1
99 ml/min ; splitless mode. Identification of the constituents was based on comparison of the retention
100 times with those of authentic samples, comparing their linear retention indices (LRI) relative to the C_6
101 – C_{28} series of *n*- hydrocarbons, and on computer matching against commercial (Adams, 2007 and
102 NIST, 2008) and home- made library mass spectra built up from pure substances.

103

104 **2.3.Preparation of extracts for NMR and HPLC-MSⁿ analyses**

105 Sample preparation was performed accordingly to previously published methods (Dall'Acqua et al.
106 2010; Bendif et al., 2017a), with some modifications. Thirty g of the dried vegetative parts (stems and
107 leaves) were ground with a blender, to obtain a fine powder. The powder was suspended in 150 mL of
108 methanol and then sonicated for 10 min . The supernatant was removed after centrifugation and the
109 residue was then re-extracted with further 50 ml of the same solvent, for two more times. Supernatants
110 were collected in a round bottom flask and the extract was concentrated under reduced pressure at 35°C
111 with a rotary evaporator, yielding 2.9 g of crude extract (yield 9.6% , w/w).

112 The obtained dry extract was stored in dark glass vials at -20°C before chemical characterization. A
113 part of the extract (150 mg) was dissolved in deuterated methanol and used for NMR analysis. The

114 remaining extract was dissolved in methanol/water (1:9) mixture (50 ml) and sonicated. The obtained
115 solution was partitioned using 20 mL of solvents at increasing polarity, namely hexane,
116 dichloromethane (DCM) and ethyl acetate (EA). For each solvent, extraction was repeated three times.
117 Solvents were dried under vacuum and the residues were dissolved in deuterated methanol for NMR
118 analysis.

119

120 **2.4.NMR Analysis**

121 NMR spectra were acquired on a Bruker Avance III 400 MHz spectrometer, using standard pulse
122 sequences. ¹H-NMR spectra were acquired for all the obtained fractions, and ¹H, HSQC-DEPT,
123 HMBC, COSY and TOCSY spectra were acquired for the DCM extract.

124

125 **2.5.HPLC-MSⁿ analysis of methanol extract from stems and leaves**

126 Polar constituents were tentatively identified in the methanol extract of *T. Munbyanus* subsp. *coloratus*
127 vegetative parts by HPLC-MSⁿ, comparing the fragmentation patterns with literature data and with
128 standard compounds, when available. Before analysis, the sample was dissolved in methanol at a
129 concentration of 5 mg/ml and the solution was filtered through a 0.45 µm Millipore filter. The HPLC
130 system was composed by a Varian 212 binary pump equipped with a Varian Prostar 430 autosampler,
131 coupled to a Varian 500 Ion Trap mass detector (MS). Electrospray Ionisation (ESI) was employed as
132 ion source, operating in negative ion mode. The stationary phase was composed by an Agilent Eclipse
133 plus C18 column (2.1x150 mm, 3.5 µm). The mobile phase was a mixture of acetonitrile (A) and 0.1%
134 formic acid in water (B), and the gradient was set as follows: 0 min, 10% A; 20 min, 54% A; 23 min,
135 100% A and isocratic up to 32 min. Re-equilibration time was 8 min. Flow rate was 0.2 ml/min. ESI
136 parameters were: needle voltage, 4500 V; capillary voltage, 70 V; RF loading, 100%; nebulizing gas
137 pressure, 20 psi (nitrogen); drying gas pressure, 15 psi; drying gas temperature, 350 °C. *m/z* range was

138 50 – 2000. Fragmentation patterns of eluted compounds were obtained using the turbo detection data
139 scanning (TDDS) function of the instrument, setting n = 3 levels of fragmentation.

140

141 3. Results and discussion

142 3.1.HS-SPME-GC-MS analysis

143 SPME is a relatively recent and easy to automate technique that allows the sampling of the volatile
144 compounds. It is a solvent-free sample preparation technique used for extracting volatile and
145 semivolatile analytes in a fast and easy way for analysis by GC. The volatiles emitted by the aerial
146 parts of *T. munbyanus* subsp. *coloratus* are summarized in Table 1. A total of 45 volatile components
147 were identified, accounting for 99.2% of the total composition. The chemical profile of volatiles
148 extracted by SPME from aerial parts powder of *T. munbyanus* subsp. *coloratus* growing in Algeria was
149 qualitatively and quantitatively different from the one of the essential oil of the same population
150 already reported in literature (Bendif et al., 2017). Nevertheless, it should be considered that the results
151 of SPME and essential oil analyses are not comparable, due to completely different sampling methods.
152 Overall, the apolar fraction of the powder from the aerial parts was dominated by oxygenated
153 monoterpenes (65.8% of the total composition), followed by sesquiterpene hydrocarbons and
154 monoterpene hydrocarbons (18.6 and 14.5%, respectively). Oxygenated sesquiterpenes and non-
155 terpene derivatives were considerably less represented (0.2 and 0.1%, respectively). The characterizing
156 compounds were camphor (26.4%), pulegone (10.6%), camphene (9.4%) and terpinen-4-ol (9.1%).
157 Other important components were 1,8-cineole (6.3%), borneol (6.1%) and germacrene D (5.0%).

