54th INTERNATIONAL SYMPOSIUM ON ESSENTIAL OILS

8-11 September 2024, Hunguest BAL Resort, Balatonalmádi, Hungary

PROGRAMME



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Day 1 – Sunday, 8th September 2024

14:00-	Registration
16:30	Opening Ceremony Györgyi Horváth, Éva Zámboriné Németh – Symposium Chairs + Short musical performance
16:50	Traditions of essential oil production in Hungary Zsuzsanna Pluhár MATE University, Budapest
17:20	ISEO Medal of Honor PresentationsYoshinori Asakawa: Biologically Active Volatile Components from Liverworts and TheirApplication to Cosmetics Foods and MedicinesChlodwig Franz: Application of essential oils in animal health from the 'One Health'perspectives
18:20	Opening lecture - Plenary lecture (PL-1)Global Trade of Essential OilsKemal Hüsnü Can BaserNear East University in Nicosia, N. Cyprus
18:50	Keynote lecture The value of having a multidisciplinary approach to essential oil research – reflecting on two decades of studying the medicinal-aromatic flora of South Africa Alvaro Viljoen Tshwane University of Technology, South Africa
19:15	Welcome dinner

08:15	Registration desk is open
09:00-10:40	Session 1 Chairs: Agnieska Ludwiczuk, Nicolas Baldovini <i>Oral lectures</i>
09:00-09:30	Plenary lecture (PL-2) Advanced sustainable analytical methods for the analysis of essential oils Image: Sential oils Luigi Mondello Università degli Studi di Messina, Messina, Italy Image: Sential oils
09:45	Use and abuse of retention indices in essential oils analysis (OL-01) Humberto Bizzo, Nathália S. Brilhante, Yada Nolvachai, Philip J. Marriott Embrapa Agroindústria de Alimentos, Rio de Janeiro, Brazil
10:00	Predicted response factors as an efficient and validated analytical method to screen for volatiles in Cannabis sativa inflorescences (OL-02) Alexis St-Gelais, Hubert Marceau, Rachel H. Fontaine, Sylvain Mercier, Dany Massé Laboratoire PhytoChemia, Saguenay, Canada
10:15	Preparative gas chromatography for the isolation of volatile terpenes for diabetes treatment (OL-03) Danilo Sciarrone, Lorenzo Cucinotta, Francesca Cannizzaro, Luca Santi, Elisa Pannucci, Luigi Mondello Messina Institute of Technology c/o Department of Chemical, Biological, Pharmaceutical and Environmental Sciences, Messina, Italy
10:30	Discussion
10:40	Coffee break

11:00-12:10	Session 1 (cont.) Chairs: Éva Zámboriné Németh, Kemal Hüsnü Can Baser <i>Oral lectures</i>
11:00	Verification of Agarwood essential oil authenticity with handheld near infrared spectrometer (OL-04) Mohammed Z.H. Chowdhury Oudh Analytics, Rotterdam, The Netherlands
11:15	<i>Investigating adulteration in commercial true lavender oils</i> (OL-05) Katarzyna Pokajewicz, Darya Lamaka, Piotr P. Wieczorek <i>Institute of Chemistry, University of Opole, Poland</i>
11:30	Application of Artificial Intelligence in predicting essential oil composition and correlating with biological activity using NMR and IR data (OL-06) Rino Ragno, Alessio Ragno, Roberto Capobianco, Eleonora Truzzi, Davide Bertelli, Sara de Siena and Stefania Benvenuti Rome Center for Molecular Design, Department of Drug Chemistry and Technology, Sapienza University, Rome, Italy
11:45	Unfolding seasonal and diurnal variations of leaf aroma volatiles in Indian bay leaf – a potential source of valuable essential oil (OL-07) Adinpunya Mitra, Sulagna Saha Natural Product Biotechnology Group, Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur, India
12:00	Discussion
12:10	Group photo
12:20	Lunch Restaurant of the Hunguest Hotel BÁL Resort

