Journal of Multidisciplinary Engineering Science and Technology (JMEST)
ISSN: 3159-0040
Vol. 2 Issue 5, May - 2015

Biochemical Assessment of Moroccan Sesame (Sesamum Indicum) Genotypes

Meriem El Harfi[1, 2], Abdelghani Nabloussi[2], Hajar Rizki[1], Hassan Latrache[2], Said Ennahli[3], Hafida Hanine[1]*

[1]Laboratory of Bioprocess and Bio-Interfaces, Faculty of Science and Technology, Beni Mellal, Morocco
[2] Plant Breeding and Plant Genetic Resources Conservation Research Unit, National Institute of Agricultural Research, Regional Centre of Meknes, Morocco
[3] Agriculture National High School of Meknes, Morocco
* Corresponding author: hanine1960@gmail.com
Tel: +212664546965 / Fax: +212523485201

***Abstract*— The main goal of this research is to assess the quality of sesame seeds (Sesamum indicum L) and their oil content extracted from raw seeds of 13 cultivars collected from Tadla-Azilal region of Morocco. The assessment was concerning different phytochemical parameters (phenolic, chlorophyll and carotenoids content), proteins content and index quality of seed sesame oil. The results indicated that the physicochemical properties studied exhibited a biochemical diversity among the 13 cultivars, with significant differences ($p < 0.05$). Compositional analysis revealed that the sesame seeds contained considerable amounts of protein (27%) and high amounts of oil (42-50%). The characteristic of the seed oil revealed a high degree of unsaturation (79.82 -81.77% of Unsaturated fatty acid) and close values of Oleic and Linoleic acid (Oleic/ Linoleic ratio ranges between 0.88 and 1.10). Regarding quality index, there was a variation from 0.11 to 0.68 % of oleic acid for acidity, 143 to 174 mg KOHg-1 oil for saponification index, 78.1 to170.8 g of I2/100 g of oil for iodine index and 0.75 to 2.83 meq O2 kg-1 oil for peroxide value. Sesame seed oil was also found to be rich in total phenolic content (mg GAE/kg oil), chlorophyll (mg /kg oil) and carotenoid (mg/kg oil) with values ranged from 46.57 to 57.60; 0.23 to 4.98 and 0.46 to 2.10, respectively. The specific extinctions (K232) and (K270) ranged from 0.9 to 6.49 and from 0.25 to 2.18 respectively. These results could be beneficial and useful for sesame breeding programs in Morocco as well as in other areas of the world to develop improved cultivars with high contents of different major health-promoting compounds.**

Keywords*— Sesamum indicum L, cultivars, sesame oil, quality index, Total phenolic content, Carotenoid, chlorophyll

I. INTRODUCTION

Sesame (*Sesamum indicum* L.) is an important and ancient oilseed crop belonging to the family Pedaliaceae [17]. It is cultivated in tropic and temperate zones of the world [19]. It has been cultivated for centuries, particularly in Asia and Africa, for its high content of edible oil and protein. India and China are the largest producers of sesame in the world, followed by Myanmar. Nearly 70% of the world production is from Asia. Africa and Latin America grow around 26% and 4% of the world's sesame production, respectively [4]. Sesame plant has received considerable attention around the world. Its seeds are used for oil extraction and food preparations [34]. It ranks second after olive oil with regard to nutritional value [9]. Sesame seeds have the highest oil content compared to rapeseed, peanut, soybean, and other oil crops [10]. It is rich in oil (50-60%), protein (18-25%), carbohydrate, and ash [9]. Sesame oil is highly unsaturated edible oil with abundant essential fatty acids, such as linoleic acid. Sesame oil contains almost equal levels of oleic (35 to 54%) and linoleic (39 to 59%) acids, 10% of palmitic acid, and 5% of stearic acid [43]. Sesame seed oil shows a remarkable stability to oxidation [10] due to its high content of natural antioxidants, such as tocopherols, sesamol, sesamolin, and sesamin [58; 69]. Among the primary edible oils, sesame oil has the highest antioxidant content [26]. Sesamin and sesaminol triglucoside in sesame seeds are major lignans that display an abundance of biological activities making sesame oil one of the best choices for healthy foods. From the medicinal point of view, sesame reduces plasma cholesterol and lowers blood pressure [80], prevents various disorders, such as hypertension and hypercholesterolemia [69], reduces symptoms of osteoarthritis [75], and decreases plasma triacylglycerol and arachidonic acid levels, imparting anti-inflammatory and estrogenic activities [69].

As previously reported by [92], the traditional analytical approach to study the genetic diversity was developed for many plants and it was based on the morphology of the fruiting body and cultivars. Other studies have used izoenzyme form to evaluate the genetic variability and systematic in Pleurotus species [36]. However, it was reported that the nutrient composition, which is relatively stable, accurate and independent of environmental influences, will be adopted in the case of genetic diversity of sesame seed.

Sesame has been grown in Morocco for decades under a range of environmental and agronomic conditions. Therefore, oil content, fatty acid composition and the quality of oil vary greatly within

Moroccan cultivars, offering possibilities of developing superior quality edible oils and particular industrial oils. Moreover, identification and use of local Moroccan cultivars with desirable genes has become more relevant today, because using biotechnological tools and transferring genes across species/genera is now feasible. It is, therefore, imperative to survey and investigate the quality of oil to identify Moroccan genotypes with superior quality of edible oil that can be used in breeding programs. Information on biochemical constituents in terms of quality indexes of sesame germoplasm grown in Morocco is limited to nonexistent.

Therefore, this study aimed to determine the variability of quality of oil and content of oil, proteins chlorophyll and carotenoid in 13 genotypes grown in various locations of Tadla-Azilal region of Morocco. Theses determinations present a great interest for the selection of elite lines to be used in sesame breeding program to develop varieties with desirable traits.

II. Materials and Methods

A. Plant Material

Thirteen Moroccan sesame cultivars, including yellow and Brown seeds, have been used in this study. The cultivars were collected from different locations in Tadla-Azilal region (Fig. 1), grown during 2011. These were Krakeb1 (D), Ouled Yaich(F), Had Boumoussa(K), Had Boumoussa(O), Taghzirt(P), Oulad Barkat(R), Ouled Zian(U), Sidi Jaber(A'), Taghzirt(C'), Ouled Slimane(E'), ElBazaza1(F'), El Bazaza2(I') and Krakeb2(K'). Tadla Azilal region is located in the center of the country, with an average altitude of 400-700 m and Latitude: 32° 10' 0" N and Longitude: 60 25' 0"W. After collecting sesame seeds, they were immediately dried and stored at 4°C for the analysis.

