

REFERENCES

VI - REFERENCES

Afifi, N. A.; Ramadan, A.; El-Kashoury, E. A.; and El-Banna, H. A., (1994).

Some pharmacological activities of essential oils of certain umbelliferous fruits.

Veterinary Medical-Journal Giza, 42 (3) : 85 - 29.

Akguel, A.; Kivance, M.; and Bayrak. A., (1989).

Chemical composition and antimicrobial effect of Turkish laurel leaf oil.

Journal of Essential oil Research, 1 (6) 277-80.

Allen, J. C.; and Hamilton, R. J. (1983).

"Rancidity in food foods"

Applied science publishers, pp. 85, 173.

Aly, S. E., (1992).

Technological and microbiological studies on the essential oils of some umbelliferae plants.

Ph. D. Thesis, Fac. of Agric., Cairo Univ., Egypt.

A. O. A. C. (1984).

Official methods of Analysis of the association of official analytical chemists.

14th Ed. Assoc. Offic., Anal. Chen. Inc. III.

North Nineteenth street, Suite 2/0 . Arlington, Virginia, 22209.

U.S.A.

Ashraf, M.; Ahmed, R.; Mahmood, S.; and Bhatti, M. K. , (1980).

Studies on the essential oils of Pakistani spices of family Umbelliferae, *Petroselinum Crispum* (Miller), Hills (Eng. Parsley) oil of the green plant.

Pakistan Journal of Scientific and International Research, 23 (3/4), 128-129.

Ashraf, M.; Sandra P. J.; Saeed, T.; and Bhatti, M. K., (1979).

Studies on the essential oils of Pakistani spices of family Umbelliferae XXXIII - *Petroselinum crispum* Miller (parsley) seed oil.

Pakistan Journal Scientific and Industrial Research 22(5), 262-246 .

Baslas, R. K.; Gupta, R.; and Baslas, K. K., (1971).

Chemical examination of essential oils from plants of genus *Anthem* (Umbelliferae)-oil of seeds of *Anthem graveolens*.

Flavour Industry, 2(4), 241-245.

Baumgrtner, E. M., (1959).

Economic products from Italy.

Food technol. 23(10), 689-703.

Biondi, D.; Cianci, P.; Geraci, C.; Ruber, G. and Piatelli, M., (1993).

Antimicrobial activity and chemical composition of essential oils from Sicilian aromatic plants.

Flavour and Fragrance Journal, 8(6), 331-337.

Borges, P.; Pino, J.; and Sanchez, E., (1992).

Isolation and Chemical characterization of laurel leaf oil.

Nahrung, 36(5) 494-496.

Brown, D. F.; Cater, C. M. and Mattil, K.F., (1974).

Effects of Extraction, Solvents, Cold pressing and period of storage upon oven stability of row oil.

J.A.O.C.S., 51: 502-506.

Chaurasia, S. C. and Kher, A., (1978).

Activity of essential oils of three medicinal plants against various pathogenic and nonpathogenic fungi.

Indian J. Hosp. Pharm., 15 (5) 139-141.

Chiej. R., (1984).

Laurus nobilis L. The Macdonald encyclopedia of medicinal plants.

First ed., by Macdonald B. Co. (publishers).

Lid. London, Sydney. P. 170.

Chipault, J. R.; Mizuno, G. R. and Lundberg, W. O., (1955).

Antioxidant properties of Spices in Oil - in water Emulsion.

Food Res. 20: 443-338 .

Chipault, J. R.; Mizuno, G. R.; Hawkins, J. M. and Lundberg, W.O., (1952).

The antioxidant properties of Natural Spices.

Emulsions. Food Res. 117, 46-55.

Dugan. I. R., (1979).

Auto-oxidation in food and biological systems.

Simic, M. G. and Karel, M. Eds.; Plenum: New York, Chapter 17.

Dwived, S. K; and Dubey, N. K., (1993).

Potential use of the essential oil of trachyspermum ammi against seed borne.

Mycopathologia, 121 (2) 101-104.

El-Baroty, G. S., (1988).

Biochemical studies on some naturally occurring substances and their relation to lipid oxidation.

Ph. D. thesis, Fac. of Agric., Cairo Univ.

Ela, M. A. A; El-Shaer, N. S; and Ghanem, N. B.,(1996).