158

159 **Table 1:** Aroma profile of *Thymus munbyanus* subsp. *coloratus* aerial parts.

N.	Constituents	LRI ^a	Lit. RI ^b	[%]
1.	tricyclene	928	926	0.2

2.	α -pinene	941	939	1.3
3.	camphene	955	954	9.4
4.	β -pinene	982	979	0.6
5.	myrcene	993	990	1.9
6.	α -terpinene	1020	1017	0.1
7.	1,8-cineole	1034	1031	6.3
8.	(<i>E</i>)- β -ocimene	1052	1050	0.4
9.	γ -terpinene	1063	1059	0.3
10.	<i>cis</i> -sabinene hydrate	1070	1067	0.2
11.	terpinolene	1090	1088	0.3
12.	linalool	1101	1096	1.1
13.	α -campholenal	1128	1126	0.3
14.	camphor	1145	1146	26.4
15.	pinocarvone	1164	1161	0.1
16.	borneol	1168	1165	6.1
17.	terpinen-4-ol	1179	1177	9.1
18.	α -terpineol	1191	1188	2.8
19.	verbenone	1207	1204	0.9
20.	isobornyl formate	1232	1235	0.3
21.	pulegone	1239	1237	10.6
22.	(<i>E</i>)-2-decenal	1263	1261	0.1
23.	bornyl acetate	1287	1288	1.4
24.	piperitenone	1342	1340	0.2
25.	α -cubebene	1352	1348	0.2
26.	α -copaene	1377	1376	1.2
27.	β -bourbonene	1385	1387	1.6
28.	β -cubebene	1390	1388	0.5
29.	β -elemene	1392	1389	0.4
30.	α -gurjunene	1410	1409	2.8
31.	β -caryophyllene	1419	1417	1.7
32.	β -copaene	1430	1432	0.6
33.	aromadendrene	1440	1439	0.3

34.	α -humulene	1456	1454	0.3
35.	alloaromadendrene	1461	1458	0.5
36.	<i>cis</i> -muurola-4(14),5-diene	1463	1465	1.1
37.	γ -muurolene	1479	1479	0.1
38.	germacrene D	1481	1485	5.0
39.	<i>trans</i> -muurola-4(14),5-diene	1492	1493	0.6
40.	bicyclogermacrene	1497	1500	0.3
41.	α -muurolene	1499	1500	0.1
42.	β -bisabolene	1508	1505	0.1
43.	<i>trans</i> - γ -cadinene	1514	1513	0.2
44.	δ -cadinene	1524	1523	1.0
45.	caryophyllene oxide	1582	1583	0.2
Grouped compounds [%]				
Monoterpene hydrocarbons				14.5
Oxygenated monoterpenes				65.8
Sesquiterpene hydrocarbons				18.6
Oxygenated sesquiterpenes				0.2
Non-terpene derivatives				0.1
Total identified				99.2
Number of identified compounds				45

^a LRI relative to C₆-C₂₈ n-alkanes on the DB-5 column. ^b LRI taken from Adams, 2007.

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3.2.NMR and HPLC-MSⁿ analysis of secondary metabolites

164

The analysis of the chemical composition of *T. munbyanus* subsp. *coloratus* aerial parts was performed

165

by extraction with solvents at different polarity. The extracts, after solvent removal, were dissolved in

166

deuterated solvent and analyzed by ¹H-NMR for obtaining a preliminary phytochemical profile.

167

Methanol extract presents signals that support the extraction of different classes of phytochemicals

168

(Figure 1). A summary of preliminary assignments of the detected phytoconstituents is reported in

169

Table 2. Starting from the aromatic region of the spectrum, signals ascribable to phenylpropanoid

170

derivatives and flavonoid moieties are observed. Furthermore, signals ascribable to anomeric proton

171 signals as well as to other sugar residues are detected in the range of 4.80-5.10 ppm and 3.00-4-13 ppm,
 172 respectively. The aliphatic region shows clear signals ascribable to methyl groups (both secondary and
 173 quaternary), as well as superimposed multiplets suggesting the presence of CH and CH₂ that can
 174 indicate the presence of triterpenoids. The spectra from hexane (Figure 2) and DCM (Figure 3) extracts
 175 present mostly signals ascribable to fatty acids and lipids, as well as the singlets that suggest the
 176 presence of triterpenoids (Table 2). On the other hand, the use of sequential extraction allowed to
 177 obtain another lipophylic fraction of EA that presents purified triterpenoid fraction, being its spectrum
 178 characterized by almost the absence of signals ascribable to lipids (Figure 4). Thus, preliminary NMR
 179 analysis allowed the observation of the presence of phenolic constituents containing phenylpropanoids
 180 and flavonoid units, glycosidic derivatives and triterpenoids. Detailed observation of ¹H-NMR signals
 181 in the different extracts suggests the presence of rosmarinic acid as well as triterpenoid acid related to
 182 oleanolic acid (Table 2).

