



CHEMICAL COMPOSITION OF SOME NEW VARIETIES OF OIL SEEDS

SATISH INGALE* and S. K. SHRIVASTAVA

Department of Applied Chemistry, Govt. Engineering College, JABALPUR – 482011 (M.P.) INDIA

ABSTRACT

Some new varieties of oil seeds (Helianthus annus LSF–11, Helianthus annus LSF–8, Carthamus tinctorius PBNS–12, Carthamus tinctorius PBNS–40, Arachis hypogea JL–24) were studied for their moisture, total ash (and its analysis), Arachis crude protein, lipids, total carbohydrate, reducing sugar and non reducing sugar, phosphorus, calcium, crude fibre and energy contents.

Key word: Chemical composition, Oil seeds.

INTRODUCTION

Oil seeds occupy very prominent and important position in the Indian dietary. In India, one fourth of the population is suffering for good quality of food. They are not getting proper nutrition and are deficient in protective food stuff. There is greater prevalence of deficiency for diseases related with vitamins, proteins and fats among the low income group.

In addition to this, the problem is further aggravated by the fact that the majority of the people are not aware about the desirable food stuff to meet the dietary requirements. Therefore, efficient strategy for diet should be developed for the well being of the poor population. However, oil seeds contain high fat, proteins and carbohydrate contents, beside a substantial calorific value due to significant amount of lipids and carbohydrate, which can serve as potential source of nutrient for quality food.

The seeds under investigation were procured from Oil Seeds Research Station, Latur (Maharashtra), All India Co-ordinate Research Project on Safflower, Marathwada Agricultural University, Parbhani (Maharashtra) and Mahatma Phule Krishi Vidyapeeth,

* Author for correspondence; Department of Applied Chemistry, PVPP College of Engineering, Sion, MUMBAI- 400022 (M.S.) INDIA; Ph.: 022 24070547, 24021526; Fax: 24038717; E-mail: satishingale2007@rediffmail.com

Jalgaon (Maharashtra). The seeds were analyzed for moisture, total ash, (acid soluble and acid insoluble ash, water soluble and water insoluble ash, and alkalinity), crude protein, total lipid, total carbohydrate, reducing sugar and non reducing sugar, phosphorus, calcium and crude fibre content.

EXPERIMENTAL

The oil seeds were cleaned and stored properly at room temperature prior to their use in actual experiment.

Moisture, ash (its analysis) and calcium contents were determined by the methods as described by Pearson¹. Crude fibre content was determined by the method recommended in the Fertilizer and feeding stuff regulations².

Phosphorus was determined according to the procedure of Sumner³. Total lipid was determined by the methods of Colowick and Kaplan⁴. Carbohydrate, reducing and non reducing sugar were estimated by the method of Nelson⁵. Crude protein was estimated by "Micro Kjeldhal" method (N X 6.25)

RESULTS AND DISCUSSION

The results are shown in Tables 1, 2, and 3.

Moisture content of *Helianthus annuus* LSF-11 (4.613 percent) and LSF-8 (3.627 percent) was found to be in close proximity with each other and with other oil seeds.⁶⁻¹⁵

Moisture content of *Carthamus tinctorius* PBNS-12 (6.326 percent) and PBNS-40 (7.393 percent) was found to be in close resemblance to each other and also with other varieties of *Carthamus tinctorius*.⁶⁻⁹ where as, *Archis hypogea* JL-24 (5.529 percent) have comparatively low moisture content.

Helianthus annuus LSF-11 and LSF- 8 have crude fibre content (3.411 percent) and (2.585 percent), respectively, which is in accordance with other varieties of other oil seeds^{6, 8-10}. Crude fibre was found to be (1.196 percent) in PBNS -12, which is greater than (0.488 percent) in PBNS-40 of *Carthamus tinctorius* and *Archis hypogea* JL-24 have crude fibre content (1.149 percent). However, these values lie in close accordance with other oil seeds^{7,11}.

The total lipid content of *Helianthus annus* LSF-11 (36.855 percent) and *Helianthus annus* LSF-8 (30.985 percent), *Carthamus tinctorius* PBNS-12 (25.699 percent) and *Carthamus tinctorius* PBNS-40 (28.989 percent) was found to be in close proximity with each other and with other varieties of oil seeds^{6, 8-10}.

