

*15<sup>th</sup> International Symposium and Summer School on Bioanalysis (15<sup>th</sup> ISSSB), 13 – 18 July 2015, Tg. Mureş*

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**Comparative Study for Analysis of High-Value Essential Oils from Indigenous Oil Seeds Crops from Romania**

**Abstract**

The use of essential oils as functional ingredients in foods, drinks, toiletries and cosmetics is growing interest for consumers in ingredients from natural sources. Climatic conditions, geographic position of the growth region and the extraction technique applied, influence the qualitative composition and contents of the individual components of the isolated essential oils. The Apiaceae (or *Umbelliferae*), are a family of mostly aromatic plants. We choose from this class, five aromatic plants coriander (*Coriandrum sativum*), dill (*Anethum graveolens*), fennel (*Foeniculum vulgare*), caraway (*Carum carvi*) and anise (*Pimpinella anisum*) due to the fact that there are indigenously available raw materials/oilseeds, have high concentrations of essential oils, are very aromatic and intensely used in our cuisine for their flavour, so are good potential candidates as food additives.

**Acknowledgement:** *The research was supported by Romanian National Authority for Scientific Research, CNDI– UEFISCDI, project number PN-II-PT-PCCA-2013-4-1006*