183

184 **Table 2.** ¹H-NMR signals obtained from the analysis of the MeOH, ethyl acetate, DCM and hexane
 185 fractions of the *T. munbyanus* subsp. *coloratus* extract

Signal ¹ H-NMR Resonance	Assignment	Extract
7.51 d (J=16.8)	H-7 of caffeic acid unit	MeOH
6.29 d (J=16.8)	H-8 of caffeic acid unit	MeOH
7.05 d (J=1.8)	H-2, H-7 of caffeic acid unit	MeOH
6.94 dd (J=1.8, 7.8)	H-6 of caffeic acid unit	MeOH
6.78 d (J=7.8)	H-5 of caffeic acid unit	MeOH

6.79 d (J=1.9)	Aromatic signal of trisubstitued ring	MeOH
6.67-6.66 dd and d partially overlapped	Aromatic signal of trisubstitued ring	MeOH
6.16 d (J=2.0)-6.48 d (J=1.8)	Signals ascribable to protons 6-8 of flavonol glycosides	MeOH
5.41-5.25-5.11-5.09	Anomeric signal of glycosidic sugar residues	MeOH
3.00-4.13 multiplets	Signals ascribable to sugar residues	MeOH
3.17 dd	CHOH of position 3 of triterpenoids	DCM, EA
2.27-2.33-2.10-1.93-1.16 multiplets	Signals ascribable to CH ₂ and aliphatic CH	MeOH, DCM, EA
1.17-0.96-0.90-0.92-0.82-0.70 singlets	Quaternary methyl groups	MeOH, Hexane, DCM, EA
0.88 d	Secondary methyl group	MeOH, Hexane, DCM, EA
0.92 m	Terminal methyl unit of fatty acid chains	Hexane, DCM
1.31-1.35	Aliphatic CH ₂ of fatty acids	Hexane, DCM
1.43-1.61-2.08-2.28-2.83	Deshielded aliphatic CH ₂ of fatty acid vicinal to sp ² carbon or to carbonyl function	Hexane, DCM

188 For the analysis of the secondary metabolites from the aerial parts of *T. munbyanus* subsp. *coloratus*,
189 the methanolic extract was analyzed by HPLC-MSⁿ in negative ionization mode. Only the negative
190 mode was used due to higher sensitivity in the detection of phenolic compounds and terpenes. The
191 method allowed the detection of 34 constituents, among which 24 were tentatively identified on the
192 basis of their fragmentation patterns and by comparison with literature data (Table 3). Overall, the
193 identified phenolic compounds of the methanolic extract from *T. munbyanus* subsp. *coloratus* include
194 rosmarinic acid (in accordance with the identification data from NMR) and other common phenolic
195 acids, namely ferulic, quinic and caffeic acids. Several derivatives of common flavonoids were also
196 identified, including derivatives of luteolin bonded to different sugar moieties, eriodictyol-7-O-
197 hexoside, gallic catechin and derivatives of quercetin and isorhamnetin (Table 3). Many glycosidic
198 derivatives of eriodictyol have been previously described in the genus *Thymus*, namely eriodictyol-7-
199 O-glucoside (Fecka and Turek, 2008), eriodictyol-7-O-rutinoside (Wang et al., 1998), eriodictyol-7-O-
200 glucuronide (Justesen, 2000), and eriodictyol-di-O-hexoside (Pereira et al., 2013). Also rosmarinic acid
201 and luteolin have been already reported as main phenolic compounds in thyme plants. Rosmarinic acid
202 has been identified as the main phenolic acid in several spp., among which *T. pulegioides* (Loziene et
203 al., 2007), *T. mastichina* (Delgado et al., 2014) and *T. x. citriodorus* (Pereira et al., 2013), while
204 luteolin and its glucoside and glucuronide derivatives have been identified as abundant flavonoids in *T.*
205 *x. citriodorus* (Pereira et al., 2013) and *T. herba* (Fecka and Turek, 2008).

206 Finally, the two triterpenes oleanolic and ursolic acids were also detected, thus confirming the
207 preliminary NMR observation that showed signals ascribable to their methyl groups and unsaturations.
208 Previous works on *Thymus* spp. have reported the identification and isolation of different triterpenes
209 related to oleanolic and ursolic acids, as for example in *T. alternans* from Slovakia, from which six
210 triterpenoids were isolated after extraction of aerial parts with DCM and were further assayed on a
211 panel of human cancer cell lines, showing a potent cytotoxic activity (Dall'Acqua et al., 2017).

212

213

214 **Table 3.** Identification of secondary metabolites from the methanol extract of *Thymus munbyanus*
 215 subsp. *coloratus* by HPLC-MSⁿ in negative ion mode. Compounds are sorted by mass.