13:40-15:20	Session 2 Chairs: Fatih Demirci, Johannes Novak <i>Oral lectures</i>
13:40	Plenary lecture (PL-3)Healthy smells and beyond: Aromatherapy todayIris StappenUniversity of Vienna, Vienna, Austria
14:25	<i>Effects of Alpinia zerumbet essential oils on human olfactory receptors and depressive symptoms of postmenopausal women</i> (OL-08) Je Tae Woo, Aki Yamano, Keisuke Ito, Saori Nishizima, Kimio Sugaya, Eisuke Kuraya, Takayuki Yonezawa, Hsueh-Kung Lin and Mark Bartlett <i>Research Institute for Biological Function, Chubu University, Nagoya, Japan</i>
14:40	Aromatogram testing: Standardization of the clinical broth microdilution test to support the development of appropriate integrated antimicrobial therapies and address antibiotic resistance (OL-09) Maura Di Vito, Mattia Di Mercurio, Melinda Mariotti, Abdesselam Zhiri, Maurizio Sanguinetti, Francesca Bugli Dipartimento di Scienze Biotecnologiche di Base, Cliniche Intensivologiche e Perioperatorie, Università Cattolica del Sacro Cuore, Rome, Italy
14:55	Synergistic solutions: Essential oil compounds with conventional antimicrobials for skin infections (OL-10) Sandy van Vuuren, Shivar Simbu, Ane Orchard, Maryna van de Venter Department of Pharmacy and Pharmacology, Faculty of Health Sciences, University of the Witwatersrand, Parktown, South Africa
15:10	Discussion
15:20	Coffee break

15:45-17:00	Session 2 (cont.) Chairs: Sandy Van Vuuren, Humberto Bizzo <i>Young scientists' oral lectures</i>
15:45	The combination of gas chromatography-based analysis and spectroscopy techniques for a thorough characterization of the essential oil of Piper gaudichaudianum Kunth from Brazil (YOL-01) Paola Donato, Lorenzo Cucinotta, Humberto Ribeiro Bizzo, Cicero Deschamps, Laura A. Duarte, Roger R. Cipriano, Wanderlei do Amaral, Wilson Loureiro, Danilo Sciarrone, Luigi Mondello Messina Institute of Technology c/o Department of Chemical, Biological, Pharmaceutical and Environmental Sciences, Messina, Italy
15:55	Chritmum maritimum L., an edible plant. Chemical composition, PCA analysis and food safety (YOL-02) Antonella Porrello, Alessandro Vaglica, Dario Savoca, Maurizio Bruno, and Francesco Sottile Dipartimento di Scienze e Tecnologie Biologiche, Chimiche e Farmaceutiche (STEBICEF), Università degli Studi di Palermo, Palermo, Italy
16:05	Hemisynthesis of limonaketone a barely available monoterpene in Cedrus atlantica essential oil: Viable route and MEDT study (YOL-03) Ayoub Abdelkader Mekkaoui, Hicham Ben El Ayouchia, Hafid Anane, Rachid Chahboun, Larbi El Firdoussi, and Soufiane El Houssame Laboratoire de Chimie Moléculaire, Equipe de Chimie de Coordination et Catalyse, Département de Chimie, Université Cadi Ayyad, Faculté des Sciences Semlalia, Morocco
16:15	Exploring the anxiolytic potential of Cupressus torulosa essential oil: an in vivo approach (YOL-04) Piyush Bhalla, HR Chitme, VK Varshney Chemistry and Bioprospecting Division, ICFRE-Forest Research Institute, Dehradun, India
16:25	Interplay of drought and salt stress on the yield and composition of essential oil in Thymus pannonicus (YOL-05) Etri Karim, Gosztola Beáta, Pluhár Zsuzsanna Department of Medicinal and Aromatic Plants, Institute of Horticultural Science, Hungarian University of Agriculture and Life Sciences, Budapest, Hungary

- 16:35 Exploring the selective inhibitory activity of essential oils on the Alzheimer associated enzymes AChE and BChE: a comprehensive screening based on a bioguided fractionation approach. Focus on Mentha sp. essential oils (YOL-06) Marta Pavarino, Cecilia Cagliero, Arianna Marengo, Carlo Bicchi, Sveva Dallere, Marina Boido, Alessandro Vercelli, Patrizia Rubiolo, Barbara Sgorbini Department of Drug Science and Technology, University of Turin, Turin, Italy
 16:45 Discussion
- **17:00** *Poster presentations* Hunguest Hotel BÁL Resort, Tramontana II. room
- **17:30Permanent Scientific Committee meeting**Hunguest Hotel BÁL Resort, Nevera room

