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Analysis of selected quality parameters of dried herbs available on the European market

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Authors:	Adam Rotkegel , et al.
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International trade in herbs and spices is showing steady growth. This may contribute to the deterioration of their quality (complex supply chains) and the search for alternative, cheaper sources (adulteration). This paper presents the results of quality control of culinary herbs available on the European markets. Eight spices were evaluated: savory, lovage, basil, thyme, marjoram, oregano, fennel, mustard. The tests were performed (from January 2022 till January 2023) for three production batches from five different suppliers, and analyzed such parameters as aroma, overall appearance, impurity content, net weight, moisture content, ash content and essential oils. The analyzed parameters are the basic quality characteristics controlled by institutions overseeing the quality of foodstuffs. The determinations were made on the basis of European standards. The results show deviations from the standards especially in the content of essential oils. Slight exceedances of the standards were also recorded for water and total ash content. On the other hand, for such parameters as net weight, impurity content, general appearance or odor, no overstepping of acceptable standards was recorded.

Metryczka

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