

EFFECT OF SOME AGRICULTURAL TREATMENTS
ON THE BIOCHEMICAL CONSTITUENTS
OF SAFFLOWER SEED OIL.

BY

ABDEL MONEIM KAMAL MOHAMED
B.Sc. Agriculture

Thesis

Submitted in partial fulfilment of the requirements

For the degree of M.Sc.

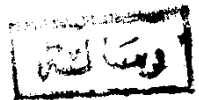
i n

HORTICULTURE

Faculty of Agriculture

Ain Shams University

(1970)



3867



EFFECT OF SOME AGRICULTURAL TREATMENTS
ON THE BIO-CHEMICAL CONSTITUENTS
OF SAFFLOWER SEED OIL.

BY
ABDEL MONEIM KAMAL MOHAMED
B.Sc. Agriculture

This thesis for the degree of M.Sc. in Horticulture
has been approved by:-

Abdel M. El-Ghannagy
14/7/95
Abdel M. El-Ghannagy
Abdel M. El-Ghannagy

Date: 1 / / 1970.



ACKNOWLEDGEMENT.

The author is greatly indebted to Prof. Dr. Amin El-Gamasy, Professor of Horticulture, Faculty of Agriculture, Ain Sham University, Cairo., for his supervision, inspiration guidance and help throughout the whole course of research.

The author is also indebted to Prof. Dr. Mohamed Abdel Moneim Kamal, Chairman of the Agricultural Biochemistry, Faculty of Agriculture, Ain Shams University, Cairo., for his supervision, advice and encouragement through the course of this work.

Thanks are also due to the staff members of the Grain and Bread Technology Research Section, Ministry of Agriculture for giving all the facilities in their laboratories, with special regards to Mr. Kamal Fayek Kamel for his kind help.

The author seizes this opportunity to thank Mr. Abdel Reheim S. Malash, General Director of Agricultural Products Marketing & Exportation Board for giving all the facilities and encouragement to carry on this research work.

C O N T E N T S.

	Page
INTRODUCTION	
<u>SECTION I</u> : Description of Plant.....	1
<u>SECTION II</u> : Review of Literature.....	3
<u>SECTION III</u> : Experimentation.....	17
Cultural Operations.....	17
Sampling.....	20
Analysis of Seeds.....	21
Properties of the Oil.....	23
Physical Properties of the Oil.....	24
Chemical Properties of the Oil.....	25
Statistical Analysis.....	31
<u>SECTION IV</u> :Results and Discussion	
<u>PART I</u> : Morphological Properties of safflower plant.....	32
Top/root ratio of safflower plant.....	48
<u>PART II</u> : Physical Properties & biochemical constituents of safflower seed.....	57
Physical Properties of safflower seed.....	59
Biochemical constituents of safflower seed..	63

Physical and biochemical properties of safflower seed oil.....	71
Physical properties of safflowerseed oil..	72
Biochemical properties of safflowerseed oil	75
<u>PART III:</u> The correlation between some morphological and biochemical properties of safflower plant.....	82
SUMMARY AND CONCLUSION.....	87
REFERENCES.....	93
ARABIC SUMMARY	

oooooOooooo

I N T R O D U C T I O N

INTRODUCTION.

Cottonseed is still considered the main source for edible oil in the U.A.R. The oil produced locally amounts to about 100,000 tons per annum. The average local consumption of oils and their products is more than 200,000 tons. There is a shortage in local edible oils production from cottonseed or oleaginous seeds which are produced in the country in comparatively very small amounts.

This shortage in the oil production will be more with the great increase in consumption of edible oils and their modern products and substitutes, besides, the large increase of population.

For this reason, it is necessary to search for other sources of oily seeds that could be grown in the country to help the supply of the edible oil production.

Safflower (*Carthamus tinctorius*) is an oilseed crop and

has been known for centuries in India, Middle East and North Africa, where it is the source of dye and edible oil. In this connection, it is interesting to mention that India has grown safflower as an oil crop for probably more than hundred years, it still has the largest area of production and the oil of safflower seed is preferred in cooking.