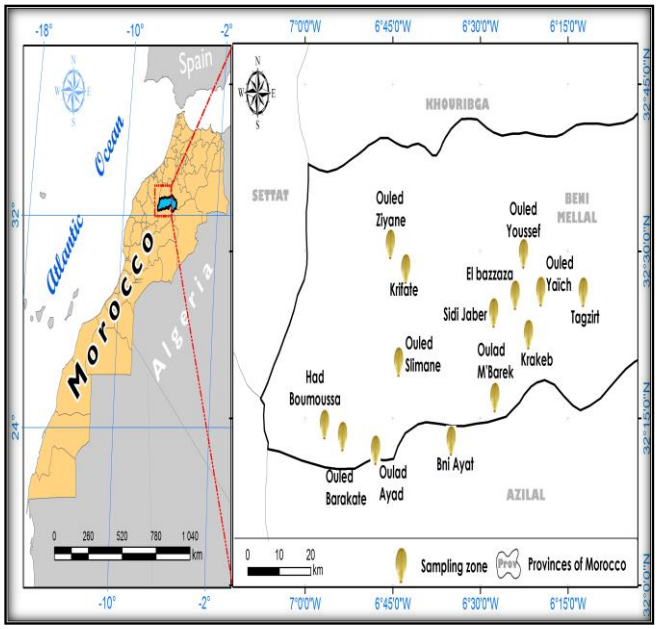

Fig. 1 Map showing sesame collecting locations in Tadla-Azilal region in Morocco

B. Chemical and Reagent

The solvents used, sodium bicarbonate, sodium thiosulfate, potassium iodide, potassium hydroxide, iodine monochloride, phenolphtaleine and gallic acid were analytical grade.

C. Seed analysis

Seeds from the populations collected in Tadla Azilal were analyzed for seed oil, proteins, polyphenol, carotenoid, chlorophyll content quality index and ratio of C18 :1/C18 :2. All analyses were duplicated. They were performed every year after seed collection or harvest. Weight of 1000 seeds was also measured. In some cases, the amount of seeds collected or increased were insufficient for analyses. We have considered in this study only those accessions for which data from different environments were available. This made a total of 13 accessions. Seed oil content was measured on intact seeds, previously desiccated at 103◦C for 17 h, using an Oxford 4000 nuclear magnetic resonance (NMR) analyzer (Oxford Analytical Instruments Ltd., Abingdon, OX, UK). The oil content was determined using NMR method [62] and oil extraction from the ground seeds following the procedure described by [89]. Twenty-five g of ground seeds were placed in paper cone cellulose in 250 ml of n-hexane for 8 hours using a Soxhlet extractor apparatus. The n-hexane was selected as solvent extraction to improve oil extraction efficiency as compared to other polar solvents such as alcohol, ketone, aldehyde, ether, ester, etc. The oil was then recovered by evaporation of solvent using a rotary evaporator at 40°C.

AFNOR NF methods and Regulation (EEC) N° 2568/91 were used for the determination of the following physical and chemical characteristics: peroxide index [7], saponification [6], iodine [12] and acid values [5]. Extinction coefficient (K232 and K270) expressed as the specific extinction of a 1% (w/v) solution of oil in cyclohexane in 1 cm cell path length at wavelengths between 232 and 274 nm (232 nm, 266 nm, 270 nm and 274 nm), was measured using a Jasco spectraphysic 430 UV spectrometer the UV absorption following the analytical methods described in [11].

D. Biochemical analysis

-Proteins analysis

Proteins extracted from oil sesame were determined using Bradford reagent according to the method of [22].

-Chlorophyll and carotenoid

Analyses of chlorophyll and carotenoid contents were performed using a spectrophotometer (Spectraphysic Jasco V630 chroma_lab), according to the method previously described by [57]. A quantity of 7.5 g of oil was dissolved in 25 mL of cyclohexane. The absorption at 470 and 670 nm was measured. The specific extinction wavelengths applied were E0 =2000

for lutein (a carotenoid component), and E0 = 613 for pheophytin (a chlorophyll component) [61]. The equations used for the pigment content calculation were:

Carotenoid content (mg/kg) = (A470× 106)/ (2000× 100×d)

Chlorophyll content (mg/kg) = (A670× 106)/ (613× 100×d)

Where A is the absorbance and d is the spectrophotometer cell thickness (1 cm). The data reported was based on sample oil weight.

- Polyphenolic content

The total phenolic compounds were determined using Folin-Ciocalteu reagent according to [77]. One hundred µl of oil was diluted in 400 µl of methanol, mixed with 2.5 ml of folin Ciocalteu reagent (1/10). Two ml of sodium bicarbonate solution (75 g/l) were added to the mixture and allowed to stand at 50°C for 5 min. After cooling, the absorbance was measured at 760 nm using an UV visible spectrophotometer (Spectraphysic Jasco 430, Japan). The concentration was calculated using gallic acid as standard, and the results were expressed as mg gallic acid equivalents per Kg of oil.

-Fatty acids analysis

The determination of oleic and linoleic acid was performed by preparing the methyl esters according to the method of [82]. 0.25 g of sesame oil was transferred in to a test tube, and then 5 ml of n-hexane and 0.5 ml of methanolic solution of potassium hydroxide 2N was added. The mixture was centrifuged at 3500 rpm for 2 min. The supernatant was analyzed using a gas chromatograph. 0.2 µl of the methyl esterifies sample was injected into a gas chromatograph (Trace GC Ultra) coupled to a mass spectrometer (MS Polaris Q ion trap) instrument, fitted with a manual injector and fused silica capillary column VB-WAX (100% bonded polyethylene glycol) (30m x 0.25 mm x 0.25 µm). Eluents were detected on a flame ionization detector (FID). Conditions set for analysis included a split mode of injection (split ratio- 20). High-grade hydrogen was used as carrier gas with a column flow rate of 1.4 ml/min. The initial FID temperature of the column was set to 140 °C and then was increased at a rate of 10 °C/min to a terminal temperature of 250°C and the operating temperature was maintained at 22°C. Database used: NIST/EPA/NIH Mass Spectral Library version 2.0, build in January 2002. Individual FA composition was calculated using the peak areas of the FA species that appear in the chromatogram as a relative percentage of the total peak areas of all the FA in the oil sample.

e. Statistical Analysis

Data were analyzed using the SPSS (Version 20,SPSS Inc., Chicago, IL, USA) statistical software and p values <0.05 were considered statistically significant. In addition, Duncan's new multiple range test with a general means of all variabes/cultivars ($p < 0.05$) was applied to compare cultivars means.

III. RESULTS AND DISCUTION

The sesame seeds upon Soxhlet extraction with n-hexane for 8 h have had a yellow white color. Thousand seed weight (TSW), protein content and oil content are given in Table I. There were significant differences among cultivars ($p <0.05$) for oil content. It varied from 42%, for cultivars L and E, to 50%, for cultivar A with an average value was 47.33%.The observed variability of the seed oil content found in the present investigation, Table I, could only be attributed to climatic factors, more probably to the differences in: temperature, humidity, soil nature and other climatic factors prevailing in the locality in which the sesame seeds are cultivated. These findings are similar to those reported in other studies [14], [63]. However, [3] reported that oil content of different sesame cultivars ranged from 50% to 69.03%, with an average of 59.5%. [16] reported significantly higher average oil content of 63.25% in Turkish cultivars. Variation in oil content can be attributed either to varietal factor, environmental factor, or interaction of both factors. [9], demonstrated that increased water availability during capsule development in sesame led to higher oil content. High oil content recorded in Moroccan cultivars (over 50%) is a desirable trait for breeding programs to improve sesame cultivars. Previously, [83] found that there was an effect of water stress timing on oil content. Early water stress resulted in a reduction in oil content while late water stress induced an increase in oil content. However a moderate stress after flowering period resulted always in an increase of oil content [32; 35; 56]. Temperature was also reported to influence oil content [23; 85; 44; 74]. Interaction between environmental condition and genotype effect on oil content was revealed. In our study, the cultivars H and A, having the lowest and the highest oil content, respectively, were planted at the same date and were subjected to the same cropping management. This indicates that the difference observed for oil content was mainly due to the genotype effect. Cultivars with higher fat content are generally selected for oil production and will be used for the breeding program.

