

Some Wild Food Plants of Apiaceae Lindl Family Spread in Azerbaijan Flora

Peymana ZULFUGAROVA
Institute of Botany of ANAS

Aim of the study: Study of wild food plants is the main goal of research. Nutritional value of *Carum carvi*, *Pimpinella saxifraga*, *Pimpinella anisum*, *Heracleum antasiaticum*, *Pastinaca sylvestris*, *Pastinaca sylvestris*, *Angelica tatianae* and *Torilis japonica* wild spread in districts of Azerbaijan by ethnobotany methods have been determined.

Materials and methods: Studies are justified on oral information of local population and spent researches by ethnobotany methods in spread plants regions during 2014-2017 years.

Results: *Carum carvi* L. - most popular species among the people. Seeds are capable of precious spice and used in preparations of bread, buns, confectionery, perfumes, cosmetics, pharmaceuticals and soap-boiling and for drinks, liquor-vodka species used for aromatization in tobacco industry and also involved in preparation of cheese products. Additive of ground cumin seeds in milk products increases lactation. Bread was prepared from seeds ground to flour in the Middle Ages. Cumin plants used in marinating of vegetables as additives for improving compounds, for pastry cooking, chopmeat, for cooking potatoes, onions and cheese, curd. *Anthriscus cerefolium* (L.) Hoffm. – green part is sweaty, fragrant aroma reminiscent of anise and parsley. As spice can involve in many dishes. Also used as additive for the preparation of various salads, for this purpose must be used fresh and young leaves. *Pimpinella saxifraga* L. – young fresh leaves used for cook side dish, the vinaigrette (or Russian salad), soup and etc. Used as additive for nice smell fragrant ingredients in rhizomatous in cooking of meat and fish dishes. *Pimpinella anisum* (L.) - all parts of the plant are used as a spice. Dough makes from seeds in confectionery and bakery industries. Gold-colored, fragrant, delicate taste extracts made from flowers. *Heracleum antasiaticum* Manden. - good honey plant, their young, tender leaves and trunks used for garner salads and etc. Fresh or dried roots used as aromatization additives in dishes, lemonades, liquor and others drinks. The newly collected in flowering period leaves and stems are delicious, as well as enriched by biologically active ingredients useful for human. *Angelica tatianae* Bordz - the young shoots, leaf stalk, unopened buds of the plant are used in food. Leaf petioles used for cooking of soup, borscht, unopened buds used for tasty dishes. Plant leaves, shoots and buds dried and marinated. As additive used in salads and dishes. *Pastinaca sylvestris* Mill. – used as additives to potatoes, vegetable dishes, laying to salt and vinegar cucumber and cabbage, conserve of fish products. Spice from forest parsnip causes appetite and promotes digestion. The pure leaf parts were cut, dried and used as the spice. *Prangos ferulaceae* (L.) Lindl. – for pleasant taste pickled and marinated for overflight. Plant improves appetite and served as delicious food plants. *Torilis japonica* (Houtt.) DC. – leaves for their good smell used as additives in dishes and salads.

Keywords: *Apiaceae*, wild food plants, ethnobotany