Introduction of a method for extracting antioxidant material *from Rosemarinus Officinalis*

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Antioxidants are components which reduce the speed of oxidation reactions. Most of them which are used in food industries have fenolic structure. This components contents of the plants showed that the extractions of differrent plants have antioxidant power in oil, fats and foods contain oils. Todays antioxidants are synthetic and cunsumers dont accept this synthetic materials and it is necessary to find natural materials to add to foods. Natural antioxidants can be extracted in differrent methods such as 1- Reduce the material content antioxidant in minimum size (about micron) and mixed with an edible oil so that in a mechanical transfer antioxidant enters to oil phase.Then oil phase centrifugeand in falling film systems or centrifuge mulculic distilation are done so active components are deodurised and bleached. 2- By an organic solvent which is polaric such as hexan, bansen, etyl eter, cloroform, etylen dichloride, dioxan and metanol. In this project extraction was done by second method and sample analysed fysically and chemically and its chemical structure determined. Experiments showed that effective material with antitoxidantic effect was carnosol.