However, all the cultivars studied were comparable for protein content that have an average value around 27%. Many results have revealed that sesame contains various beneficial nutritional components [25; 50; 91]. Especially, this crop is of great interest in the food industry due to high contents of primary metabolites, including protein, oil and fatty acids ([66; 71]. Current work was to evaluate the contents of protein in sesame seeds for one crop years. As illustrated in Table1, protein contents were observed only slight variations in cultivars demonstrating no remarkable differences between seed localities. Moreover, this content was analyzed with a range of 26.77–27.93%. Our results were lesser than the average content of the earlier report [66] and those reported by [48] for black and white sesame, but there were not significant differences in the total average

protein contents for the different genotype from different localities.

Table I. Thousand Seed Weight (TSW) and oil content of Moroccan sesame cultivars of different sesame oils cultivars from Tadla's region

Sesame cultivars	Location	TSW (g per 1000seed)	Proteins (g/100g)	Oil content (%) RMN
D	Krakeb1	3.4±0.05	27.59±0.10	48.84
F	Ouled Yaich	3.35±0.03	27.41±0.08	46.11
K	Had Boumoussa	2.99±0.26	27.48±0.03	42.22
O	Had Boumoussa	3.37±0.30	27.59±0.09	46.54
P	Taghzirt	2.80±0.10	27.12±0.10	47.26
R	Ouled Barkat	3.22±0.24	27.81±0.06	44.36
U	Ouled Zian	3.27±0.03	27.76±0.05	48.73
A'	Sidi Jaber	3.24±0.04	27.03±0.06	47.95
C'	Taghzirt	2.74±0.21	27.93±0.06	49.2
E'	Ouled slimane	3.17±0.19	27.45±0.05	49.43
F'	El Bazaza1	2.94±0.17	27.22±0.08	47.5
I'	El Bazaza2	3.04±0.09	26.77±0.67	50.28
K'	Krakeb2	3.26±0.20	27.54±0.03	46.86
Average		3.14	27.44	47.33

According to [37], the values found in our cultivars are lower than those obtained for sesame from Sudan and higher than those from Congo, Nigeria, Turkey and Egypt genotypes (Soudan 34.4%, morocco 22%, Congo 20%, Nigeria 19%, Turkey 21% et Egypt 18.93%) [37]. As reported in the previously works sesame protein may not depend on cultivars, genetics, and environmental conditions (year, temperature, moisture, and light).

The value of TSW found in this investigation ranges from 2.74 to 3.40 g with a mean value of 3.14 g. This result agrees with those obtained by [33] for Sudanese sesame seed (2.33 to 3.70 g). In contrast, the TSW, values, are also comparable to those found for seeds of soybean.

-Free acidity and peroxide value

Quality parameters used regularly to measure the physical and chemical properties of edible oils are content of free fatty acid (FFA), peroxide value, iodine value and saponification value.

The quantity of free-fatty acids (FFAs), usually referred as ''the acid value'', is an important quality factor and has extensively been used as a traditional criterion for classifying olive and argan oil into various commercial grades [39]. FFA determination is particularly important for industrial purposes since FFA can modify the organoleptic or physicochemical properties of oil. The FFAs of the oils from varieties used in this study varied between 0.11 and 0.68 as oleic acid % for cultivars K' and O, respectively (Table II). The observed differences between the studied cultivars was significant ($p < 0.05$), which was below the limit for extra virgin oil (0.5-0.83%) lesser than those reported by [37]. The oils from M' and G had higher acidity values when compared to other location oils, while the oils from I showed lowest free acidity values. Thus, the free acidity values were apparently affected by growing area as reported by [13]. The recorded values were lower than those found by [64] (0.25-1.41 % of oleic acid), [20] (1.64 %of oleic acid), [67](5.54 % of oleic acid), and [90](1.90 to 2.00 % of oleic acid). The maximum acceptable value for the sesame oil recommended by the Codex Alimentarius Commission for oils seeds is 4 % of oleic acid [1] and the maximum value as proposed by FAO is 6.0 mg KOH / g oil. Recorded values were very low, consistent with those found by [64](0.25-1.41 as oleic acid %), and lower than those reported by [20](1.64 % of oleic acid), [67] (5.54 as oleic acid %), and [90](1.90 to 2.00 mg KOH / g oil). The minimum acceptable value for the sesame oil recommended by the Codex Alimentarius Commission for oils seeds is 4 mg KOH / g oil [1] and the maximum value as proposed by FAO is 6.0 mg KOH / g oil. Similarly low FFA values have already been reported for sesame seed oil from Sudan (0.49 Oleic acid %) [33] or Nigeria (0.9 Oleic acid %) [64]. The high acid value showed in sesame seed oil from Congo (1.8 Oleic acid %) [63]. This high value is frequently an indication for a strong enzymatic hydrolysis of sesame seeds during harvesting, handling or oil processing [38].

TABLE II. Some physico-chemical characteristics of raw sesame seed oils from Moroccan cultivars of different sesame oils cultivars from Tadla's region

Sesame Cultivars	Saponification Index (mg KOH g^{-1} oil)	Peroxide index (meq O_2 kg^{-1} oil)	Acidity (as Oleic acid %)	Iodine Index (g of I_2/100g of oil)
D	147.28±0.03	2.17±0.2887	0.17±0.0005	112.26±4.88
F	153.57±0.70	1.67±0.2887	0.24±0.0163	102.50±4.88
K	149.17±0.71	2.83±0.2887	0.22±0.0163	122.02±4.88
O	166.29±2.01	1.75±0.2500	0.68±0.0001	119.58±2.44
P	157.08±2.81	1.25±0.2500	0.35±0.0143	102.50±4.88
R	148.67±2.80	2.17±0.2887	0.17±0.0005	109.82±2.44
U	173.91±2.80	2.67±0.2887	0.22±0.0163	122.02±4.88
A'	164.09±1.40	0.83±0.2887	0.15±0.0163	78.09±9.76
C'	155.68±1.40	0.75±0.2500	0.23±0.0002	97.62±9.76
E'	152.87±1.40	1.17±0.2887	0.34±0.0003	170.83±4.88
F'	147.26±1.40	1.67±0.2887	0.32±0.0326	131.78±4.88
I'	143.06±2.80	1.17±0.2887	0.20±0.0282	82.97±4.88
K'	151.47±2.81	1.75±0.2500	0.11±0.0001	131.78±4.88

The saponification index of sample oil sesames seeds from different locations varied significantly among the studied cultivars from 143.06 to 173.91mg KOH / g of oil, for cultivars I' and U, respectively (Table II). These values are slightly lower than those reported by [63] (192 mg KOH/g of oil) and [67](190.74 mg KOH/g of oil).

