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Essential oil percentage of celery and parsley and their components as affected by method extraction

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Celery essential oil percentage as given insignificant effect according to the two used methods, meanwhile parsley essential oil percentage appeared significant values, and the main components of the two plants were decreased with extracted by evaporator, (limonene of celery and myristicin of parsley). Limonene was decreased from 71.32% with hydro distillation to 42.04% with evaporator hydro distillation, myristicin was lower from 77.58% to 53.69% according to the previously methods. Monoterpene hydrocarbons were decreased in two plants with evaporator hydro distillation, but oxygenated compounds were increased and the decrease was very low in both two plants, meanwhile sesquiterpene hydrocarbons cleared decrease in celery and increase in parsley.