



Study of Physical Parameters of Oleum Hyperici Produced under Microwave Extraction of Hypericum Perforatum

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Abstract: Olive oil is very well known for its beneficial properties for human health. Numerous studies have been conducted on olives and olive oil which testify the great nutritive benefits that olive oil has. One of the most important efforts in improving its nutritive value is the addition of other substances coming from the extraction of medicinal plants. In this work we will present our study on physical parameters changes of olive oil after it has extracted *Hypericum perforatum*. For that purpose BIO olive oil and BIO local Albanian plants were chosen. Parameters measured were compared to a commercial sample of oleum hyperici bought in a local pharmacy. The main conditions studied were: amount of plant used, time of extraction and temperature under microwave condition of *Hypericum Perforatum* in olive oil. Parameters of olive oil followed in order to see if any changes had occurred were: color, density, acidity, peroxides. These parameters were studied for each case and for different intervals of time in order to optimize the experiment duration. No visible change in color was observed. The acid values were increased from 1.8ml KOH up to 4.8ml after 120min irradiation. Also the peroxide value was increased from 4.9 up to 29.8 after 120min irradiation.

Keywords: *olive oil, hypericum perforatum, oleum hyperici.*

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