Peroxide value is an indication of rancidity. It is the most important indicator of the stability of edible oils [51]. Therefore, a high peroxide value (Table II) indicates poor resistance of the oil to peroxidation during storage. The difference between Moroccan cultivars was significant ($p < 0.05$). The peroxide values derived from Moroccan cultivars ranged from 0.75 to 2.83 meq O2 / kg oil, which are below the maximum acceptable value of 10 meq O2 / kg set by the Codex Alimentarius Commission [1]. These values are consistent with those reported by [64] and [67], and higher than those found by [20]. These value are higher than those reported for Morocco (2.7 ± 0.5), Soudan 6.9 ± 0.16, Congo 0.06 ± 0.1 and Nigeria (3.95 ± 2.1) [37]. This oxidative stability was due to the presence of lignin and tocopherols (natural antioxidant) in sesame seeds was indicted for resistance to oxidation. These results suggested that sesame seed oil stability to oxidation is relatively good, which is due to the presence of antioxidants (sesamol, sesamolin and sesamin) together with tocopherols. The iodine value is a measure of the total number of double bonds present in fats and oils [38]. High iodine-value oil contains a greater number of double bonds than low iodine-value oil and has usually a reduced oxidative stability [93]. A higher degree of unsaturation in given oil led to a higher iodine value [73]. Iodine values ranged from 78.1 to 170.8 g of I2 / 100g oil (Table II). These results are consistent with those found by [64; 67; 20; 63; 90]. The iodine value recorded was higher in all cultivars, indicating a higher concentration of unsaturated fatty acid. Iodine values were reported to vary largely among cultivars, thus [78] reported lower values ranging from117.2 g to 116.5 g of I2/100g of oil in many Indian and Ethiopian sesame varieties, while [90] reported higher values (163.0 and 161.0 g of I2/100g of oil).

The formation of hydroperoxides is accompanied by the generation of conjugated diene measured by absorptivity at a wavelength of 232–234 nm [41]. The hydroperoxide and the conjugated diene reflect the degree of formation of primary products of lipid oxidation [41]. Both measurements have been used to determine the addition of oil to pure ones [65]. The higher concentration of conjugated dienes and trienes induce greater amounts of K232 and K270. Table III illustrates the values of extinction at 232nm and 270 nm for the sesame oils from Moroccan cultivars. The extinction coefficient at 232 nm (K232), which measures the amount of conjugates dienes, varies between 0.99 and 6.49. The secondary oxidation compounds of oils evaluated by measuring the extinction coefficient at 270 nm (K270) recorded values ranging from 0.25 to 2.18. These reported values are consistent with those reported by [34] and close to those found by [2] for olive oil (232 nm range from 2.86 – 3.45 and 270 nm range from 0.32 – 0.62), and superior to those reported by [40] for argan oil (at 232nm from 1.02 -1.49 at 270nm from 0.18-0.25). At the same peroxide value, the K232 and K270 for sunflower, olive, and the pumpkin seed oils were reported to be 4.93 and 0.51, 3.32 and 0.65, and 8.88 and 1.99, respectively [54]. This Value was higher than those reported (1.73) by [37].

TABLE III. Values of specific extinction in UV at 232 nm, 270 nm and Δk value of different sesame oils cultivars from Tadla Azilal region in Morocco.

Sesame seed oil cultivars	K_{232} (232nm)	K_{270} (270nm)	$\Delta K=K_{270}-(K_{266}+K_{274})/2$
D	6.49	0.7801	-0.02775
F	0.996	0.2499	-0.0067
K	6.49	1.0651	-0.0343
O	3.2534	0.9854	-0.02185
P	3.1764	0.8973	-0.02665
R	3.4067	1.9489	-0.0203
U	3.5451	2.1885	-0.0233
A'	3.4519	2.1263	-0.02625
C'	3.0491	0.8834	-0.0305
E'	2.7645	0.7251	-0.028
F'	2.9665	0.894	-0.0281
I'	2.9617	0.9125	-0.0304
K'	2.9277	0.9041	-0.02495

As reported in Table IV the variations in saturated fatty acid (SFA), unsaturated fatty acid (UFA), monounsaturated fatty acid (MUFA) and polyunsaturated fatty acid (PUFA) the cultivars (P) exhibited the highest UFA content (81.77%) and the lowest SFA (18.24%). High level of UFA increases the oil quality, allowing this oil to be suitable for human consumption. The highest PUFA content (44.3%) was recorded for the cultivars (P). PUFA are considered as essential and they must be brought in the quotidian diet to the human organism which can't synthesize them [42]. Oils rich in PUFA are important for the market of drying oils (drying index >70), used in paint and coasting as well as in printing inks, which are industrial applications with a growing market [87]. Also, oils particularly rich in linoleic acid are used as a raw material in the manufacture of conjugated linoleic acid [52], a novel therapeutic nutrient with promising antioxidant and anti-tumor properties [18]. This fatty acid has also important application as a component of skin care products [28].

The values of Oleic desaturation ratio (ODR) and linoleic desaturation ratio (LDR) indicating, the efficiency of the desaturation systems from 18:1 to 18:2 and from 18:2 to 18:3, respectively, are shown in Table IV. Mean value of ODR (0.52) was found to be quite high in comparison with that of LDR (0.012). These values explain the observed high content of 18:2 and the observed low content of 18:3 in the present research (Table IV. The highest value of LDR (0.016) is in cultivars (C) which exhibited the highest linolenic acid content in the collection (Table IV). Relatively higher average values of ODR and LDR explain the increase of C18:3 content [88].

TABLE IV. Saturated fatty acid, unsaturated fatty acid, Monounsaturated fatty acid, polyunsaturated fatty acid, oleic desaturation ratio and linoleic desaturation ratio of seed oil of different Moroccan sesame cultivars from various locations of Tadla-Azilal region

Sesame oils cultivars	SFA	UFA	MUFA	PUFA	ODR	LDR	PUFA/ SFA	C18 :1 /C18:2
D	20.04	79.97	37.9	42.07	0.529	0.011	2.1	0.901
F	18.77	81.23	38.98	42.25	0.522	0.01	2.25	0.923
K	18.91	81.09	39.24	41.85	0.518	0.01	2.21	0.939
O	18.46	81.54	38.48	43.06	0.531	0.014	2.33	0.897
P	18.24	81.77	37.47	44.3	0.544	0.013	2.43	0.848
R	18.62	81.38	39.34	42.04	0.519	0.012	2.26	0.937
U	18.43	81.56	40	41.56	0.512	0.012	2.26	0.964
A'	19.94	80.06	40.57	39.49	0.496	0.013	1.98	1.031
C'	19.62	80.38	39.53	40.85	0.511	0.012	2.08	0.97
E'	19.48	80.30	38.99	41.31	0.517	0.013	2.12	0.947
F'	19.57	79.82	38.7	41.12	0.518	0.013	2.1	0.943
I'	19.12	80.49	37.73	42.76	0.534	0.012	2.24	0.884
K'	19.55	80.28	39.42	40.86	0.512	0.012	2.09	0.967
Average	19.13	80.76	38.95	41.81	0.528	0.012	2.18	0.93

SFA: saturated fatty acid, UFA: unsaturated fatty acid, MUFA: monounsaturated fatty acid, PUFA: polyunsaturated fatty acid, ODR: oleic desaturation ratio, LDR: linoleic desaturation ratio, FFA: Free fatty acid

