BIOCHEMICAL CHARACTERISTIC OF THE FOOD AND MEDICINAL PLANTS

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Content of the essential oils of the plants: zizifora, basil, wild marjoram, parsley, celery, milfoil, fenkhela melilotus officinalis in the fresh, in that dried in the shadow and dried sublimation in way of elution are of the α - thujene, penena, camphene, myrcene, β -penena, limonene, α -terpenol, linoloola, terpilene, p - cymol, α, β - tsitrala, β - koriofillena, apiole, karvolena, fenchol, metilkorvakrola, β - kariofikhena, α - kadilen, α - selinena, kalaminen, kalakorena, ergenola and a number of the not identified components compose from 0,1 to 67,1 mg/100 g of dry matter of fresh plants. However, or after extraction by water-alcohol solution the content of essential oils decreases after drying. Aromatic connections with the sublimation drying better remain.

It is established that the general content of essential oils in leaves of different it is specific plants it dither from 0,05% to 0,45% to the dry mass. In the process of drying the content of essential oils decreases to 50% from a total quantity of essential oils, and only to 5-8 %.

It is shown with the sublimation that the aromatic connections of the studied plants consist of terpene carbohydrates, aldehydes, esters, ether phenols, and are also discovered glycosides, they are gnat. Among them the sweet clover (melilotus officinalis, achillea millefolium) is medicinal and milfoil recommended in medicine as diuretic, with the diseases: hypertonia, ulcerous stomach, bronchitis, diabetes mellitus, obesity, haemorrhoid [1-3]. Remaining plants are recommended into the food industry and the public nutrition as seasonings and spice [ 2,3 ].

References