Antimicrobial evaluation and Chromatographic analysis of some essential and fixed oils.

Pharmazie, 51 (12) 993-994.

Farag, R. S.; Ali, M. N.; and Taha, S. H., (1988).

Use of some essential oils as natural preservatives for butter.

Ibid (in press).

Farag. R. S; Badi, A. Z; El-Baroty, G. S., (1989).

Influence of thyme and clove essential oils on cottonseed oil

oxidation.

Journal of American Oil Chemists Society, 66(6) 800-804.

Franz, C. G., (1974).

Investigation of volatile oils in the leaves of some parsley varieties.

Ind. Abst. Gemueseverwet, 59 (6) 176.

C. F. C. A., 81, 62325 r.

Franz, G. and Glasl, H., (1976).

The essential oils of parsley. 11 - Comparative studies of the fruit leaf and root oils of some parsley varieties.

Qualities planetarium - Plant Foods of Human Nutrition 25 (3/4), 253-262.

C. F. FSTA, 9 (3) t 188, (1997).

Furia, T. E., and Ballance, N., (1970).

"Hand book of ingredients".

Pub. by the chemical Rubber Co., P. 188.

Galli, A.; Franzetti, L.; and Briguglio, D., (1985).

(In vitro antimicrobial activity of essential oil and extracts of spices used in foods).

Industries Alimentary, 24 (227) 463-466.

Garnero, J. and Chretien B. Y., (1968).

Chemical composition of the essential oils of parsley leaves from Yugoslavia.

Fr. Ses. Perfumes, 11 (60) 332-339.

C. F. C. A., 1969, 70, 80785 t.

Guenther, E., (1961).

"The essential oils".

Vol. 1, 3 and 4.

D. Van Nostrand company INC.

Princeton new Jersey , New York.

Gulaty, B. C; Dugan, S. and Bhattacharya, A. K., (1969).

Quality of seed and herb oil produced from *Anthem graveolens*

L. grown in tarsi of Utter prudish.

Perfumery and Essential oil Record.

Gupta, R. (1977).

Studies of the Cultivation and improvement of dill (*Anthem graveolens*) in India.

Cultiv Util. Med. Aromat. Plants, 337 . 349.

C. F. C. A., 88 , 47832.

Gupta, R. and Baslas, R. K., (1967).

Introduction of *Anthem graveolens* in the Utter Prudish.

Indian perfumer, 11 (2) 22-26.

Haggag. M. Y., (1971).

A pharmacological study of certain plants belonging to the family Umbelliferae.

Ph. D. Thesis, Faculty of Pharmacy, Cairo University.

Holley , K. T. and Hammons, R.O., (1968).

Strain and seasonal effect on peanut characteristics,
Res. Bull. 32, Ga. Agric. Exp. Stn., pp. 27 (Bibl. 11.,
Experiment).

Huhtanen, C.N., (1974).

Inhibition of clostridium botulinum by spice extracts and
aliphatic alcohols.

J . of food prod., 43 (3) 195-196.

Hungery, .. Magyar Szabvanyuegyi Hivatal . (1980).

Dill essential oil.

Hungarian standard, MSZ 14, 526.

Hungery, .. Magyar Szabvanyuegyi Hivatal, (1981).

Parsley essential oil.

Hungarian standard, MSZ 14, 532.

Ikeda, R. M.; Stanley, W. L.; Vannier, S. H. and Spitler. E. M. (1962).

Monoterpene hydrocarbon composition of some essential oils.

J. Food Sc. ., 27, 455 - 458.

International Organization for Standardization, (1975).

Oil of Parsley fruit.

International standard. IS 03527.

Johnson, A. E.; Nursten, H. E. and William, A. A., (1971).

Vegetable volatiles: a survey of components identified.

Chemistry and Industry, 43, 1224.

Johnson, L. E.; and Cort, W. M. (1985).

Comparison of alternative antioxidant to BHA in Citrus oil.
Beverages No. 148, 10-11, No. 149, 10-12; 14.

Kalton, C., (1967).

Introduction to statistical ideas for social scientists,
Second edition. PP. and 15.

Kapelev, (1969).

"Accumulation of essential oil by dill plants".

Maslo-Zhir. Prom., 35 (7), 26-7.

C. F. C. A. 71, 109793 C.

Karow, Hans.,(1969).