The high ODR values imply that the biosynthesis pathway was efficient in the formation of PUFA (18:2 and18:3) from desaturation of MUFA (18:1). Nevertheless, the low LDR values indicate that this pathway was not so efficient in the formation of 18: 3 from desaturation of 18:2. Consequently, 18:3 content was reduced and 18:2 content increased to reach a concentration higher than that of 18:1. Anyway, oleic and linoleic acids are the major components of Moroccan sesame seeds oil. On the other hand, the average ratio between PUFA and SFA was 2.18, which is lower than values found in previous studies in Iran: 3.03 [84] and 3.18 [79]. The ratio C18:1/C18:2 was 0.93 similar than those reported for the codex and for the sesame from Egypt, Turkey, Congo, sudan [37; 33; 63; 86; 46]. Therefore, a variability was observed between the different localities, the higher for A' genotype, and the smaller for P genotype. The difference was due to edaphic conditions especially the effect of temperature [24; 49].Oleic acid is the main mono unsaturated fatty acid of sesame seed oil ([27]. 2006). The ratio Oleic/linoleic for sesame seeds oil varied from 0.84 to 1.03 compared to Sanflower (0.26), Rapseed (2.89), Olive (0.03), Peanut (1.68), Soybean (0.43), Corn (0.5), Flax (1.21), Coprah (4) and Plam oil (3.8)[45].

Biochemical Analysis

The total phenolic content (Fig.2) of the methanolic sesame oil extracts ranged from 46.6 to 57.6 mg GAE/Kg of oil. The highest total phenolic content was recorded in cultivars (R). Oil extracted from cultivars (E') recorded the lowest polyphenolic content. These values are higher than those found by [34] (23mg GAE/Kg,) and by [20](14.21mg CAE/Kg). Sesame oil extracts contained higher total phenolic content compared to other commonly available vegetable oils [8].This difference may be due to extraction techniques of oil, environmental and ecological characteristics of the particular growing area [34] and the effect of organic and bio-organic fertilization on total phenolics (TPC), total flavonoids as reported by [76] on cultivars of fennel. It can be explained by the role of organic fertilizers in the biosynthesis which induces the acetate shikimate pathway, resulting in higher production of flavonoids and phenolics [81] because a relationship between phenolic compounds, agronomical practices, and harvesting time exist.

In a previous paper [21] reported on the influence of the environment on the FA composition of O-acyl lipids of L. albus seeds. End users and plant breeders need to know whether the quality of lupin grain lots may also be affected by the genotype and, if sizeable genetic differences exist, whether they are consistent across environments or are subject to genotype environment (GE) interaction. The main objective of this work was, therefore, to assess the extent of genotypic and GE interaction effects on the FA composition of L. albus cultivars grown in subcontinental or Mediterranean-climate conditions. Since it is not possible to differentiate between effects of soil and climatic conditions, environment is comprised of both soil and climatic conditions.

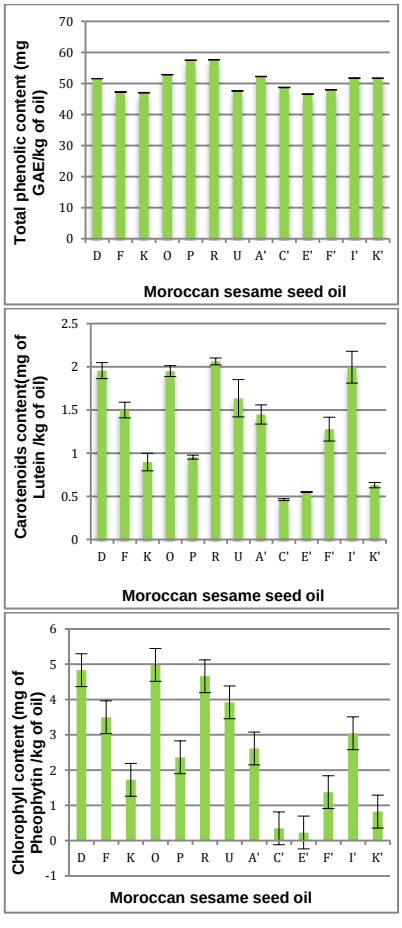

Fig. 2 *Total phenolic content (a), Carotenoids contents (b) and Chlorophyll content(c) of sesame seed oil cultivars from Moroccan region of Tadla-Azillal.*

Chlorophyll and carotenoids are important quality parameters because they correlate with color, which is a basic attribute for evaluating oil quality. Their magnitude depends on different factors, such as the fruit ripeness, cultivar, the climatic conditions and the type of soil, and the extraction procedures. Moroccan cultivars exhibited a notable amount of carotenoids ranging from 0.46 to 2.06 mg/kg of oil (Fig. 2) and chlorophylls, ranging from 0.23 to 4.98 mg/kg of oil (Fig. 2), which are responsible for the yellow color of the seed oil. The obtained values are higher than those reported by [20] for raw sesame oil (0.04 mg/Kg of oil of chlorophyll and 2.62 mg/kg oil of carotenoids). The average chlorophyll content recorded in Moroccan sesame cultivars was found to be higher compared to other vegetable oils. The content of chlorophyll of sunflower, date palm and Moroccan Picholine are 0.99, 2.18 and 1.69 mg/kg of oil, respectively [70; 47; 53]. [72] reported that with respect to pigment content, the main effect was the minimum air temperature. Therefore, regardless of cultivars, observed variations are due in part to environmental effect. Local conditions reported to have significant effect on rapeseed [55], oats and barley [68], soybean [31], and on sunflower [60; 88]. The variability of oil content was due to the date of sowing [29; 30] because they influence of thermic conditions during seeds maturation. The Fig. 3 shows the results of the hierarchical analysis (CAH) by the average distance between classes (Pearson correlation). Tree major distinct groups with a very large distance between classes are revealed. The first one consists of a single group and the others are subdivided into to homogeneous subgroups on the basis of all physicochemical characteristics studied.

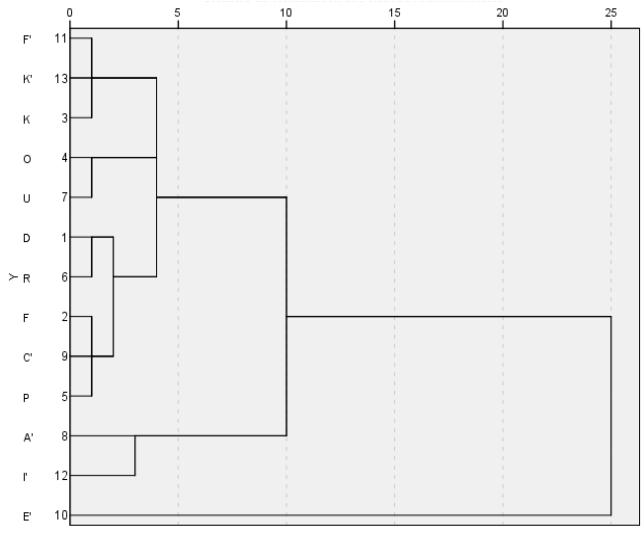

Fig.3 *Dendrogram of groups and under-groups of homogenous individuals on the base of all studied biochemical characteristics namely oil content, thousand weight seed, proteins, total phenolic content, carotenoids, chlorophyll and quality index of oil.*

IV. CONCLUSION

The results of this study indicate that the region of Tadla-Azilal in Morocco is suitable to produce high quality sesame seed oil. The Moroccan sesame seed oil exhibited good physicochemical properties. The result of this study can be used in breeding programs to develop varieties with desirable traits for better adaptation to local environmental conditions. The sesame produces high-quality oil, which can be used for health and industrial purposes. Compared to sesame oil obtained in other sesame producing areas in the world, Moroccan cultivars grown in the region of Tadla-Azilal exhibited an equally high quality of oil. However, seeds composition is largely influenced by genetic and environmental factors. Our study deals with the characterization of the accumulation of seed components useful for industrial transformations by the choice of cultural practices and genotypes. This study of Moroccan sesame should compliment other molecular studies to better identify strong genotypes that suit the region's agronomical conditions with high potential to produce quality oil and best adaptation to climatic conditions of other Morocco region than Tadla Azilal.

