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Effect of Coriander in Colon Cancer **CHAPTER 18**

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ABSTRACT

Coriander is most extensively used as medicinal plant as well as in food. The consistent name of Coriander is Coriandrum Sativum. It has a place with the family of Apiaceae. Coriander is a yearly herbaceous plant which started from the Mediterranean and Middle Eastern regions and called as restorative plants. Coriander is also known as "Dhania". Recent information on coriander seeds and their leaves which are available are insufficient. The plant is enriched with fatty acid called as petroselinic acid and ethereal oil (found high in linalool) is deserted from the seeds of coriander and lofty part. Being habitation of number of bioactive compounds such as alcoholic monoterpene, monoterpene, linalool, geranyl acetate and alphapinene, a broad supply of pharmacological activities have been involved, that consist of antimicrobial, antidepressant, antioxidant, antidiabetic, antianxiety, neuroprotective, antimutagenic. The central object of the study is to investigate of stable and unstable elements being in coriander seeds and their leaves. This reviews focuses on Coriander seeds oils extraction by many process such as water distillation and dissolvent process. Also super critical fluid technique (SCCO2) of volatile oil from coriander seeds was observed. This study also spotlight that Coriander shows a warm part against the destroying reaction in fatty acid consumption in study of colorectal cancer. The present review focuses on the medicinal uses, therapeutical action of various part of the coriander plant, biological activity, potential uses and health benefits and to analyze their utilization for functioning of food and food science production.

KEYWORDS *Coriander, Steam distillation, Supercritical fluid extraction, Phyotochemicals, Bioactive compound, Methanol, Ethanol, Soxhlet, Gas Chromatography, Mass Spectroscopy.*