Safflower was introduced experimentally as an oil crop in the United States in 1925, and nowadays safflower oil is the fastest growing of the edible oils, largely because of its high percentage (68%) of the polyunsaturated fatty acid (linoleic) which is very useful as antiarteriosclerosis.

Because very little or no linolenic acid is in its composition, the oil does not yellow with age, it can be used in colourless varnishes and light coloured paints, (Kewles and Miller "1965").

Meal or seedcake made from safflower seed is a rich protein feed supplement for cattle, sheep and poultry. Meal from unhulled seed contains 18 to 24% of protein and meal from hulled seed, 28 to 50% of protein (U.S. Dept., Agric., 1961).

In U.A.R. safflower seed is grown in Upper Egypt, but

unfortunately, in very small areas till now, and the oil which is extracted by primitive mechanical methods is used for edible purposes and known as "Zeit El Helw". Furthermore, as far as the writer is aware, there is no available data concerning local studies on this oil.

The effect of cultural or fertilizer treatments upon the yield and quality of oil are not yet investigated in U.A.R. Thus, attention should be paid to increase the area of safflower to increase the edible oil production in the country.

The work embodied in this dissertation is concerned with the study of the effect of some plant spacings in the field, and different fertilization treatments upon:-

1. Vegetative growth of the plant.
2. Biochemical constituents of the seeds.

S E C T I O N I .

Description of the plant.

DESCRIPTION OF THE PLANT

Safflower is an annual plant of the Thistle Family. It develops sturdy tap-roots. The coarse stems reach a height of about 1.5 meter. Branching begins from the central stem when the plant is 20 to 45 cm. height. The plant produces many branches with heads at their ends. Each head consists of numerous flowers, and each flower potentially produces a single seed. (cf. fig. I). Each head may produce from 20 to 100 seeds (cf. fig. II). The flower colour varies with variety from red through orange and yellow to white. Leaves are simple, spiny and oblong. The spines do not develop until the plants form heads.

Two varieties of safflower grown in U.A.R. are commercially known under certain names such as "Dakar, means male corresponding to the variety typicus, which is thorny with the outer involuere bracts spinous, and "El-Netaya" (female) which

is smooth or nearly so with outer involuere bracts spinless. In this connection, safflower plant was known as "White Sunflower" (cf Vizern & Guillat "1925").

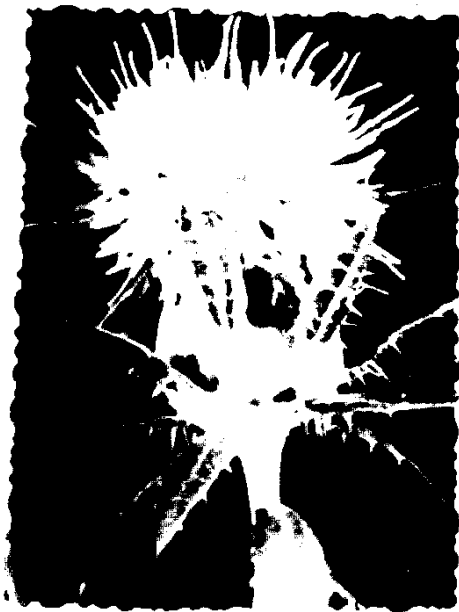


Figure (1)
Safflower Head



Figure (2)
Safflower Seeds

S E C T I O N I I .

REVIEW OF LITERATURE

REVIEW OF LITERATURE

Tamhare (1923) reported that the chief reserve materials in safflower seed are oil and protein. Belyave (1931) found that the oil content and crude protein in some varieties of safflower seed amounted to 11.95-15.35% and 10.69-14.08% respectively. On the other hand, Spozywezy (1957) noticed that seeds of safflower grown in Poland, contain 19.24% oil and the yield of oil per hectare was 350 kg. Milner et al (1945) and Nunn (1961) found that the amount of oil in some varieties of safflower seeds reached to 30-35%. Kohler (1967) found that safflower seeds are of high quality in both oil and protein.

In this connection, Parker et al (1955) reported that the oil of safflower seed can be used as an edible oil or in the foundation of paints and the manufacture of nonyellowing alkyd resins.