REFERENCES

[1] Abayeh OJ, Aina EA, Okuonghae CO (1998). Oil content and oil quality characteristics of some Nigerian oil seeds. J. Pure Appl. Sci. 1:17-23.

[2] Abdalla I, khaddor M, Boussab A, El Garrouj D, Souhial B (2014). Physical and Chemical Characteristics of Olive Oils from Cooperatives for Olive Growers in the North of Morocco. Int. J. of Basic & Appl. Sci.14 (2):4-11.

[3] Abdullahi Y, Adeniyi MO, Ihekwuemere, CA, 1991. Countdown to senior secondary certificate exams. Agric. Science. Evans Brothers, Nigeria. 150pp.

[4] Abou-Gharbia HA, Shehata AAY, Shahidi FF (2000). Effect of processing on oxidative stability and lipid classes of sesame oil. Food Res. Intl., 33: 331-340.

[5] AFNOR NFT 60-204, 1985. Determination of acid value and acidity (titration methods), French Association for Standardization AFNOR, Paris.

[6] AFNOR NFT 60-206, 1990. Determination of saponification value, French Association for Standardization AFNOR, Paris.

[7] AFNOR NFT 60-220, 1995. Determination of peroxyde value, French Association for Standardization AFNOR. Paris.

[8] Aleksander S, Malgorzata N, Elenora L (2008). The content and antioxidant activity of phenoilc compounds in cold pressed plant oils. J. of Food Lipids, 15:137-149.

[9] Alpaslan M, Boydak E, Demircim M, 2001. Protein and oil composition of soybean and sesame seed grown in the Harran (GAP) area of Turkey.

Session 88B, Food Chem.: Food Composition and Analysis. IFT Annual Meeting - New Orleans.

[10] Anilakumar KR, Pal A, Khanum F, Bawa AS (2010). Nutritional, medicinal and industrial uses of sesame (*Sesamum indicum* L.) seeds- an overview. Agric. Conspec. Sci. (ACS), 75 (4):159-168.

[11] Annex IX- Regulation (CEE) No 2568/91 of the European Commission of 11 July 1991.

[12] Annex XVI- Regulation (CEE) No 2568/91 of the European Commission of 11 July 1991.

[13] Arslan D, Karabekirb Y, Schreiner M (2013). Variations of phenolic compounds, fatty acids and some qualitative characteristics of Sarıulak olive oil as induced by growing area. Food Res. Int. 54: 2, 1897–1906.

[14] Asghar A and Majeed MN (2013). Chemical characterization and fatty acid profile of different sesame verities in Pakistan. Am. J. of Sci. and Ind. Res., ISSN: 4.6:540-545.

[15] Ashri A, 1998. Sesame breeding. Plant breeding reviews. 16:179-228.

[16] Baydar H and Turgut (1999). Variation of certain characters and line selection for yield, oleic and linoleic acid in the Turkish sesame (s*esamum indicum* L.) populatios J.Agr and Forest, 23:431-441.

[17] Bedigian D (2003). Evolution of sesame revisited: domestication, diversity and prospects. Genet. Resour. Crop Ev. 50(7):779–787.

[18] Belury MA (2002). Inhibition of Carcinogenesis by Conjugated Linoleic Acid: Potential Mechanisms of Action. Recent Advances in Nutritional Sciences. Am. Soc. for Nutr. Sci. 132(10): 2995-2998.

[19] Biabani AR and Pakniyat H (2008). Evaluation of seed yield-related characters in sesame(Sesamum indicum L.) using factor and path analysis. Pak. J. Biol. Sci. 11: 1157-1160.

[20] Borchani C, Besbes S, Blecker C, Attia H (2010). Chemical characteristics and oxidative stability of sesame seed, sesame paste and olive oils. J. Agric. Sci. Tech., 12:585-596.

[21] Boschin G, D'Agostina A, Annicchiarico P, Arnoldi A (2007). The fatty acid composition of the oil from *Lupinus albus* cv. Luxe as affected by environmental and agricultural factors. Eu. Food Res. Tech., 225:769–776.

[22] Bradford, MM (1976). A rapid and sensitive method for the quantification of microgram quantities of protein utilizing the principe of protein- dye binding. Anal. Biochem. 72: 248-254.

[23] Canvin DT (1965). The effect of temperature on the oil content and fatty acid composition of the oils from several oil seed crops. Can. J. Bot. 43 : 63-69.

[24] Champolivier L, and Merrien A (1996). Evolution de la teneur en huile et sa composition en acides gras chez deux variétés de tournesol (oléique ou non) sous l'effet de températures différentes pendant la maturation des graines. Corps Gras Li. 3:140-144.

[25] Chen PR, Chien KL, Su TC, Chang CJ, Liu TL, Cheng H, Tsai C (2005). Dietary sesame reduces serum cholesterol and enhances antioxidant capacity in hypercholesterolemia. Nutr. Res. 25:559–567.

[26] Cheung SC, Szeto YT, Benzie IF (2007). Antioxidant protection of edible oils. Plant Foods for Hum. Nutr. 62(1): 39-42.

[27] Crews C, Hough P, Godward J, Brereton P, Lees M, Guiet S, Winkelmann, W (2006). Quantitation of the main constituents of some authentic grape-seed oils of different origin. J. Agric. Food Chem. 54: 6261–6265.

[28] Darmstadt GL, Mao QM, Chi E, Saha SK, Ziboh VA, Black RE, Santosham M, Elias PM (2002). Impact of tropical oils on the skin barrier: possible implications for neonatal health in developing countries. Acta. Paed. 91: 546–554.

[29] De la Vega AJ, Hall AJ (2002a). Effects of planting date, genotype, and their interactions on sunflower yield: II. Components of oil yield. Crop Sci. 42:1202-1210.

[30] De la Vega AJ, Hall AJ (2002b). Effects of planting date, genotype, and their interactions on sunflower yield: I. Determinants of oil-corrected grain yield. Crop Sci. 42:1191-1201.

[31] Dolde D, Vlahakis C, Hazebroek J (1999). Tocopherols in breeding lines and effects of planting location, fatty acid composition, and temperature during development. J. Am. Oil Chem. Soc. 76 (3): 349-355.

