

# Oil, fatty acid and tocopherol contents of some *aromatic plant seeds*

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The oil contents of the seeds were found to range between 5.9% (fenugreek) and 47.6% (blackcumin). While oleic acid contents of oils vary between 17.49% (fenugreek) and 78.30% (coriander), linoleic acid contents ranged from 10.78% (fennel) to 52.11% (blackcumin). The highest linolenic acid content (20.75%) was established in fenugreek oil. While fenugreek oil contains 1161.7 mg/100g  $\alpha$ -tocopherol, blackcumin oil contained 28.4 mg/100 g  $\beta$ -tocotrienol. In addition, coriander oil contained 48.1 mg/100 g  $\beta$ -tocotrienol. Total tocopherol contents of fenugreek, blackcumin and coriander oils were reported at 1202.88, 56.49 and 62.58 mg/100g, respectively.

**Keywords:** Oil, Fatty acid, Tocopherol, Labiatae, Leguminosae, Ranunculaceae and Umbelliferae