08:15	Registration desk is open
09:00-10:40	Session 3 - EFEO IFEAT Scientific Platform on Proving Essential Oils' Unique Nature 1 st part Chairs: Daniel Strub, Jonathan Bonello <i>Oral lectures</i>
09:00	General introduction to the EFEO IFEAT Scientific Platform Jocelyn Kurtz EFEO IFEAT Scientific Platform Coordinator Mane SA., Regulatory Affairs and Product Safety, Vouvry, Switzerland
09:30	<i>Multidimensional complexity of natural complex substances: the case of</i> <i>essential oils</i> Sylvain Antoniotti <i>Université Côte d'Azur, CNRS</i>
10:00	Evaluation of the Endocrine Disruptor Risk on Essential Oils: Is Constituent Analysis Sufficient? Mathilde Hagege <i>Léa Nature, Périgny, France</i>
10:30	Discussion
10:40	Coffee break

10:50-13:20	Session 3 - EFEO IFEAT Scientific Platform on Proving Essential Oils' Unique Nature 2 nd part Chairs: Daniel Strub, Jonathan Bonello <i>Oral lectures</i>
10:50	<i>Essential Oils & Skin Sensitization Quenching effect: myth or reality?</i> Marc Vocanson <i>Centre International de Recherche en Infectiologie, INSERM, Lyon, France</i>
11:20	Genotoxicity, More than One Constituent Substances (MOCS), and Essential Oils Peter Jenkinson Consultancy for Environmental & Human Toxicology and Risk Assessment, CEHTRA SAS
11:50	<i>Metabolism matters – understanding positive test results and relevance of</i> <i>reproduction studies on isolated essential oil constituents</i> Andreas Natsch <i>Givaudan</i>
12:20	An experimental definition and an in silico methodology to predict biodegradation of mixtures Paul Thomas KREATiS. L'Isle d'Abeau, France
12:50	<i>Environmental Assessment of Natural Complex Substances' constituents</i> Sylvia Gimeno <i>DSM-Firmenich AG, Kaiseraugst, Switzerland</i>
13:20	<i>Lunch</i> Restaurant of the Hunguest Hotel BÁL Resort

14:30- 16:40	Session 2 Chairs: Chlodwig Franz, Patrizia Rubiolo <i>Oral lectures and Young Scientists' Oral lectures</i>
14:30	Plenary lecture (PL-4)Pampering or stress? - Optimisation of volatile formation in plantsImage: Comparison of volatile formationÉva Zámboriné NémethEva Zámboriné NémethImage: Comparison of Agriculture and Life Sciences, Budapest, Hungary
15:10	Influence of water supply on essential oil of annual caraway (Carum carvi var. annuum L.) (OL-11) Noémi Júlia Valkovszki, Tímea Szalóki, Árpád Székely, Ágnes Kun, Ildikó Kolozsvári, Szilvia Tavaszi-Sárosi, Mihály Jancsó Research Centre for Irrigation and Water Management, Institute of Environmental Sciences, Hungarian University of Agriculture and Life Sciences, Szarvas, Hungary
15:25	Does the availability of water affect the biomass and secondary compound production in Ocimum basilicum L. 'Genovese'? (OL-12) Péter Radácsi, Sintayehu Musie Mulugeta Department of Medicinal and Aromatic Plants, Institute of Horticultural Sciences, Hungarian University of Agriculture and Life Sciences, Budapest, Hungary
15:40	Repellent and attractant activity of ten plant essential oils and their compounds against the pea aphid (OL-13) Virginie Lacotte, Marjolaine Rey, Sergio Peignier, Pierre-Edouard Mercier, Sébastien Livi, Pedro da Silva INSA Lyon, INRAE, BF2I, UMR203, Villeurbanne, France
15:55	How sublethal concentrations of Origanum vulgare L. essential oil affect the growth potential of the pathogen Listeria monocytogenes in food environments (OL-14) Annalisa Serio, Chiara Rossi, Francesco Buccioni, Francesca Maggio, Chiara Purgatorio, Antonello Paparella Department of Bioscience and Technology of Food, Agriculture and Environment, University of Teramo, Teramo, Italy

