

Green Cumin Extract as Antioxidant on Edible Oil Rancidity

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Green cumin is considered one of the most important spices used in food because it has distinguished smell and taste. It also represents one of the most important medicinal plants because its extract have been used in the preparation of medicines and that may be due to it contains a lot of antioxidants. Recently I was studied this advantage of cumin antioxidants on the rancidity of edible oils. The study have been investigated the chemical properties of oils mainly peroxide, acid and saponification value before and after addition of cumin extract. The results showed a difference in the values of the properties, where there was a clear decrease in the values of peroxide and acidity, while an increase in the saponification value was observed and this may be attributed to antioxidant compounds in cumin oil, reaction between hydroxyl group compounds of cumin with acid groups of sample oil which lead to decline carboxyl groups in oil, and could be due to increase of ester formation result from previous reactions respectively for three chemical properties. In addition, the investigations resulted in a clear reduction in the peroxide value of the mixtures oil compared with pure sunflower oil and unexpectedly for the temperature, the boiling of fresh and mixture oil before storage had appeared a decrease in peroxide value. Now I am go on to study this effect by have specialized attention to oil oxidative properties of which include peroxide, anizidine and thiobarbituric acid value.