216

N.	R.T. (min)	[M-H] ⁻ (m/z)	MS ² (m/z)	MS ³ (m/z)	Tentative compound identification	References
1.	11.42	191	173 127 111 85		Quinic acid*	Gouveia and Castilho, 2011
2.	29.30	194	179 149		Ferulic acid*	Jianping et al., 2007
3.	12.59	305	225	224 207 182 181 165 163 135 133	Gallocatechin	Ozarowski et al., 2013
4.	26.87	311	293 275 235 133		15,16-dihydroxy-9,12 -Octadecadienoic acid	Llorent-Martinez et al., 2015
5.	27.00	325.5	185 183 170		Unknown	--
6.	20.1	327	291 229 211 193 171	211	Hydroxy- trimethoxyflavone	Desta et al., 2017
7.	21.4	329	229 211	211 209	Trihydroxyoctadecenoic acid	Llorent-Martinez et al., 2015
8.	25.43	343	328 313	285 298	Dihydroxy trimethoxy flavonol isomer	El-Sayed et al., 2014,
9.	12.02	355	263 225 197		Unknown	Ozarowski et al., 2013
10.	14.90	359	161	133 115 105	Rosmarinic acid [#]	Kontogianni et al., 2013 Ozarowski et al., 2013
11.	13.90	371	249		Caffeic acid derivative	Ozarowski et al., 2013
12.	12.72	387	207 163		Medioresinol	Ozarowski et al., 2013
13.	12.80	434	359 387 313 271 227		Unknown	--
14.	13.68	447	285	241 199 175	Luteolin-7-O-hexoside	Gouveia and Castilho, 2012 Kang et al., 2016
15.	11.95	449	287		Eriodictyol-7-O-hexoside	Gouveia and Castilho, 2011
16.	32.0	455.2	407 391 377 363		Ursolic acid [#]	Sut et al., 2018
17.	32.3	455.3	407 391 377 363		Oleanolic acid [#]	Sut et al., 2018
18.	14.73	461	285	267 257 243 241 217 213 199 197 175 151 133	Luteolin 7-O-glucuronide	Pereira et al., 2015
19.	29.46	471.5	452 424 361 293		Corosolic acid	Lee et al., 2017

20.	13.59	477	301	283 255 229 211 201 165 135	Quercetin 3-O-glucuronide	Pereira et al., 2015
21.	18.50	493	313 295		Salvianolic acid A	Yang et al., 2015
22.	14.17	537	313 295		Lithospermic acid isomer	Yang et al., 2015
23.	16.05	555	509 493 359		Unknown	--
24.	14.25	597.5	329 311		Unknown	--
25.	18.71	607	299 285		Methylkaempferol-O-rutinoside	Sonmezdag et al., 2016
26.	13.51	623	337 285	161	Luteolin-O-hexoside-O-glucuronide	Pereira et al, 2015
27.	15.75	639	315 301		Isorhamnetin dihexoside	Barros et al., 2012
28.	30.16	648	601 568 559 513 419		Unknown	--
29.	16.97	658	616 551 548 432		Unknown	--
30.	19.43	705	525 507	463	Unknown	--
31.	14.21	717	519 359	339 295 267	Pinoresinol dihexoside	Whitehill et al., 2012
32.	27.36	721.5	675 662		Unknown	--
33.	18.67	726	627 519 359		Unknown	--
34.	15.34	735	537 519		Salvianolic acid isomer*	Hauck et al., 2014

217 *Compounds identified on the basis of comparison with standard available in the lab.

218 # Confirmed by NMR data.

219

220 **Conclusions**

221 Our study represents, to the best of our knowledge, the first comprehensive characterization of both
 222 apolar and polar constituents from *Thymus munbyanus* subsp. *coloratus*, a species widely used as
 223 culinary ingredient and in the traditional medicine of Algeria, that could be an evaluable natural source
 224 of antioxidants and bioactive compounds. A multi-technique approach was used to cover the analysis
 225 of a broad spectrum of compounds. HS-SPME coupled to GC-MS allowed to identify 45 components
 226 of the apolar fraction of *T. munbyanus* subsp. *coloratus*, among which camphor, pulegone, camphene,
 227 terpinen-4-ol, 1,8-cineole, borneol and germacrene D are the most abundant, representing almost the

228 73% of the fraction. NMR analysis of methanol, hexane, DCM and EA extracts allowed the rapid
229 determination of phenolic constituents containing phenylpropanoids and flavonoid units, glycosidic
230 derivatives and triterpenoids. Finally, the qualitative HPLC-MSⁿ analysis of the methanol extract
231 allowed to detect 34 secondary metabolites, among which several ones were identified as derivatives of
232 common flavonoids (luteolin, eriodictyol, quercetin and isorhamnetin), typically encountered in
233 *Thymus* spp., and as the triterpenes oleanolic and ursolic acids, as a confirmation of the NMR data.
234 Overall, the results here presented represent a starting point for further research on this plant species.

