

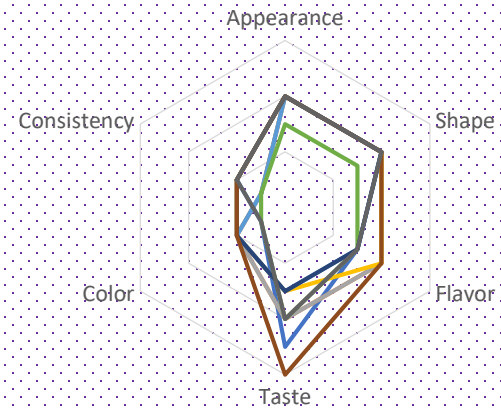
DETERMINATION OF CHEMICAL AND NUTRITIONAL CHARACTERISTICS OF EDIBLE FLOWERS

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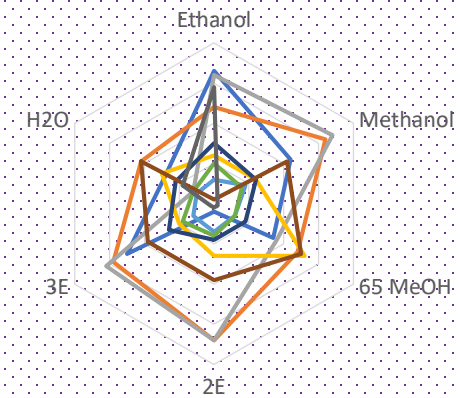
The samples analyzed were purchased from specialized shops. Sample preparation involves first of all extracting them, which will be done in different solvents and solvent mixtures. After sample extraction takes place, these parameters will determine total phenolic content, antioxidant capacity and total flavonoid content for each case.

Organoleptic characteristics



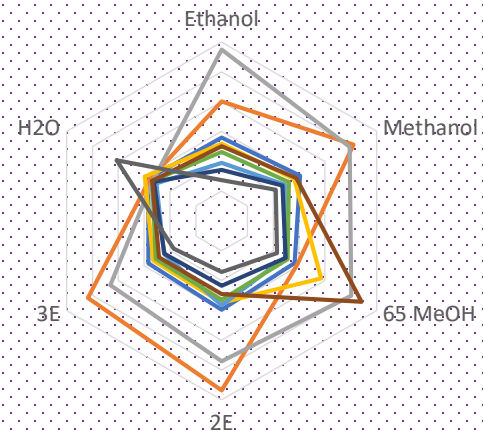
- ❖ Following the organoleptic analysis, it was found that Basil – **sample 8** has the best values in terms of appearance, color or taste.
- ❖ From an organoleptic point of view, **sample 9** shows a lower level in terms of taste and smell.

Total flavonoid content



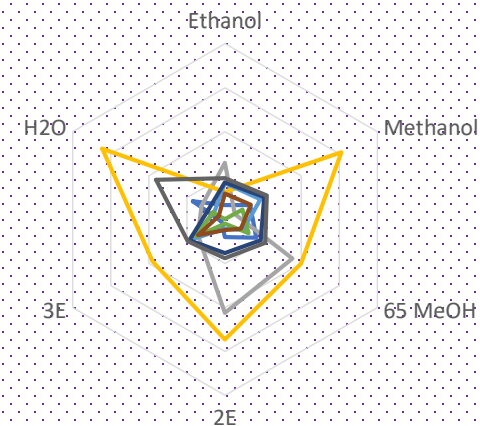
- ❖ Salvia has the highest total flavonoid content while Chamomile – **sample 6** has a much lower content.

Phenolic compounds



- ❖ **Samples 2** and **sample 3** recorded an approximately equal content of phenolic compounds, being also the highest values.
- ❖ And in this case **sample 1** - Soc flowers have the lowest value.

Antioxidant capacity



- ❖ The highest value of antioxidant capacity was found in **sample 4**, namely the Hibiscus sample.
- ❖ The lowest value of antioxidant capacity was found in **sample 1**- Soc flowers

Legend	
	P1
	P2
	P3
	P4
	P5
	P6
	P7
	P8
	P9
2E	20 ethanol + 30 methanol
3E	30 ethanol + 20 methanol