

INVESTIGATION OF OIL EXTRACTION FROM SEED & TOMATO SKIN

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Introduction: Tomato is one of the important plants that is cultivating at present in all of the worlds and used very much as crud and cookies form .Tomatoes are rich in vitamins C and A,carotene and small amounts of B vitamins including B1, B2, B3, B5, and also contains various minerals like calcium, phosphorus, potassium, fiber, sodium, sulfur, low iron, copper and zinc.This plant applied for lifter's weakness and fatigue, strengthen the heart and the nervous and circulatory systems.

Material and method: This study was conducted in laboratory conditions for compared the oil in the seeds and skin of tomatoes in 2012 year. We kept the skin and seeds tomatoes for 5-8 days in dark and cool condition at normal hexane. Extracts was obtained by Sox let system for 3 hours. Removal of solvent from obtained extracts and by distillation system was performed for 15 minutes the solvent was concentrated for 60 minutes

Result and discussion: Result show that used of methanol and ethanol solvents is not good in order to oil extract of tomato and oil percent will be reduced in seed and tomatoes skin. The highest oil percent was obtained in hexane normal solvent. The oil obtained from the skin of tomatoes was 37/55 percent. And tomato seeds oil were, 8/38 percent.

Key words: tomato, extract, oil percent