[32] El Asri M, Essahat A, Bouniols A, Mondiès M, 2000. Rendement et qualité des graines du tournesol cultivé sous contrainte hydrique. Résultats des essais en coopération au Maroc et dans le Sud-Ouest de la France. In: Proc. XV International Sunflower Conference, Toulouse, France, I C, pp: 127-132.

[33] El Khier MKS, Ishag KEA, Yagoub AEA (2008). Chemical composition and oil characteristics of sesame seed cultivars grown in Sudan. Res. J. Agric. Biol. Sci. 4(6):761-766.

[34] Elleuch M, Besbes S, Roiseux O, Blecker C, Attia H (2007). Quality characteristics of sesame seeds and by- products. Food Chem. 103: 641-650.

[35] Flagella Z, Rotunno T, Di Caterina R, De Simone G, Ciciretti L, De Caro A, 2000. Effect of supplementary irrigation on seed yield and oil quality of sunflower (*Helianthus annuus* L.) grown in a sub-arid environment. In: Proc. XV International Sunflower Conference, Toulouse, France, I C, pp: 139-144.

[36] Georgios, Z., John, S., Constantinos, B., 2009. Genetic variability and systematic of eleven Pleurotus

species based on izoenzyme analysis. Mycol. Res. 98:329-341.

[37] Gharby S, Harhar H, Bouzoubaa Z, Asdadi, A, El Yadini A, Charrouf Z (2015). Chemical characterization and oxidative stability of seeds and oil of sesame grown in Morocco. J. Saudi Soc. Agri. Sci. (in press).

[38] Gharby S, Harhar H, Guillaume D, Roudani A, Boulbaroud S, Ibrahimi M, Ahmad M, Sultana S, Ben Hadda T, Chafchaouni-Moussaoui I, Charrouf Z (2014). Chemical Investigation of *Nigella sativa* L. Seed Oil Produced in Morocco. J. Saudi Soc. Agric. Sci. (in press).

[39] Gharby S, Harhar H, Guillaume D, Haddad A, Charrouf Z (2012). The origin of virgin argan Oil's high oxidative stability unraveled. Nat. Prod. Commun. 7:621-624.

[40] Gharby S, Harhar H, Guillaume D, Haddad A, Matthäus B, Charrouf Z (2011). Oxidative stability of edible argan oil: A two year study. Food Sci. Tech. 44(1):1-8.

[41] Guille´n M D, Ruiz, A (2004). Formation of hydroperoxy- and hydroxyalkenals during thermal oxidative degradation of sesame oil monitored by proton NMR. J. Lipid Sci. Tech. 106:680-687.

[42] Gunstone FD (1992). γ-Linolenic acid-Occurrence and physical and chemical properties. Prog. Lipid Res., 31: 145-161.

[43] Hall C, Fitzpatrick KC, Kamal-Eldin A, 2009. Flax, perilla and camelina seed oils: α- linolenicacid-rich oils. In: Moreau, R.A. and Kamal-Eldin, A. (eds) Gourmet and health-promoting specialty oils. AOCS press, Urbana, IL, USA, pp: 151-183.

[44] Harris HC, McWilliam JR, Mason WK (1978). Influence of temperature on oil content and composition of sunflower seed. Aust. J. Agri. Res. 29:1203-1212.

[45] Harwood JL (1988). Fatty acids metabolism. Annual Review of Plant Physiology and Plant Molecular Biology, 39: 101-138.

[46] Hassan MAM (2012). Studies on Egyptian sesame seeds (*Sesamum indicum* L.) and its products 1 – physicochemical analysis and phenolic acids of roasted Egyptian sesame seeds (*Sesamum indicum* L.). World J. Dairy Food Sci. 7 (2): 195-201.

[47] Herchi W Kallel H, Boukhchina S (2014). Physicochemical properties and antioxidant activity of Tunisian date palm (*Phoenix dactylifera* L.) oil as affected by different extraction methods. Food Sci. Tech. 34(3):464-470.

[48] Kim JH, Seo WD, Lee SK, Lee YB, Parka CH, Ryu HW, Lee JH (2014). Comparative assessment of compositional components, antioxidant effects, and lignan extractions from Korean white and black sesame (*Sesamum indicum* L.) seeds for different crop years, J. OF Funct. Foods. 7: 495 - 505.

[49] Lajara JR, Diaz U, Diaz Quidiello R (1990). Definitive influence of location and climatic conditions on the fatty acid composition of sunflower seed oil. J. Am. Oil Chem. Soc. 67: 618-623.

[50] Lazarou D, Grougnet R, Papadopoulos A (2007). Antimutagenic properties of a polyphenol-enriched extract derived from sesame seed perisperm. Mutat. Res., 634: 163-171.

[51] Lee J, Lee Y, Choe E (2008). Effects of sesamol, sesamin and sesamolin extracted from roasted sesame oil on the thermal oxidation of methyl linoleate. LWT. Food Sci. Tech., 41:1871-1875.

[52] Ma DW, Wierzbicki AA, Field CJ, Clandinin MT (1999). Conjugated linoleic acid in canadian dairy and beef products. J. of Agric. Food Chem., 47: 1956–1960.

[53] Mansouri F, Ben moumen A, Lopez G, Fauconnier M, Sindic M, Serghini-Caid H, Elamrani A, 2013. Preliminary Characterization of monovarietal virgin olive oils produced in eastern area of Morocco. Inside Food Symposium. 9-12 April 2013, Leuven, Belgium, pp: 9-12.

[54] Markovic VV, Bastic LV (1975). Characteristics of Pumpkin Seed Oil. J. Am. Oil Chem. Soc. 53: 42–44.

[55] Marwede V, Schierholt A, Mollers C, Becker HC (2004). Genotype X environment interactions and heritability of tocopherol contents in canola. Crop Sci. 44 (3): 728-731.

[56] Mekki BB, El-Kholy MA, Mohammed EM (1999). Yield, oil and fatty acids contents as affected by water deficit and potassium fertilization in two sunflower cultivars. Egypt. J. Agron. 21: 67-85.

[57] Minguez-Mosquera MI, Rejano-Navarro L, Gandul-Rojas B, Sanchez- Gomez AH, Garrido-Fernandez J (1991).Color-Pigment Correlation in Virgin Olive Oil. J. Am.Oil Chem. Soc. 68(5):332-336.

[58] Moazzami AA, Kamal-Eldin A (2006). Sesame seed is a rich source of dietary lignans. J. Am. Oil Chem. Soc. 83(8):719–723.

[59] Mondal N, Bhat VK, Srivastava SP (2010) Variation in fatty acid composition in Indian germplasm of sesame. J. Am. Oil Chem. Soc. 87:1263–1269.

[60] Nagao A, Yamazaki M (1983). Lipid of sunflower seeds produced in Japan. J. Am. Oil Chem. Soc. 60: 1654-1658.

[61] Nehdi IA, Sbihi HM, Tan CP, Al-Resayes SI (2014). Seed oil from Harmal (Rhazya stricta Decne) grown in Riyadh (Saudi Arabia): A potential source of d-tocopherol. J. Saudi Chem. Soc. (In press)

[62] NF EN ISO 10565, 1998 .Oilseeds - Simultaneous determination of oil and moisture content - spectrometric method using pulsed nuclear magnetic resonance.