16:10	Insights into the chemo-profiling of rhizome essential from Northeast Indian Zingiber officinale germplasm (OL-15) Mohan Lal, Twahira Begum, Saikat Halder Agrotechnology & Rural Development Division, CSIR-North East Institute of Science & Technology, Jorhat, India
16:25	Exploring synergistic and antagonistic interactions: investigating antimicrobial and biofilm inhibitory activity in the oral cavity (YOL-07) Zuzanna Bacińska, Lucyna Balcerzak, Daniel J. Strub Department of Chemical Biology and Bioimaging, Faculty of Chemistry, Wrocław University of Science and Technology, Wrocław, Poland
16:35	Innovative approach for improvement of essential oil yield and quality in patchouli (Pogostemon cablin (Blanco) Benth.) through coloured shade net cultivation (YOL-08) Lopamudra Ballabh, Amardeep Yadav, Adinpunya Mitra Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur, Kharagpur, India
16:45	Discussion
17:00	Poster presentations Hunguest Hotel BÁL Resort, Tramontana II. room
19:30	Symposium dinner Hunguest Hotel BÁL Resort, Tramontana I. room

Day 4 - Wednesday, 11th September 2024

08:30	Registration desk is open
09:00- 10:40	Session 5 Chairs: Alvaro Viljoen, Iris Stappen <i>Young Scientists' Oral lectures</i>
09:00	Plenary lecture (PL-5)Antimicrobial activity of essential oils and essential oil components onfood-borne pathogens - recent applications and future perspectivesJudit KrischUniversity of Szeged, Szeged, Hungary
09:45	Plenary lecture (PL-6)Formulation of essential oils: Rational design and nanotechnologyAleksandar SzéchenyiUniversity of Pécs, Pécs, Hungary
10:30	Coffee break
10:45- 12:50	Session 5 (cont.) Chairs: Alvaro Viljoen, Iris Stappen <i>Young Scientists' Oral lectures</i>
10:00	Essential oils combined with tetracycline restore antibiotic effectiveness against resistant strains of Salmonella enterica (YOL-09)
	Francesca Maggio, Chiara Rossi, Carlotta Lauteri, Alberto Vergara, Antonello Paparella, Annalisa Serio Department of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo, Teramo, Italy

Day 4 - Wednesday, 11th September 2024

11:05	Extraction and fractionation of Azorean Cryptomeria japonica female cones essential <i>oil via hydro distillation: antifungal effects against Thielaviopsis paradoxa</i> (YOL-11) Filipe Arruda, Ana Lima, Alexandre Janeiro, José Baptista, José S. Rosa, Alexandra Machado, A. Cristina Figueiredo, Elisabete Lima Institute of Agricultural and Environmental Research and Technology, Azores University, Angra do Heroísmo, Portugal
11:15	Quantitative activity-composition relationships through machine learning algorithm. Application to essential oil tested as acetylcholinesterase inhibitors (YOL-12) Roberta Astolfi, Eleonora Proia, Valentina Noemi Madia, Davide Ialongo, Luigi Scipione, Rino Ragno Rome Center for Molecular Design, Department of Drug Chemistry and Technology, Sapienza University, Rome, Italy
11:25	Cinnamomum tamala leaf essential oil attenuates lipopolysaccharide-induced inflammation in RAW 264.7 macrophage cells via regulation of the NF-кВ signaling pathway (YOL-13) Sudipta Jena, Asit Ray, Ambika Sahoo, Omprakash Mohanta, Prabhat Kumar Das, Sanghamitra Nayak, Pratap Chandra Panda Centre for Biotechnology, Siksha O Anusandhan (Deemed to be University), Kalinga Nagar, Bhubaneswar, India
11:35	<i>Exploring natural alternatives for preserving cosmetics: essential oils as antimicrobial agents</i> (YOL-14) Alicja K. Surowiak, Aleksandra Kołodziej, Lucyna Balcerzak, Kinga Baberowska, Zuzanna Bacińska, Daniel J. Strub <i>Department of Chemical Biology and Bioimaging, Faculty of Chemistry, Wroclaw University of Science and Technology, Wroclaw, Poland</i>
11:45	Chemical diversity of essential oils from Hyptis suaveolens: Implications for management strategies of a global invasive weed (YOL-15) Sneha Rajput, Sanjay Gupta, V. K. Varshney ICFRE-Forest Research Institute, Chemistry and Bioprospecting Division, Dehradun, India
11:55	Discussion
12:05	Closing remarks Györgyi Horváth, Éva Zámboriné Németh – Symposium Chairs Best Oral and Best Poster presentation sponsored by Taylor and Francis and CRC Press Welcome to ISEO 2025
12:50	<i>Lunch</i> Restaurant of the Hunguest Hotel BÁL Resort
14:30	Post-conference guided tour to Balatonfüred – Tihany

