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## THE QUALITY OF PUMPKIN OIL USING IN FOOD INDUSTRY

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**Abstract:** It is known that the cold-pressed pumpkin seed oil is a quality edible oil using in food industry as a natural fat replacer. Extracted from the seeds of a pumpkin (*Cucurbita maxima* L.), pumpkin seed oil is rich in fats and antioxidants, reducing the risk of heart diseases. The pumpkin seeds have 28–38% oil (w/w) consisting in oleic, linoleic and palmitic acid. The objective of this study was to evaluate the quality parameters including moisture content, acid value, refractive index, saponification value, iodine value and peroxide value for pumpkin seed oil using standard methods. Were used pumpkin oil samples from local made and imported from UE countries. Pumpkin seed oil may be used as cooking oil but, the frying at a high temperature can turn the oil taste in bitter and decrease its nutritional value. Pumpkin oil presents a unique coloring characteristic – dichromatism; with his dark red color in bottle and bright green in mixtures with other ingredients. With a pleasant nutty flavor, the pumpkin oil can be used as dressing for every type of salad. The pumpkin seed oil can also use as natural flavor enhancer for many sweet dishes (vanilla ice cream). Additionally, is taken as a supplement and can be found in the cosmetic products for skin and hair. However, the consumers with food allergies or sensitivities may be can feel gastrointestinal symptoms.

