

Essential oil percentage of celery and parsley and their components as affected by method extraction**Mohammed Sayed Aly Mohammed, Mohamed Salah Hussein Tawfik and Ahmed El-Gohary Ibrahim***National Research Center, Egypt*

Medicinal and aromatic plants are often used as natural medicines because of their remedial properties. Product of plant origin has become an exciting area of research in drug discovery and development. Medicinal and aromatic plants are mainly exploited for essential oil extraction for many applications in industries. This study aims to evaluate two extraction methods on essential oil percentage and components of celery and parsley seeds. Celery essential oil percentage gave insignificant effect according to the two used methods, meanwhile parsley essential oil percentage appeared significant values and the main components of the two plants were decreased with extracted by evaporator, (limonene of celery and Myristicin of parsley). Limonene was decreased from 71.32% with hydro distillation to 42.04% with evaporator hydro distillation, Myristicin was lower from 77.58% to 53.69% according to the previously methods. Monoterpene hydrocarbons were decreased in two plants with evaporator hydro distillation, but oxygenated compounds were increased and the decrease was very low in both two plants, meanwhile sesquiterpene hydrocarbons cleared decrease in celery and increase in parsley. According to previously, recommended by application the two methods (hydrodistillation of water and evaporator) for essential oil extraction of both of celery and parsley seeds.

Notes: