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Alexandria University
Faculty of Agriculture
(Saba Basha)
Food Sciences Department

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**A STUDY ON SOME AROMATIC PLANT EXTRACTS
AT ALGABAL AL AKHDAR IN LIBYA
AS NATURAL ANTIOXIDANTS**

WVVVUP

BY

ABDELHAMID MOFTAH SALEM ALFLAILIH

A thesis submitted in partial fulfillment of that requirements
governing the a ward of the degree of

**DOCTOR OF AGRICULTURAL SCIENCES
(FOOD TECHNOLOGY)**

Department of Food Sciences

From

Alexandria University

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Faculty of Agriculture
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CONTENTS

	<u>Page No.</u>
LIST OF TABLES	III
LIST OF FIGURES	V
LIST OF ABBREVIATIONS	VI
CHAPTER 1: INTRODUCTION	1
CHAPTER 2: REVIEW OF LITERATURE	2
2.1. Herbs and spices	2
2.1.1. Definition and historical uses	2
2.2. Essential oils	3
2.2.1. Definition and historical & current uses	3
2.2.2. Chemical composition	4
2.3. Effect of essential oils on oxidative stability of vegetable oils	5
2.3.1. Oxidative stability of vegetable oils	5
2.3.2. Stabilization of different vegetable oils	7
2.3.2.1. Rapessed oil	7
2.3.2.2. Corn oil	8
2.3.2.3. Cottonseed oil	9
2.3.2.4. Sunflower oil	10
2.3.2.5. Soybean oil.	12
2.4. Effect of essential oil on broiler chicken meat	13
2.5. Chemical composition and antioxidative activities of selected essential oils	17 17
2.5.1. Artemisia	22
2.5.2. Juniper	24
2.5.3. Rosemary	28
2.5.4. Thyme	
CHAPTER 3: MATERIALS AND METHODS	32
3.1. Chemicals	32
3.2. Plant materials	32
3.3. Isolation of essential oils	32
3.4. Identification of oil components	33

3.5. Determination of total phenols in the essential oil samples	33
3.6. Determination of antioxidant activities of the essential oils	33
3.6.1. Antioxidant activity	33
3.6.2. Scavenging ability on hydroxyl radicals	34
3.6.3. Scavenging ability on 1,1-diphenyl-2-picrylhydrazyl radicals	34
3.6.4. Chelating ability against ferrous ions	34
3.7. Oxidative deterioration tests in soybean oil	34
3.7.1. Peroxide value	35
3.7.2. Conjugated diene	35
3.7.3. Anisidine value	35
3.7.4. Totox oxidation value	35
3.7.5. Sensitivity (threshold) test	35
3.8. Broiler chicken diet with essential oils supplementation	35
3.8.1. Animals and diets	35
3.8.2. Processing of chicken	36
3.8.3. Lipid extraction and determination of fatty acid composition	36
3.8.4. Measurements of lipid oxidation	37
CHAPTER 4: RESULTS AND DISCUSSION	39
4.1. Essential oil yield and total polyphenol	39
4.2. Chemical composition of essential oils	40
4.2.1. <i>Artemisia herba- alba</i> L.	40
4.2.2. <i>Juniperrus phoenicea</i> L.	41
4.2.3. <i>Rosmarinus officinalis</i> L.	42
4.2.4. <i>Thymus capitatus</i> L.	43
4.3. Antioxidant activities of essential oils in different test systems	50
4.4. Antioxidant activities of different essential oils in soybean oil	57
4.5. Effect of broiler diet supplementation with essential oils on chicken meat	69
CHAPTER 5: SUMMARY AND CONCLUSION	75
CHAPTER 6: REFERENCES	79
CHAPTER7: ARABIC SUMMARY	