

الآية

قال تعالى:

- ﴿آيَةٌ لَهُمْ لَأَرْتَضَاهُمْ لِمَا كَانُوا يَكْفُرُونَ﴾
- ﴿وَجَعَلْنَا فِيهَا جَنَّاتٍ مِّنْ نَّخِيلٍ وَأَعْنَابٍ فَجَرَّرْنَا فِيهَا مِنَ الْعُيُونِ لِيَأْكُلُوا مِن ثَمَرِهِ وَمَا عَمِلَتْهُ أَيْدِيهِمْ أَفَلَا يَشْكُرُونَ﴾

صدق الله العظيم
سورة يس (33-35)

DEDICATION

To Mother Earth .. our Gift and our First Teacher

To people In our Life who Always support us ...

Acknowledgement

Firstly, our thankful to ALLAH ..

Also thanks to Dr.Mutasim Maknoon Hassan our supervisor who help us with his knowledge and efforts in this research...

Abstract

This study aims to extract clove oil and determine its chemical properties, the oil extraction by way of distillation.

Find illustrates the efficiency of the oil, its compounds, types, toxicity, its uses in medical fields and techniques of oil separation, then we have identified chemical properties through calibrations which are iodine number and pH value and saponification value of which is equal to 12.055, 7.06, and 189.33 respectively.

مستخلص البحث

تهدف هذه الدراسة إلى إستخلاص زيت القرنفل وتحديد خواصه الكيميائية ، تم إستخلاص الزيت بطريق التقطير .
يوضح البحث كفاءة الزيت، مركباته، أنواعه، سميته، إستخداماته في المجالات الطبية وتقنيات فصل الزيت، ثم حددنا خواصه الكيميائية عن طريق المعايير والتي هي رقم اليود وقيمة الحموضة وقيمة التصبن والتي تساوي 12.055، 7.06 و 189.33 على الترتيب.

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