

بسم الله الرحمن الرحيم

الاية

قال تعالى :

بَيْنَ أَمْذُورٍ إِذْ يَبْقَىٰ هَلَاكُهُمْ تَفْسَدُوا فِي الْمَجَالِسِ ۚ فَافْسَدُوا يَفْسِدُ اللَّهُ لَكُمْ وَإِذَا
انْتَشَرُوا فَانْتَشَرُوا يَرْفَعِ اللَّهُ الَّذِينَ أَمْذُورٍ مِنْكُمْ وَالَّذِينَ أُعْتَبِرُوا وَرَبُّكُمْ بِهِمْ
تَعْمَلُونَ خَبِيرٌ {

صدق الله العظيم

سورة المجادلة الاية (11)

Dedication

Dedication to:

our parents, sisters and brothers.

ACKNOWLEDGEMENT

I would like to express our kind regards to our families and our friends for their help and encouragement.

Thanks are extend after thanking Alla Almighty we would like to express our gratitude to our Supervisor Prof: Mohamad Abd Alkareem for his Kind supervisions. Ended to chemistry department.

Also we would like to thank Dr. Amna , Elneileen University for the spectral measurements.

ABSTRACT

In this study phenolic compounds were extracted from *Anastatica hiemochuntica* using 95% ethanol.

The crude extract were subjected to thin layer chromatography using (4:1.5:6) butanol :acetic acid : water for extraction compound (I) from *Anastatica hiemochuntica*.

The IR spectrum gave the expected functional groups for compound (I).

مستخلص الدراسة

استخلصت المركبات الفينولية في كف مريم بواسطة 95% ايثانول عن طريق كروماتوغرافيا الطبقة الرقيقة تم فصل المركب (I) من نبات كف مريم باستخدام البيوتانول و حمض الخليك و الماء بنسبة (4:1.5:6) كمذيب اوضح طيف الاشعة تحت الحمراء وجود الزمر الوظيفية المتوقعة.

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