

**COLLECTION OF SPICES AND AROMATIC PLANTS IGPPP OF
USM – COMPONENT PART OF AGRICULTURAL SCIENCES**

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The paper presents the results of the study of the collection of spice-aromatic plants at the IGPPP of Moldova State University, based on morphological, morphometric and phonological characteristics. Data on plant productivity in the technological ripening phase, seed productivity and the main quality indicators are presented below. The collection of spice-aromatic plants is currently represented by 153 species belonging to 32 families. Among the studied species, in the collections, there are perennials (83%), biennials (5%) and annuals (12%). In the collections, there are introduced taxa with unique features. Among the first valuable species introduced into the collection, there is *Stevia rebaudiana* Bertoni – which contains diterpene glycosides with zero-calorie sugar substitute properties, two cultivars being created and patented – Dulcinela 1 and Dulcinela 2. The given cultivars have high productivity of over 2t/ha of pharmaceutical herba, which can be used in drinks and dishes or processed into stevioside. Two other spice-aromatic species studied by us were *Cymbopogon flexuosus* Staph. and *Aloysia triphylla* L’Her., with a pleasant citrus-like aroma, which have been adapted to local soil and weather conditions and therefore can be easily propagated and grown in open field. They are recommended as important ingredients in the preparation of teas and as food additives to various dishes and drinks. We have also studied two genotypes of *Potentilla alba* L., which is a promising species, currently very popular on the pharmaceutical market and which cannot be found in the spontaneous flora of the Republic of Moldova, being effective in preventing and treating hypothyroidism, hyperthyroidism, nodular formations, diffuse tissue changes, conditions of the cardiovascular system and the gastrointestinal tract. *Scutellaria baicalensis* Georgi is another valuable species with anti-inflammatory, antiviral, antibacterial, neuroprotective, immunostimulating, antioxidant, dermo-protective, anxiolytic, antiasthmatic, antiallergic properties. Based on the studied material, new cultivars of spice-aromatic plants were created: (*Ocimum basilicum* L.) - Opal-mini, Crețișor-2014, Picant de grădină-2022, (*Lavandula angustifolia* Mill.) - Lavinie de grădină-2014, (*Physalis ixocarpa* L.) – Agat-GB-2014, (*Thymus x citriodora* Pers. Schreb.) – Lily roz-2022, which have been registered in the Register of Varieties of the Republic of Moldova. Three introduced species, which are now among the most popular aromatic spice plants, are undergoing comparative testing. Among them, there are *Nigella Damascena* L. and *Sesamum indicum* L., from which fatty oil is extracted for culinary use and for its special medicinal properties, being also used in cosmetology. *Cassia occidentalis* (L.)

Keywords: aromatic, collection, family, species, spicy, varieties.