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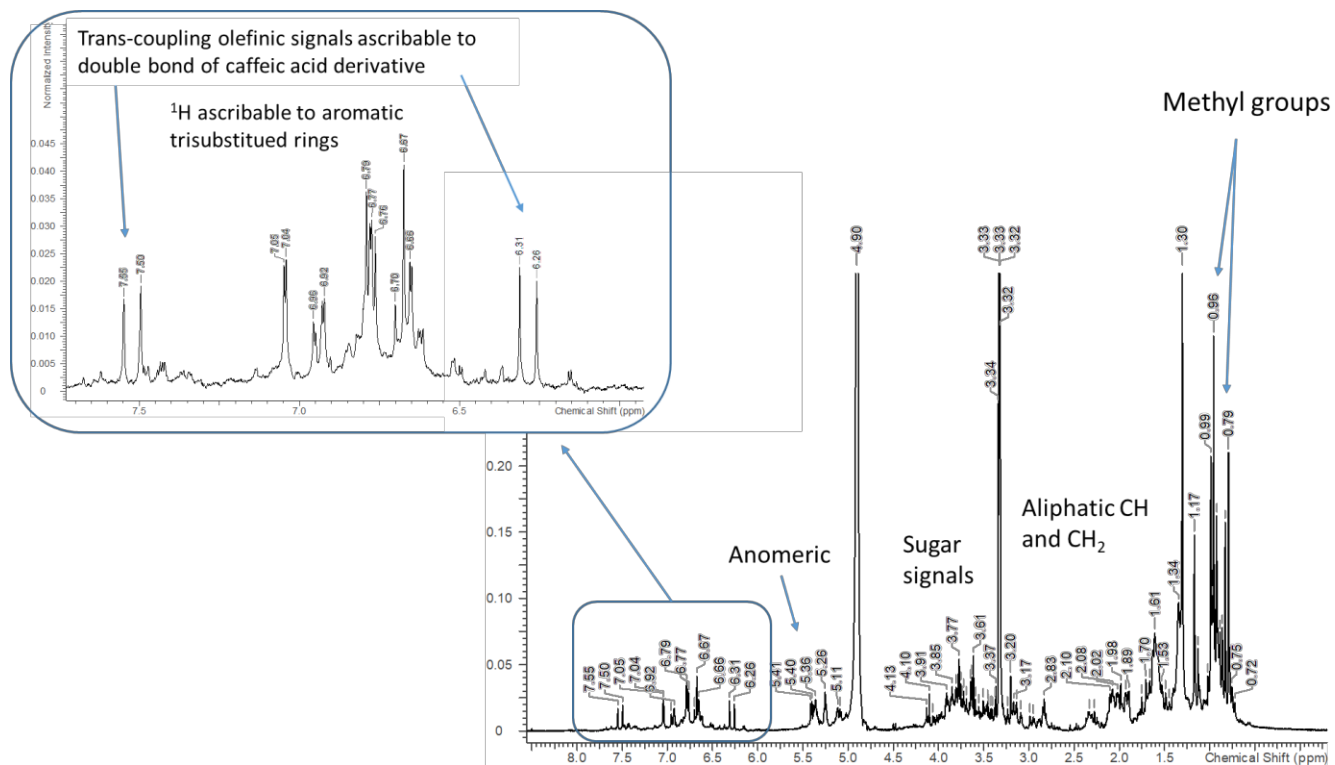
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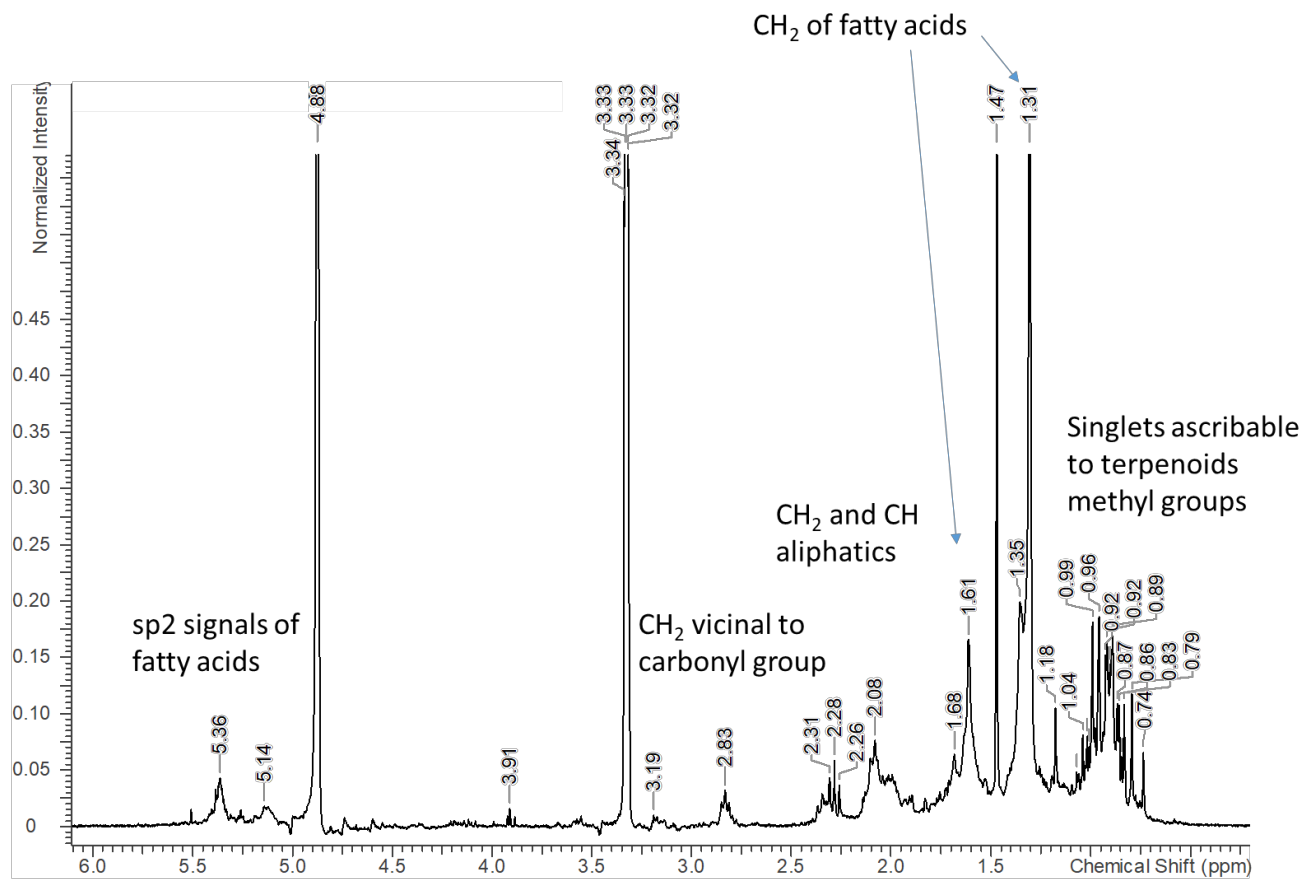
FIGURES



