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Comparison Physicochemical Properties of Hexane Extracted Aniseed Oil from Cold Press Extraction Residue and Cold Press Aniseed Oil

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Abstract : Cold pres technique is a traditional method to obtain oil. The cold-pressing procedure, involves neither heat nor chemical treatments, so cold press technique has low oil yield and cold pressed herbal material residue still contains some oil. In this study, the oil that is remained in the cold pressed aniseed extracted with hegzan and analysed to determine physicochemical properties and quality parameters. It is found that the aniseed after cold press process contains % 10 oil. Other analysis parametres free fatty acid (FFA) is 2,1 mgKOH/g, peroxide value is 7,6 meq02/kg. Cold pressed aniseed oil values are determined for fatty acid (FFA) value as 2,1 mgKOH/g, peroxide value 4,5 meq02/kg respectively. Also fatty acid composition is analysed, it is found that both of these oil have same fatty acid composition. The main fatty acids are; oleic, linoleic, and palmitic acids.

Keywords : aniseed oil, cold press, extraction, residue
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