The seed of *Archis hypogea* JL-24 has high (46.224 percent) lipid content, which is in close proximity with other oil seeds⁹⁻¹³.

The crude protein content was estimated to be (25.08 percent) and (24.81 percent) of *Helianthus annus* LSF-11 and LSF-8, respectively and were found to be in close proximity with each other and with other oil seeds^{6,8,10}. *Carthamus tinctorius* PBNS-12 and *Carthamus tinctorius* PBNS-40 have (15.91 percent) and (16.14 percent) crude protein content, respectively, which resemble with each other and also with other varieties of *Carthamus tinctorius*⁷⁻¹¹.

Table 1: Proximate principles of air dried seeds (g/100 g)

S. No	Seeds	Moisture	Crude fibre	Total lipid	Crude protein	Total carbohydrate	Reducing sugar	Non-reducing sugar
1	<i>Helianthus annus</i> LSF-11	4.613	3.411	36.855	25.08	27.76	4.40	23.36
2	<i>Helianthus annus</i> LSF-8	3.627	2.585	30.985	24.81	33.50	5.50	28.00
3	<i>Carthamus tinctorius</i> PBNS-12	6.326	1.196	25.699	15.91	48.93	7.40	41.53
4	<i>Carthamus tinctorius</i> PBNS-40	7.393	0.488	28.989	16.14	45.56	6.80	38.76
5	<i>Arachis hypogea</i> JL-24	5.529	1.149	46.224	25.20	21.26	2.90	18.36

Table 2: Minerals and ash content of air dride seeds (g/100 g)

S. No.	Seeds	Ash	Water insoluble ash	Water soluble ash	Alkalinity of water soluble ash (%meq)	Acid insoluble ash	Acid soluble ash	Calcium content	Phosphorus content
1	<i>Helianthus annus</i> LSF-11	4.823	1.757	3.066	9.676	0.891	3.556	0.107	0.40
2	<i>Helianthus annus</i> LSF-8	4.866	1.754	3.112	10.707	0.964	3.326	0.150	0.39
3	<i>Carthamus tinctorius</i> PBNS-12	3.497	1.737	2.054	6.215	0.699	2.478	0.122	0.15
4	<i>Carthamus tinctorius</i> PBNS-40	3.495	1.228	2.401	5.748	0.903	2.844	0.092	0.41
5	<i>Arachis hypogea</i> JL-24	2.577	0.325	2.252	8.821	0.997	1.638	0.087	0.29

Table 3: Energy of oil seeds in Kcal

<i>Helianthus annus</i> LSF-11	<i>Helianthus annus</i> LSF-8	<i>Carthamus tinctorius</i> PBNS-12	<i>Carthamus tinctorius</i> PBNS-40	<i>Archis hypogea</i> JL-24
543.055	512.105	490.651	507.701	601.856

The total carbohydrate content of *Helianthus annus* LSF-11 (27.76 percent) and LSF-8 (33.50 percent) was found to be in close proximity with each other and with other oil seeds^{6,8,10}. *Carthamus tinctorius* PBNS-12 (48.93 percent) and PBNS-40 (45.56 percent), respectively having high carbohydrate content. While *Archis hypogea* JL-24 (21.20 percent) has low carbohydrate content, which is in general accordance with other varieties of *Archis*

hypogae^{6,9,12,13}. The major portion of carbohydrate of the seed under study were present in non reducing form.

Ash content of *Helianthus annus* LS-11 (4.823 percent) and LS-8 (4.866 percent) was found to be in close proximity with each other. However, they are in general agreement with other oil seeds^{6, 8-10}. The seeds of *Carthamus tinctorius* PBNS-12 and PBNS-40 have ash content 3.497 percent and 3.495 percent, respectively, which are in close proximity with each and also with other variety of *Carthamus tinctorius*^{6,9,13}. While *Archis hypogea* JL-24 has (2.577 percent) of ash, which resembles with other varieties of *Archis hypogea* and also with other oil seeds⁶⁻¹³.