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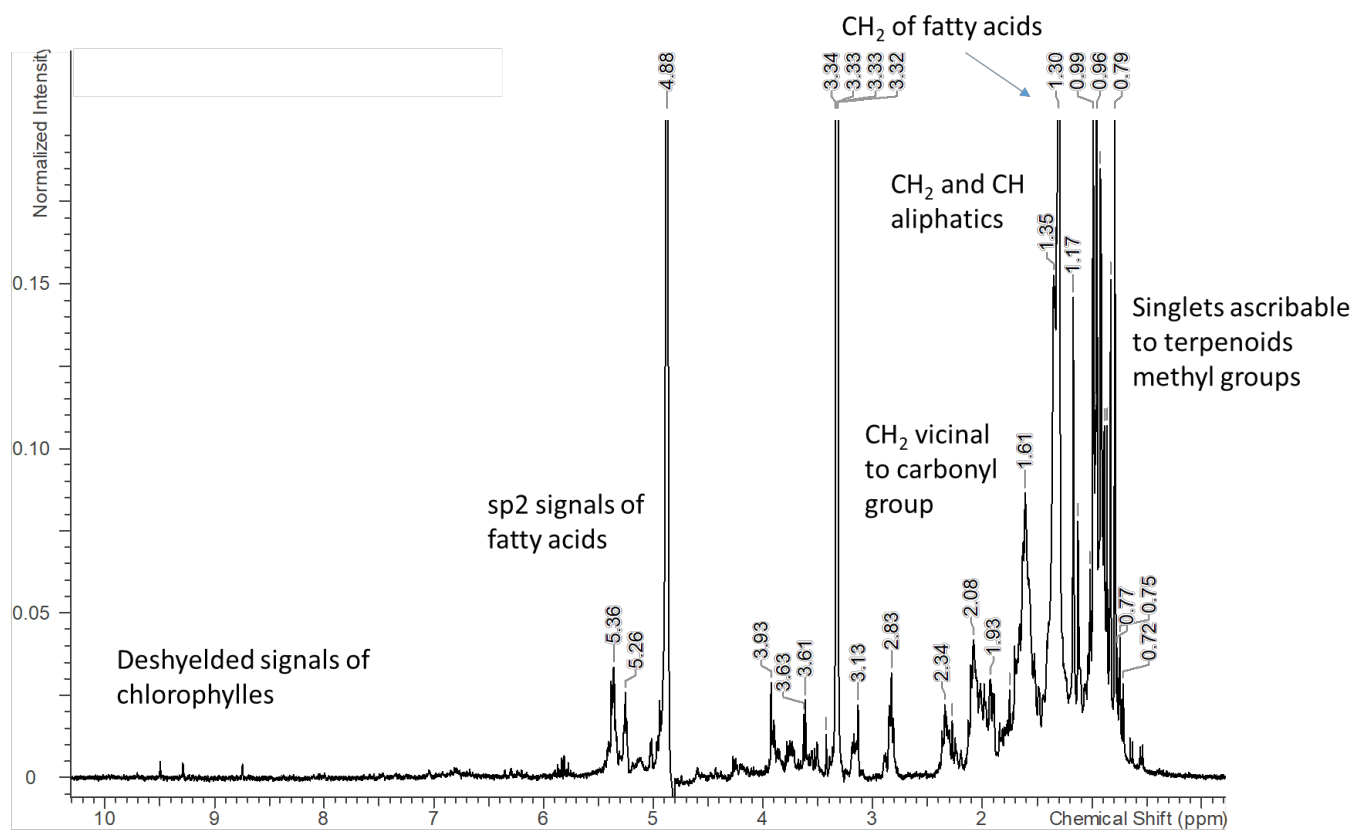
Figure 1. ¹H-NMR spectrum obtained from the analysis of the methanol extract of *Thymus munbyanus* subsp. *Coloratus*.

