

Fatty Acids Composition of Grape Seeds Oil of Morocco

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The importance of unsaturated fatty acids in foods is well recognized. The classes of unsaturated fatty acids include MUFAs (monounsaturated fatty acids), e.g. oleic acid (18:1) and PUFAs (polyunsaturated fatty acids) of the ω -6 and ω -3 families. The major dietary ω -6 PUFAs include linoleic (18:2), gamma linolenic (18:3), and arachidonic (20:4) acids, whereas major ω -3 PUFAs include alpha linolenic (18:3), eicosa pentaenoic (20:5), docosa pentaenoic (22:5) and docosa hexaenoic (22:6) acids. The composition (in percentage) of fatty acid of Grape seeds oil (yield : 13%) of Morocco was found to be as follows :

Palmitic acid	8,14
Palmetoleic acid	0,10
Stearic acid	5,34
Oleie acid	17,65
Linoleic acid	67,60
Arachidic acid	0,22
Gadoleic acid	0,22

Experiments was using Hewlett-Packard Gas chromatograph with a capillary column and a flame ionization detector.

The chemical and physical characteristics (acid, iodine and peroxide numbers and a saponification value) were determined.

Keywords : Grape seeds oil, Fatty acids, Nutritional quality,Capillary Gas Chromatography