

Title:	A process for the preparation of antioxidant conserve from Indian curry leaves (<i>Murraya koenigii Spreng</i>)
Abstract :	The present invention relates to a simple process for the preparation of environmental friendly, and natural antioxidant conserve of activity ranging between 80-85%, comprising oleoresin from Indian curry leaves (<i>Murraya koenigii Spreng.</i>), said process-comprising steps of drying the washed curry leaves at temperature ranging between 30-80°C, for time duration ranging between 2-10 hours, powdering the dried leaves into coarse powder form, extracting the powder with polar solvent preferably ketone with alkyl group, and obtaining antioxidant conserve comprising oleoresin from the extract by removing the solvent; also, use of antioxidant conserve at concentration ranging between ranging between 0.2 to 3.0%, comprising oleoresin from Indian curry leaves (<i>Murraya koenigii Spreng.</i>) as an anti-oxidant in food and pharmaceutical substances and additives.