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Figure 2. ¹H-NMR spectrum obtained from the analysis of the hexane extract of *Thymus munbyanus* subsp. *Coloratus*.



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397 **Figure 3.** ¹H-NMR spectrum obtained from the analysis of the dichloromethane extract of *Thymus*

398 *munbyanus* subsp. *Coloratus*.

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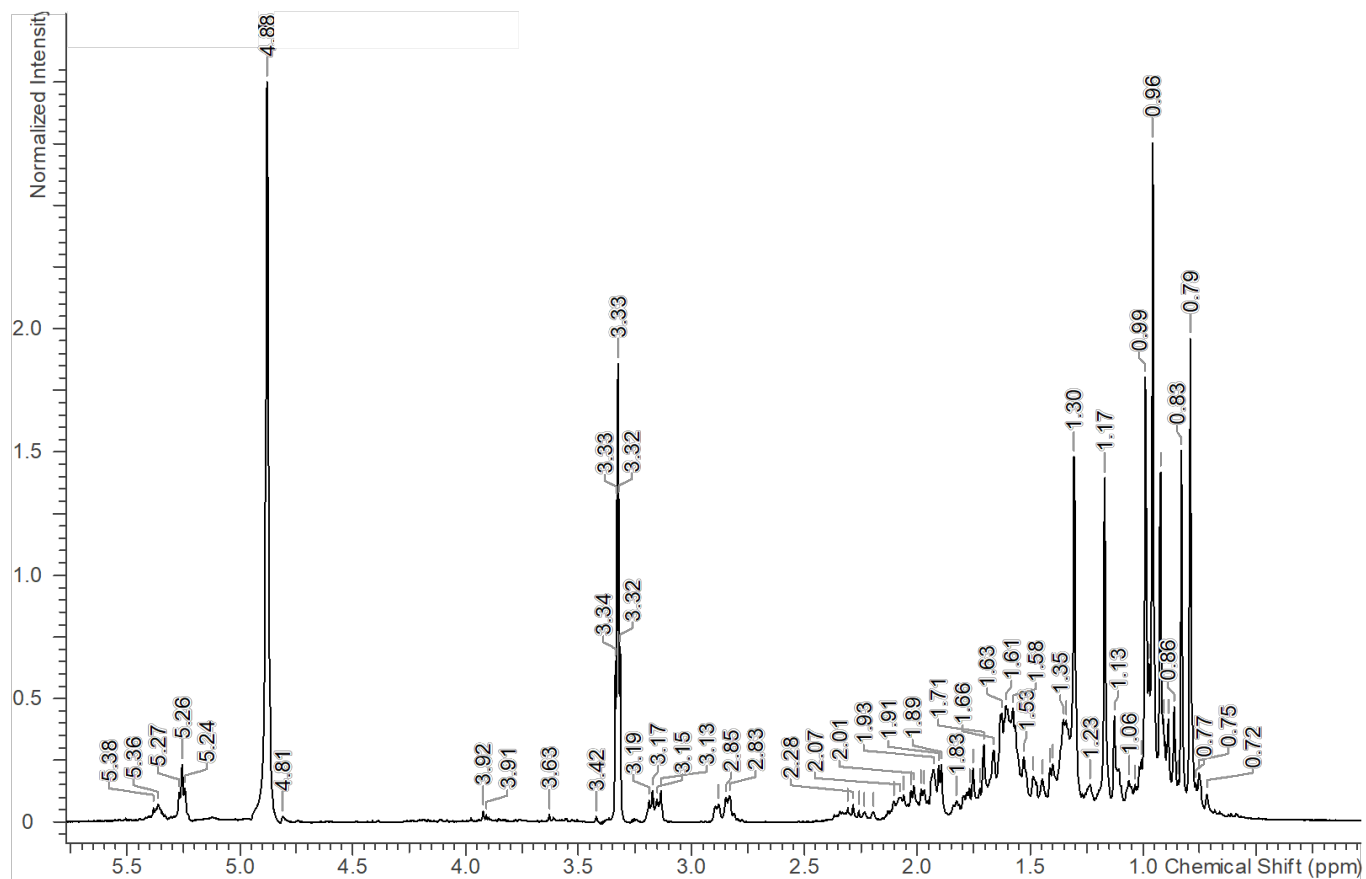
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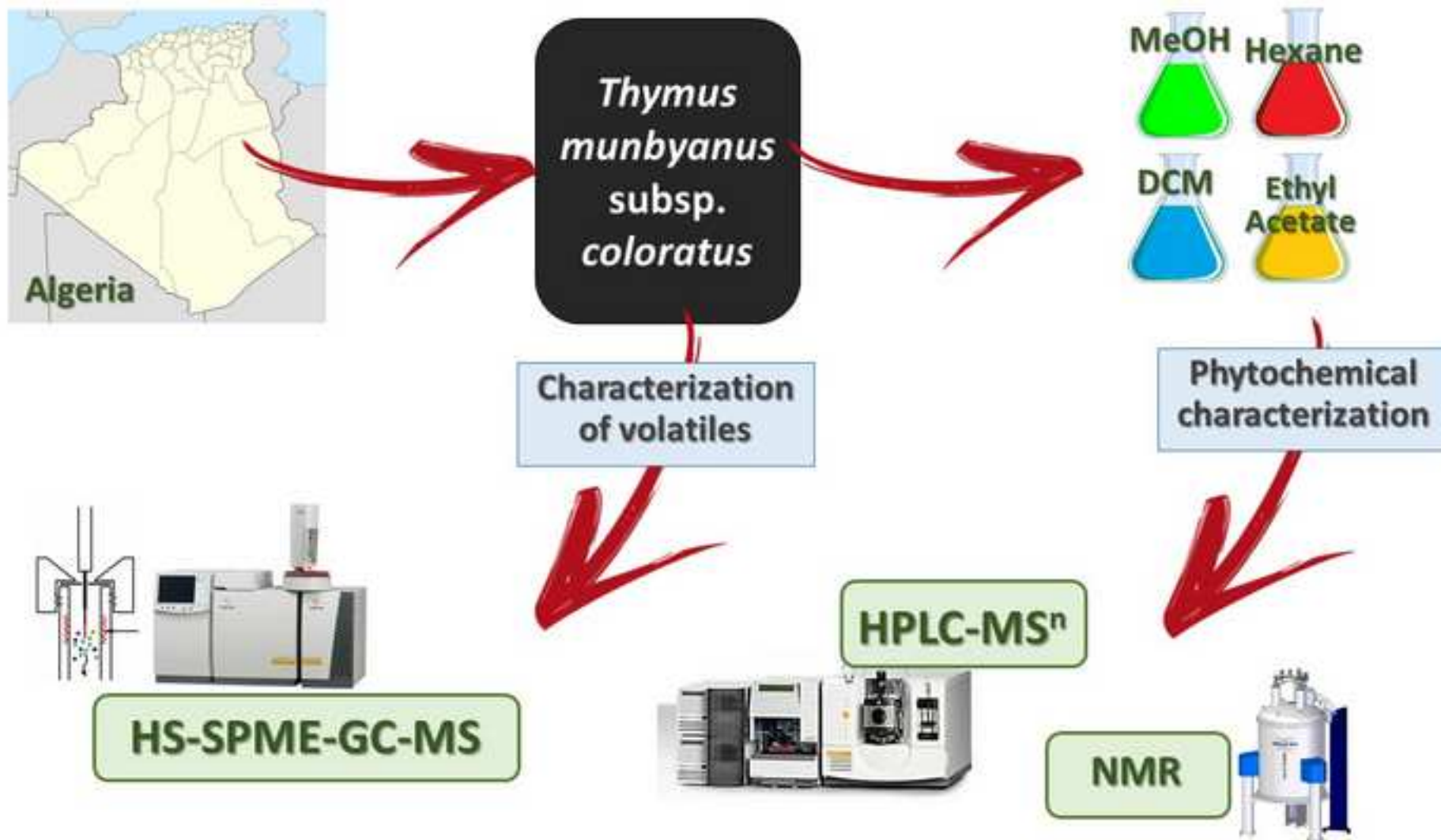
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414 **Figure 4.** ¹H-NMR spectrum obtained from the analysis of the ethyl acetate extract of *Thymus*

