

Aloe
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Types

Description :-

① Curacao Aloe
or
Barbados

- Aloe ^{barbadensis} ~~barbados~~
- Strong odour (similar to Podophom)
- Bitter taste
- Brownish black
- fragments consisting of a large no. of very small needles.

② Cape Aloe :-
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Hybrid of Aloe Africana
&
A. spicata

- Aloe ferox (Hybrid of Aloe perryi & A. ~~barbadensis~~)
- Dark Brown or Greenish Brown
- Bitter taste
- Beaks = glassy fracture.
- Sour odour.

③ Socotrin Aloe

- From Aloe perryi.
- Brownish-yellow
- Extremely bitter
- Unpleasant odour.

④ Zanzibar Aloe

- source not known
- liver brown colour
- smooth
- Bitter taste
- Disagreeable odour

Aloe

Dried juices of leaves

(Anthraquinone glycoside) ⇒ C-glycoside

Kla Aloe Aloin

in which

Main

Barbaloin (Active)
(3.5 - 4.5%)

Chemically Kla

(Aloe-emodin) C-10 glycoside

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Key points

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Barbaloin (2.2% in Curacao Aloe)

- Not hydrolysed by Heating \bar{c} Dil Acid or Alkali
- Ferric chloride decomposes Barbaloin by oxidative hydrolysis.

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Barbaloin $\xrightarrow[\text{oxid. H}_2\text{O}]{\text{FeCl}_3}$

Aloe-emodin + Anthronol +

Aloe emodin + glucose or L-Rhamnose

Other

- Iso-barbaloin
- β -barbaloin
- Aloe-emodin
- Resin (Aloesin)
- clysophanic Acid
- galacturonic Acid
- choline
- mucopolysaccharides
- Cinneryl Alcohol

→ Abom!

Also. Responsible for purgative Actn