CONTENTS

		Page
I	INTRODUCTION	1
п	REVIEW OF LITERATURE	, 6
н. 1.	The chemical composition of onion bulbs and garlic cloves	7
II-2.	Pharmacological properties of onion and garlic volatile oil	7
II-3.	Volatiles in onion bulbs and garlic cloves.	13
II-4 .	Isolation of onion and garlic volatile oil.	16
II-5.	Physical properties of onion and garlic volatile oil.	21
II-6.	The chemical composition of essential oils and edible oil	23
II-7.	Adulteration of essential oils.	35
II-8 .	Adulteration of onion and garlic oils.	37
II-9 .	Analytical data pertinent to adulteration	38
II-9.1.	Ethanol determination.	39
II-9 . 2.	Glycerol detection by periodic acid.	42
II-9 . 3.	Paraffin oil detection.	43
III.	MATERIALS AND METHODS	45
III-1.	MATERIALS:	45
III-1.1.	Volatile oils.	45
III-1.1.1.	Onion oils.	45
III-1.1.2.	Garlic oils.	· 45
III-1.2.	Adulterants.	46
III-1.2.1.	Aged onion and garlic oils.	46
III-1 .2.2.	Ethyl alcohol.	46
III-1,2,3.	Maize oil.	46
III-1.2.4.	Light paraffin oil	46

		Page
III-2.	METHODS.	47
III-2 . 1.	Physical and chemical properties.	47
	(Specific gravity - refractive index, optical rotation,	
	solubility in ethanol - acid number).	
III-2.2.	Detection of adulterants.	48
III-2.2.1.	Qualitative detection of ethyl alcohol.	48
III-2.2.2.	Quantitative determination of ethyl alcohol	48
III-2.2.3.	Glycerol determination by periodic acid.	49
III-3.	Chromatographic analysis.	50
III-3.1.	Thin layer chromatography.	50
III-3.2.	Gas liquid chromatography analysis	52
III-4.	Infrared analysis of onion and garlic oils.	53
III-5.	Ultraviolet absorption of onion and garlic oils.	53
IV-	RESULTS AND DISCUSSION.	54
	Part I.	
IV-1.	Onion volatile oil.	55
IV-1.1.	Physico-chemical properties of onion volatile oil;	
	aged onion volatile oil and adulterated samples with	
	various adulterants.	55
IV-1.2.	U.V. spectrum of onion volatile oil, aged onion	
	volatile oil and adulterated samples with various	
	adulterants.	67
IV-1.3.	LR. spectrum of onion volatile oil, aged onion volatile	
	oil and adulterated samples with various adulterants.	76
IV-1.4.	G.L.C. of onion volatile oil, aged onion volatile oil and	
	adulterated samples with aged onion volatile oil and	
	ethyl alcohol.	94

		Гавс
IV-1.5.	Determination of glycerol content in onion volatile oil	
	adulterated with maize oil.	110
IV+1.6.	Determination of ethyl alcohol in adulterated onion	
	volatile oil.	112
IV-1.6.1.	Qualitative determination of ethanol (Iodoform test).	112
IV-1.6.2.	Quantitative determination of ethanol	112
IV-1.7.	Determination of paraffin oil content in onion	
	volatile oil adulterated with paraffin oil.	115
	Part II.	
IV-2.	Garlic volatile oil	119
IV-2.1.	Physical and chemical properties of garlic volatile oil,	
	aged garlic volatile oil and adulterated samples with	
	various adulterants.	119
IV-2.2.	U.V. spectrum of garlic volatile oil, aged garlic volatile	
	oil and adulterated samples with various adulterants.	132
IV-2.3.	I.R. spectrum of garlic volatile oil, aged garlic	
	volatile oil and adulterated samples with various	
	adulterants.	141
IV-2.4.	G.L.C. of garlic volatile oil, aged garlic volatile oil	
	and adulterated samples with aged garlic volatile oil	156
IV-2.5.	Determination of glycerol content in garlic volatile	
	oil adulterated with maize oil.	166
IV-2.6.	Determination of ethyl alcohol in adulterated garlic	
	volatile oil.	168

		Page
IV-2.6.1.	Qualitative determination of ethanol (Iodoform test)	168
IV-2.6.2	Quantitative determination of ethanol	168
IV-2.7.	Determination of paraffin oil content in garlic	
	volatile oil adulterated with paraffin oil.	171
V-	SUMMARY.	175
VI-	REFERENCES	182
•	ARABIC SUMMARY.	