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**ANETHOLE ISOLATION, SYNTHESIS, PROPERTIES:  
BRIEF OVERVIEW<sup>1</sup>**

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***Abstract:** The aim of the present paper was to review the chemical and biological characteristics of the anetole, its isolation and synthesis. It is one of the main isolates in the global essential oil industry. It is obtained from three types of oils - anise, badian (star anise) and fennel by crystallization and rectification. Anethole is an aromatic substance with exclusive use in the food industry, cosmetics, medicine, technology and other spheres of human life.*

***Key words:** Anethol, isolation, synthesis, properties*

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