

## عنوان مقاله:

بررسی پتانسیل آنتی اکسیدانی اسانس های میخک، مرزه و ترخون در روغن هسته انگور

## محل انتشار:

فصلنامه طب دامی ایران، دوره 13، شماره 2 (سال: 1398)

تعداد صفحات اصل مقاله: 11

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## خلاصه مقاله:

**BACKGROUND:** Autoxidation is an irreversible reaction which occurs with the effect of oxygen in the air, and results in unpleasant taste and smell that are known as the signs of rancidity in oil. **OBJECTIVES:** In this study, the antioxidant potential of clove, summer savory and tarragon essential oils (EOs) in grape seed oil was evaluated. **METHODS:** Effects of EOs at different concentrations (0.3, 0.5, 1, and 1.5 %, v/v) on peroxide value (PV) and thiobarbituric acid reactive substances (TBARS) of grape seed oil at 60 °C were investigated. **RESULTS:** Results showed 1.5% clove showed the lowest PV (52.13 meq/kg) at the end of the period. Among EO- treated samples, the highest PV was seen in samples treated with tarragon. There was no significant difference between the TBARS of samples containing 1% clove and 1.5% savory at day 10 of storage. TBARS of clove treated samples increased slightly toward the end of storage and similar trend was observed for savory-treated samples. TBARS values of tarragon treated samples at each storage time were higher than those for clove and savory EOs. **CONCLUSIONS:** The antioxidant activity of EOs in grape seed oil was as follows: clove > summer savory > tarragon

## کلمات کلیدی:

Antioxidant activity, Clove, Grape seed oil, Summer savory, Tarragon

## لینک ثابت مقاله در پایگاه سیویلیکا:

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