"Quality-determining components of some species".

Riechst., Aromen, Koerperpflergem, 19 (2), 60-62, 65- 66.

C. F. C. A. 71 , 79917 b.

Kasting, R., Anderson, J. and Von Syndow, E., (1972).

Volatile constituents in leaves of parsley.

photochemistry, 11 (7), 2277-2282.

Kellner, W. and Kober, W., (1955).

Possibilities of use ethereal oil for room disinfection.

Arzeimittel-forsh. 5, 224-229.

C. F. C. A. 49, 11091 F.

Kellner, W., and Kober, W., (1954).

Possibilities of the use of essential oils for room disinfection.

Arreimittel-Forsh. 4, 319-325.

C. F. C. A., 48, 10128.

Khalifa. M. Y., (1977).

Studies on parsley oil.

M . Sc. thesis, Fac. of Agric , Cairo Univ.

Khater, M. R; Abouzide, M. H. and El-Zahawey, A. M., (1993).

Seasonal variations in the essential oil composition from cultivated bay laurel in Egypt.

Egypt. J. Appl-Sc. 8 (12).

Kim, Y. H.; Kim. K. S. and Hong, C. K., (1990).

Volatile components of parsley leaf and seed.

J. Korean Agric. Chem. Soc. 33, 62.

Kishore, N; Gupta, S. and Dubey, N. K., (1993).

Fungitoxic of essential oils of *Anthum graveolens* L. and *Curcuma longa* L.

Indian journal of microbiology, 28(3/4) 199-202.

Kivance, M.; and Akgel, A., (1986).

Antibacterial activities of essential oils form Turkish spices and citrus.

Flavour and fragrance Journal, 1 (415) 175-179.

Kivance, M.; and Akguel, A., (1990).

Mold growth on black table olives and prevention by sorbic acid methyleugenol and species essential oil.

Nahrung, 34 (4) 369-373.

Knobloch, K.; Pouli, A.; Iberi, B.; Weigand, H.; and Weis, N., (1989).

Antibacterial and antifungal Properties of essential oil components.

Journal of essential oil research, 1 (3) 119-128.

Kulta, S. Z., (1972).

Physical and chemical studies on sunflower seed oil.

Ph. D. Thesis. College of Agric. - Cairo University.

Larmand, E., (1970).

Methods of sensory evaluation of foods.

Canada depart of agriculture, Publication No. 1284.

Lawrence, B. M., (1989).

Progress in essential oils.

Perfumer and Flavorist, 14, 45-55.

Lawrence, B. M., (1991).

Progress in essential oils.

Perfumer and flavorist, 16, 75-82.

Lea, C. H., (1962).

The Oxidative Deterioration of food lipid in lipids and their oxidation.

Edited by Schultz, H. W. et al., the Avi publishing Co. Inc.
Westport, Connecticut.

Lee, H. S; and Widmer, W .W., (1994).

Evaluation of Commercial oleoresins for inhibition of limonene oxidation.

Proceedings of the Florida State Horticulture society publ.,
107: 281-284 (1995).

Macleod, A. J.; Snyder, C. H.; and Subramanian, G. (1985).

Volatile aroma constituents of parsley leaves.

Phytochemistry, 24 (11), 2623-2627.

Mahran, G. H.; Kardry, H. A.; Thabet, C. K.; El-Olemy, M. M.; Al-

Azizi, M. M.; Schiff, P. L.; Wong, L. K. and Liv, N., (1992).

Analysis of volatile oil of fruits of *Anthum graveolens*.

International Journal of Pharmacognosy, 30 (2), 139-144.

Maruzella and Liquori, L., (1958).

The in vitro antifungal activity of essential oils.

J. Am. Pharm. Assoc., 47: 250-54.

Maruzella, J. C. and Sicurella, N. A., (1960).

Antibacterial activity of essential oil vapours.

J. Am. Pharm. Assoc. 49, 692.

Maruzzella, J. C., (1962).

The germicidal properties of perfume oil and perfumery chemicals. Am. Perfumer 77, 67.

Maruzzella, J. C.; and Lichtenstein, M. B. (1956).

The invitro antibacterial activity of oils.

J. Am. Pharm. Assoc. 45, 378-381.

Megahed, M. Y., (1980).

