

## THE DEFINITION OF QUALITY AND CONSUMER CHARACTERISTICS OF THE OIL EXTRACTS OF AROMATIC PLANTS

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It is known that aromatic plants contain various biologically active substances. It is essential oils, glycosides, tonic and flavoring substances. They improve the culinary quality of the products; cause appetite, a beneficial effect on the activity of the digestive system, as well as on the general mental condition of the person. Besides aromatic plants have antibacterial, antiseptic and antibacterial properties. Biologically active substances extracted from plants by extraction with various solvents. Use as a solvent of vegetable oils allows you to extract the most aromatic components and pigments. In laboratory conditions oil extracts obtained from various aromatic vegetable raw materials. Was conducted sensory analysis, including definition of taste, odor, color and transparency. Was identifies the main physical and chemical indicators of sample quality (acid and peroxide value). Method of consumer preferences was made evaluation of samples of oil aromatic extracts.

**Keywords:** oil extracts, aromatic plants, sensory analysis, quality metrics.

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