



STUDY OF BIOTECHNOLOGY RAISE ANTIOXIDANT PROPERTIES OF OLIVE OIL AND BLACK SEED OIL

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ABSTRACT

The aim of this study was to improve the functional and antioxidant properties of olive oil using 10%, 15%, 20% and 25% black oil as a substitute. The compositions of olive oil with black cumin seed oil were created to develop the formulation of the product with enhanced functional and antioxidant properties. Antioxidant properties of olive oil, black cumin seed oil and the obtained compositions of olive oil with black cumin oil were studied by chemical and photometric methods. The results showed that olive oil with the addition of 15 % - 20 % black cumin seed oil is optimal both in antioxidant activity and organoleptic properties. Therefore, this oil composition can be recommended as a functional edible oil.