Studies on production characteristics and utilization of dill essential oils.

M. Sc. thesis, Fac. of Agric., Cairo Univ.

Meir, S.; Kanner, Akiri, B. and Philasoph-Hads, S., (1995).

Determination and involvement of aqueous reducing compound in oxidative defense systems of various senescing leaves.

Journal Agriculture and food chemistry, 43 (7) 1813- 1819.

Misra, K.; and Pinigam, S. S., (1969).

Chemical Investigation of essential oil in seeds of Anthum soa Dc (G431 East Indian Dill g431).

Reichstoffc, Aroma, Koerperpflegemittel, 19 (15) 185-90.

Muller-Riebea, F., Berger, B.; and Yegen, O., (1995).

Chemical and Fungitoxic properties to photopathogenic fungi of essential oils of selected aromatic plants growing wild in turkey.

Journal of Agriculture and food chemistry, 4318 (22) 62-66.

Murdick, D. T. and Allen, D. E., (1960).

Germicidal effect of orange peel oil and D-limonene in water and orange juice.

1-Fungicidal properties against yeast. Food. tech. 14, 1441.

Myer, H. B., (1996).

Comparative fungicidal action of certain volatile oils.

J. pharmacol., 27: 248.

Osawa, T. and Namiki, M. (1985).

Natural antioxidants isolated from Eucalyptus leaf waxes.

J. Agric. Food Chem., 33: 777-780.

Ottolenghi, A., (1959).

Interaction of ascorbic acid and mitochondyial lipids.

Arch. of Biochem. and Biophy. 79, 355-363.

Pauli, A.; Knobloch, K., (1987).

Inhibitory effects of essential oil components on growth of food-contaminating fungi.

Zeitschrift fuer lebensmittel-untersuchung und forschung, 185

(1) 10-13.

Pino. J.; Borges, P. and Roncal, E., (1993).

The chemical composition of laurel leaf oil from various origins.

Nahrung, 37(6) 592-595.

Rangana, S., (1978).

Manual of analysis of fruit and vegetable products.

Tata. Mc-Graw-Hill Publishing Company Ltd., New Delhi, India.

Rao, B. S.; Soumithri, T. C.; Johar, D. S. and Subrahmangan, V.,
(1963).

Studies on brine pickles. II. preservation emulsion food Sc.,
12,381.

Riaz, M.; Ashraf, C. M; and Choudhary, F. M., (1989).

Studies of the essential oil of the Pakistani laurus nobilis linn in
different seasons.

Pakistan journal of Scientific and Industrial Research, 32 (1),
33-35.

Roslyakova, T. K.; Troitskaya, N. S.; Butlo, S. V.; and Lastovskaya,
O. V., (1987).

Extraction of plant raw material mixtures with liquid carbon
dioxide.

Tsentra Vyssh . Shk., Tekh. Nauki, 1, 126-130.

C. F. C. A., 111, 45018 p (1989).

Simon J. E.; and Quinn, (1988).

Characterization of essential oil of parsley.

J. Agric. Food Chem., 46, 467-472.

Sleigh, J. D. and Timburg, M. C., (1981).

Notes of medical bacteriology.

Churchli Livingstons Lodone, p. 43.

Syed, M.; Sabir, A. W.; and Bhatti. M. K., (1986).

Antimicrobial activity of the essential oils of Umbelliferae family
II. Trachyspermum am, daucus carota, Anthum graveolens,
and Apium graveolens oils.

Pakistan journal of scientific and Industrial Research, 29
(3)189-192.

Toole, A. L., (1964).

Elementary practical statistics.

Second Edition. p. 228.

Wassilkow, W., (1973).

(Flavourant food product in aerosol From).

French Patent Application, 2 (142) 765.

World Health Organization Geneva, Switzerland, (1991).

France antioxidant in foods.

International Digest of Health Legislation 42(3) 505.

Wurtzel, G.; Olsen, P.; and Poulsen, E. (1986).

The antioxidant butylated hydroxy toluene (BHT).

A review of its toxicology and assesment of its safety in use.

Food Sci. Technol. Abs. 18 2T 18.

Zlatev, S., (1977).

"Dynamic of dill essential oil in the course of one day".

Rastenievud, Nauki, 14 (3), 45-9.

C. F. C. A. 88, 19038 g.