[63] Nzikou JM, Matos L, Bouanga-Kalou G, Ndangui CB, Pambou-Tobi NPG, Kimbonguila A, Silou Th, Linder M, Desobry S (2009). Chemical composition on the seeds and oil of sesame (*Sesamum indicum* L.) Grown in Congo Brazzaville. Adv. J. Food Sci. Technol. 1 (1): 6–11.

[64] Ogbonna PE, Ukaan SI (2013). Chemical composition and oil quality of seeds of sesame accessions grown in the Nsukka plains of South Eastern Nigeria. Afr. J. Agric. res. 8 (9): 797-803.

[65] Ogutcu M, Mendes M, Yilmaz E (2008). Sensorial & Physico-Chemical Characterization of Virgin Olive Oils Produced in Çanakkale. J. Am. Oil Chem.Soc. 85: 441-456.

[66] Orrun ˜ o E, Morgan MRA (2007). Purification and characterization of the 7S globulin storage protein from sesame (*Sesamum indicum* L.). Food Chem. 100: 926-934.

[67] Paul ED (2013). Extraction and Characterization of Oil from Sesame Seed. Res. J. Pharma. Biol. Chem. Sci. 4 (2): 752-757.

[68] Peterson D M, Qureshi AA (1993). "Genotype and environment effects on tocols of barley and oats". Cereal Chemistry 70 (2): 157-162.

[69] Philip JK, Kerui Z, Jestina BK, Huiming Z, Haifeng Q, Kexue Z (2007). Retraction - Biologically active components and nutraceuticals in sesame and related products: a review and prospect. Trends Food Sci. Technol. 19(4): 221.

[70] Premović TD, Dimić EB, Takači AA, Romanić RS (2010). Influence of impurities and hull content in material for pressing on sensory quality cold –pressed sunflower oil. BIBLID: 1450-7188. 41: 69-76.

[71] Rangkadilok N, Pholphana N, Mahidol C, Wongyai W, Saengsooksree K, Nookabkaew S, Satayavivad J (2010). Variation of sesamin, sesamolin, and tocopherols in sesame (*Sesamum indicum* L.) seeds and oil products in Thailand. Food Chem. 122: 724–730.

[72] Romero M P, Tovar MJ, Ramo T, Motilva M J (2003). Effect of crop season on the composition of virgin olive oil with protected designation of origin “Les garrigues”. J. Am. Oil Chem. Soc. 80(5): 423-430.

[73] Ronald SK, Ronald S, 1989. Pearson’s Composition and Analysis of Food (9th edition). Longman Publishers. London ,UK 2:4-8.

[74] Rondanini D, Savin R, Hall AJ (2003). Dynamics of fruit growth and oil quality of sunflower (*Helianthus annuus* L.) exposed to brief intervals of high temperature during grain filling. Field Crops Res. 83:79-90.

[75] Sadat B, Haghighian KM, Alipoor B, Mahdavi A, Jafarabadi M, Moghaddam A (2013). Effects of sesame seed supplementation on clinical signs and symptoms in patients with knee osteoarthritis. Int. J. Rheum. Dis. 16: 578–582.

[76] Salama ZA, El Baza FK, Gaafara AA, Zaki MF (2015). Antioxidant activities of phenolics, flavonoids and vitamin C in two cultivars of fennel (*Foeniculum vulgare* Mill.) in responses to organic and bio-organic fertilizers. J. Saudi Soc. Agric. Sci.14(1): 91–99.

[77] Scalbert A, Monties B, Janin G (1989). Tannins in wood: comparison of different estimation methods. J. Agric. Food Chem. 37(5):1324-1329.

[78] Seegeler CJP, 1983. Oil Plants in Ethiopia, their Taxonomy and Agricultural Significance. Pudoc, Wageningen

[79] Sharif A, Farhoosh R, Haddad Khodaparast MH, Tavassoli Kafrani MH (2009). Antioxidant Activity of Bene Hull Oil Compared with Sesame and Rice Bran Oils During the Frying Process of Sunflower Oil. J. Food Lipids, 16: 394-406.

[80] Shankar RR, Eckert G J, Saha C, Tu W, Pratt JH (2005). Thechange in blood pressure during pubertal growth. J. Clin. Endocrinol. Metab. 90: 163–167.

[81] Sousa CDM, Pereira JA, Pereira A, Bento MA, Rodrigues DS, García P, Valentão G, Lopes F, Ferreres RM; Seabra PB (2008). Andrade Multivariate analysis of tronchuda cabbage (*Brassica oleracea* L. var. costata DC) phenolics: influence of fertilizers. J. Agric. Food Chem. 56: 2231–2239.

[82] Stefanoudaki E, Kotsifaki F, Koutsaftakis A (2009). Classification of virgin olive oils of the Two major cretan cultivars based on thier fatty acid composition. J. Am. oils Chem. Soc. 76: 623-626.

[83] Talha MP, Osman F (1974). Effect of soil water stress on water economy and oil composition in sunflower (*Helianthus annuus* L.). J. Agric. Sci. Cambridge. 84: 49-56.

[84] Tavakoli J, Khodaparast MHH, Kenari RE, Lari MA, [79] A (2013). Evaluating antioxidant activity of kolkhung skin oil as a new edible source in Iran. Iran. Food Sci. Technol. Res. J. 9(1): 61-67.

[85] Trémolières A., Dubacq J.P., et Drapier D., 1982. Unsaturated fatty acids in maturing seeds of sunflower and rape: regulation by temperature and light intensity. Phytochemistry, 21, 1, 41-45.

[86] Ünal, M. K.; Yalçin, H.(2008).Proximate composition of Turkish sesame seeds and characterization of their oils.Grasas yAceites, v. 59, p. 23-26.

[87] Van De Mark M. R. and Sandefur K. 2005. Vegetable oils in paint and coatings. AOCS, 478-481

[88] Velasco L. et Fernandez-Martinez J.M., 2003. Identification and genetic characterization of new sources of beta- and gamma-tocopherol in sunflower germplasm. Helia, 26, 17-24.

[89] Visavadiya, N. P., Soni, B., Dalwadi, N. 2009. Free radical scavenging and antiatherogenic activities of sesamum indicum seed extracts in chemical and biological model systems. Food and Chemical Toxicology, 47, 2507.

[90] Weiss, E. A. 1983. Sesame. In: "Oilseed Crops". Longman Inc., New York. PP. 282- 340.

[91] Yokota, T., Matsuzaki, Y., Koyama, M., Hitomi, T., Kawanaka, M., Enoki-Konishi, M., Okuyama, Y., Takayasu, J., Nishino, H., Nishikawa, A., Osawa, T., Sakai, T. 2007. Sesamin, a lignan of sesame, down-regulates cyclin Dl protein expresson in human tumor cells. Cancer Science, 98, 1447-1453.

[92] Yu, L., Shouxian, W., Yonggang, Y., Feng, X., 2013. Evaluation of genetic diversity of Chinese Pleurotus ostreatus cultivars using DNA sequencing technology. Ann. Microbiol. 63, 571-576.

[93] Zine, S., Gharby, S., El Hadek, M., 2013. Physicochemical characterization of opuntia ficus-indica seed oil from Morocco. Biosci. Biotechnol. Res. Asia 10 (1), 1-7.