

بسم الله الرحمن الرحيم

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Extraction of cinnamomum Zeylanicum oil

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بسم الله الرحمن الرحيم

قال تعالى :

يَرْفَعُ اللَّهُ الَّذِينَ آمَنُوا مِنْكُمْ وَالَّذِينَ
أَوْثُوا الْعِلْمَ دَرَجَاتٍ

>> 11 <<المجادلة: >>

Dedication

To my:

Parents,

Teachers,

Brothers and sisters,

Relatives and colleagues.

Acknowledgment

Our sincere thanks and gratitude to the supervisor Dr. kamal Mohammed saeed for his constant help, encouragement and support during the preparation of this research. Many thanks are also extended to other individuals without whom this work would not have come into being.

HMGA

MSI

Abstract

The aim of this study was to extract oil from cinnamomum Zeylanicum.

The sample was collected from “alsoog al-arabi”, extracted by steam distillation. The percentage of the oil in cinnamomum Zeylanicum was founded to be 0.642% w/v, the extracted oil was characterized by saponification value, acid value, ester value.

Physical and chemical properties were studied

Chemical components were analyzed using IR spectrophotometer.

Antimicrobial activity is studied on 3 different bacteria and a fungus by disc diffusion method.

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