List of posters

- P-Y-01 Chemical composition, in vitro antioxidant and anti-inflammatory properties of essential oils of sawdust and resin-rich bark from Azorean Cryptomeria japonica (Cupressaceae) Filipe Arruda
- P-Y-02 **AI4EssOil: Revolutionizing essential oil insights through Artificial Intelligence** Roberta Astolfi
- P-Y-03 Fractionation of specific terpene families prior to biological assays exploiting preparative gas chromatography

Francesca Cannizzaro

- P-Y-04 Annual yield variation of labdanum resin obtained from Cistus ladanifer L. plants of different age Veronika Chaloupková
- P-Y-05 *Extraction and bio-conversion of Limonene from waste sweet lime (Citrus limetta) peels by baker's yeast* Olivia Dhara
- P-Y-06 In vitro and in vivo Antihyperglycemic effect of Curcuma amada rhizome essential oil in STZ induced diabetic rats

Avinash Gangal

- P-Y-07 *In vitro antimicrobial evaluation of Salvia sclarea and Origanum vulgare essential oils in combination against Sinusitis pathogens* Ayse Esra Karadağ
- P-Y-08 *Chemical composition of essential oils from different parts of Heracleum crenatifolium Boiss. in Türkiye* Damla Kirci
- P-Y-09 *Exploring the potential biological activities and chiral composition of Lippia origanoides Kunth essential oil: inhibition of enzymes linked to Alzheimer's disease and type 2 diabetes* Marta Pavarino
- P-Y-10 *Effect of wintergreen essential oil and black seed fatty oil in contact dermatitis in vivo model* Sarah Shubail
- P-Y-11 *Nanoencapsulated Coriandrum sativum essential oil as shelf-life enhancer of bananas* Monisha Soni
- P-Y-12 *Bifora testiculata (L.) Spreng. essential oil and its principal constituent as anticancer agent* Alessandro Vaglica
- P-Y-13 Valorization of ginger leaf and peel waste into essential oils as natural grain protectants against major stored product insects

Naduvilthara U. Visakh

- P-Y-14 Phytochemical profiling and bioactivity assessment of volatile components of Nectaroscordum tripedale Trautv. from Iran: Antioxidant, antimicrobial, and cytotoxic investigations Mahdi Yaghoobi
- P-15 Aroma profile of fresh R.alba L. blossom by solid-phase microextraction and head space gas chromatography Daniela Antonova
- P-16 Volatile organic compounds in traditional Bulgarian red wines development of fast and easy analytical method using solid-phase microextraction and head space gas chromatography Daniela Antonova
- P-17 *Quality of the essential oil from two hop varieties introduced in Rio de Janeiro, Brazil* Humberto Bizzo
- P-18 Combination of thyme, tea tree essential oils and antibiotics against MRSA and Pseudomonas aeruginosa Bence Bordás

- P-20 Studies on the composition of floral scent and essential oils of soapwort (Saponaria officinalis), growing in the wild in Lithuania, and the antioxidant activity of these oils and alcoholic extracts Jurga Būdienė
- P-21 Chemical composition and biological activity of Juniperus sabina, Juniperus foetidissima, and Juniperus phoenicea essential oils