Calcium content of *Helianthus annus* LSF-11 (0.107 percent) and LSF-8 (0.150 percent) are in general accordance with each other and also with other varieties of *Helianthus annus*^{6, 8-10}. *Carthamus tinctorius* PBNS-12 (0.122 percent) and PBNS-40 (0.092 percent) have calcium content, respectively. The variety PBNS-12 has higher calcium content than other varieties of PBNS-40. However, these are in general agreement with other oil seeds^{6,7,11}. While *Archis hypogea* JL-24 have (0.087 percent) calcium content, which resemble with other varieties of *Archis hypogea*^{6,8,13}.

Phosphorus content of *Helianthus annus* LSF-11 and LSF-8 have (0.4 percent) and (0.39 percent), respectively, which is in close proximity with each other and also with other varieties of *Helianthus annus*^{6, 8-10}. *Carthamus tinctorius* PBNS -12 and PBNS - 40 have (0.15 percent) and (0.41 percent) phosphorus, respectively, where variety PBNS-40 has higher phosphorus content than other varieties of PBNS -12. However, these values are in general agreement with other oil seeds^{6, 9}. Phosphorus content of *Archis hypogea* JL-24 (0.29 percent) is in general accordance with other varieties of *Archis hypogea* and also with other oil seeds⁶⁻¹¹.

Energy content of *Helianthus annus* LSF-11(543.055 Kcal) and LSF-8 (512.105 Kcal) was found to be in close proximity with each other. However, they are in general agreement with other oil seeds^{6, 8-10}.The seeds of *Carthamus tinctorius* PBNS-12 and PBNS-40 have (490.651 Kcal) and (507.701 Kcal) energy content, respectively, which are in close proximity with each and also with other variety of *Carthamus tinctorius*^{6,9,13}. While *Archis hypogea* JL-24 have (601.856 Kcal) energy, which resemble with other varieties of *Archis hypogea* and also with other oil seeds⁶⁻¹³.

REFERENCES

1. D. Pearson, Laboratory Technique in Food Analysis, (1962) p. 18, 30.

2. D. Pearson, Laboratory Technique in Food Analysis, (1973) pp. 48-49, 57.
3. J. B. Sumner, Science, **100**, 413 (1944).
4. S. P. Colowick and N. O. Kaplan, Methods in Enzymology III Academic Press Inc., New York, (1957) p. 85.
5. N. J. Nelson, J. Biol. Chem., **153**, 375 (1944).
6. M. Gupta and S. K. Shrivastava, Int. J. Chem. Sci., **2(3)** 375 (2004).
7. S. Thakur, S. K. Shrivastava and M. Shrivastava, Int. J. Chem. Sci., **3(1)**, 110 (2005).
8. G. Nagraj, Quality and Utility of Oil Seeds, Directorate of Oil Seeds Research (ICAR) Hyderabad (1995).
9. D. K. Salunkhe, World Oil Seeds Chemistry, Technology and Utilization, pp. 97-371.
10. P. Cancalon, Chemical Composition of Sunflower Seeds. Hull, J. Am. Oil Chem. Soc., **48**, 629 (1871).
11. Om Kumar, L. B. Saikia and S. B. Kannur, Proximate and Minuteseral Composition of Soyabean Seeds Grown in North Eastern Region, J. Food Sci. Technol., **29(2)**, 111 (1992).
12. FAO/WHO, Carbohydrate in Human Nutrition, Report of a Joint FAO/WHO, Expert Consulation, Rome, 14-18, April, 65 (1992).
13. L. M. L. Nollet, H. Gent and G. Belgium, Hand Book of Food Analysis, Physical Characterisation and Nutrient Analysis, Marcel Dekker, Inc. New York, **1**, 219 (1996).
14. C. Gopalan, B. V. Ramsastry and S. C. Balsubramanyam, Nutritive Value of Indian Foods, National Institute of Nutrition, ICMR Hyderabad, India, 62-63 (1980).
15. J. N. Singh, K. Rajesh, K. Pankaj and P. K. Singh, The Ind. J. Nutri. Diet., **37**, 261 - 273 (2000).

Accepted: 31.07.2009