

**THE FATTY ACIDS COMPOSITION AND THE
CHEMICAL CHARACTERISTICS OF SOME
UMBELLIFERAE SPICES
BY**

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ABSTRACT

The fatty acids composition of four members of Umbelliferae spices Coriander. Cumin. Caraway and Anise seeds collected from Saudi Arabia local market were determined by gas chromatography. In addition. Other analytical characteristics like proximate analysis and mineral contents were detected.