Danka Bukvički

- P-22 In vitro wound healing evaluation of Mentha spicata, Matricaria chamomilla essential oils with Cocos nucifera oil nanoemulgel formulations Fatih Demirci
- P-23 *Chemical and biological evaluation of three Cineol rich herbal drug and infusion volatiles* Betül Demirci
- P-24 *Wound care formulation using Chitosan and Hamamelis preparations* Fatih Demirci
- P-25 *Essential oil profile of pellets from hop cultivars produced in South Brazil* Cicero Deschamps
- P-26 Effects of solvent free-microwave green extraction of essential oil from orange peel (Citrus sinensis L.) on shelf life of flavoured liquid whole eggs during storage under commercial retail conditions Djamel Djenane
- P-27 *Mentha gentilis var. citrata essential oil phytochemical constituents and antiproliferative activity* Abozaglo Hurija Džudžević-Čančar
- P-28 *Essential oils of garden-growing lavender species: In vitro antimicrobial activity* Hurija Džudžević-Čančar
- P-29 *New advances from the Corsican Liverwort Porella arboris-vitae* Manal El Ali
- P-30 **Comprehensive assessment of hydrolates produced from different medicinal plants** Maria Filatova
- P-31 *Effects of different preservation methods on the active substances and colour properties of Lemonbalm (Melissa officinalis L.) leaves* Beáta Gosztola
- P-32 Evaluation of Thymus serpyllum L. and Pinus nigra Aiton. essential oil combinations against human pathogens

Ayşe Esra Karadağ

- P-33 **Terpenoids diversity of Cannabis essential oil** Iskra Davkova
- P-34 Antibacterial and antibiofilm effect of fennel essential oil, fennel honey and their combination Regina Koloh
- P-35 *Diversity of aroma characteristics of Alpinia zerumbet and differences from its closely related species* Eisuke Kuraya
- P-37 Biological activities, GC/MS analysis and computational approaches of rhizome Homalomena aromatica (Spreng.) Schott essential oil - an indigenous plant to Northeast India Mohan Lal
- P-38 *Essential oil from basil genotypes: fertilizers, seasons and growing conditions* José Magno Queiroz Luz
- P-39 *Characterization of yield, chemical profile and antioxidant capacity of Salvia rosmarinus Spenn. essential oil* Veronika Chaloupková
- P-40 Vapour phase anticandidal activity from Pimenta pseudocaryophyllus (Gomes) Landrum essential oil Paulo Moreno

- P-41 Investigation of the anti-biofilm and anti-QS effect of selected essential oils tested on nosocomial bacteria Viktória Lilla Balazs
- P-42 Comparison of the free volatile compounds composition isolated from wild and cultivated species of the Genus Veronica from moderate habitats Marija Nazlić
- P-43 *The essential oil of Alpine Rhododendron honey* Johannes Novak
- P-44 Directed evolutionary engineering of the non-mevalonate pathway for efficient terpenoid production as aroma ingredients

Yumi Onozato

- P-45 Inhibitory effects of lavender (Lavandula angustifolia Mill.) essential oil and main component (linalool) against biofilm-forming bacteria causing respiratory diseases Edit Ormai
- P-46 *Lavandula species and varieties: resources of essential oils and distillation by-products of different quality* Zsuzsanna Pluhár
- P-47 Essential oil intervention: The antimicrobial and anti-biofilm properties of clove oil and Eugenol against vibrio cholerae O1

Lipi Poojara

- P-48 Comparative GC-MS study of essential oil constituents: Headspace vs condensed phase methods with steamdistilled extracts Filippo Sapienza
- P-49 **Quality assessment and authentication of lavender essential oil** Brett Smith
- P-50 *Evaluation of different spearmint populations* Szilvia Tavaszi-Sárosi
- P-51 *Aroma characterization of commercial Alpinia zerumbet essential oils by fingerprinting analysis* Akiko Touyama
- P-52 *How effective are essentiael oils in inhibiting polymicrobial environments?* Sandy van Vuuren
- P-53 *Effect of Alpinia zerumbet essential oils on behavioral characteristics in ovariectomized mice* Yamano Aki
- P-54 Identification of 4,8-dimethyldeca-4,7,9-trienal compounds in the headspace aroma of blooming gardenia flower

Hiroki Yamagiwa

P-55 Study of the essential oil and conservation of the Andean aromatic species Aloysia fiebrigii (Hayek) Moldenke, from the Cusco region, Peru Alberto Martín Abozaglo Jara