415 *munbyanus* subsp. *Coloratus*.

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**Total phytochemical analysis of *Thymus munbyanus* subsp. *coloratus* from Algeria
by HS-SPME-GC-MS, NMR and HPLC-MSⁿ studies**

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AUTHOR DECLARATION TEMPLATE

We wish to confirm that there are no known conflicts of interest associated with this publication and there has been no significant financial support for this work that could have influenced its outcome. We confirm that the manuscript has been read and approved by all named authors and that there are no other persons who satisfied the criteria for authorship but are not listed. We further confirm that the order of authors listed in the manuscript has been approved by all of us. We confirm that we have given due consideration to the protection of intellectual property associated with this work and that there are no impediments to publication, including the timing of publication, with respect to intellectual property. In so doing we confirm that we have followed the regulations of our institutions concerning intellectual property. We further confirm that any aspect of the work covered in this manuscript that has involved either experimental animals or human patients has been conducted with the ethical approval of all relevant bodies and that such approvals are acknowledged within the manuscript. We understand that the Corresponding Author is the sole contact for the Editorial process (including Editorial Manager and direct communications with the office). He/she is responsible for communicating with the other authors about progress, submissions of revisions and final approval of proofs. We confirm that we have provided a current, correct email address which is accessible by the Corresponding Author and which has been configured to accept email from: stefano.dallacqua@unipd.it.

All the co-authors have read and approved this form.