Composition, nutritional value and uses of *Ricinodendron heudelotii, Vitex doniana* and *Cleome gynandra* seeds oil, three indigenous oil species: a review

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- Oil seeds provide a range of economic, social, and environmental benefits in sub-Saharan Africa
- *Vitex doniana* Sweet, *Cleome gynandra* (L.) Briq. and *Ricinodendron heudelotii* (Bail.) are wild oil species of high interest
- Three underexploited seed crops contain appreciable amounts of oil which could warrant their screening for increased edible oil production

RESEARCH QUESTION: What are the nutritional composition the existing ethno-cosmetic and ethno-medicinal knowledge of *R. heudelotii*, *V. doniana* and *C. gynandra* seeds and oils?

Tab 1: Composition of R. heudelotti, V. doniana and C. gynandra seeds

	<i>R.</i>	V.	С.
	heudelotti	doniana	gynandra
	Average	Average	Average
Dry matter (%)	41.9	30.05	-
Moisture content (%)	3.16	8.25	-
Crude protein (g/100g dw)	25.79	-	
Crude lipids (g/100g dw)	51.83	28.55	27.35

Tab 2: Physicochemical properties of R. *heudelotti*, V. *doniana* and C. gynandra seeds oil.

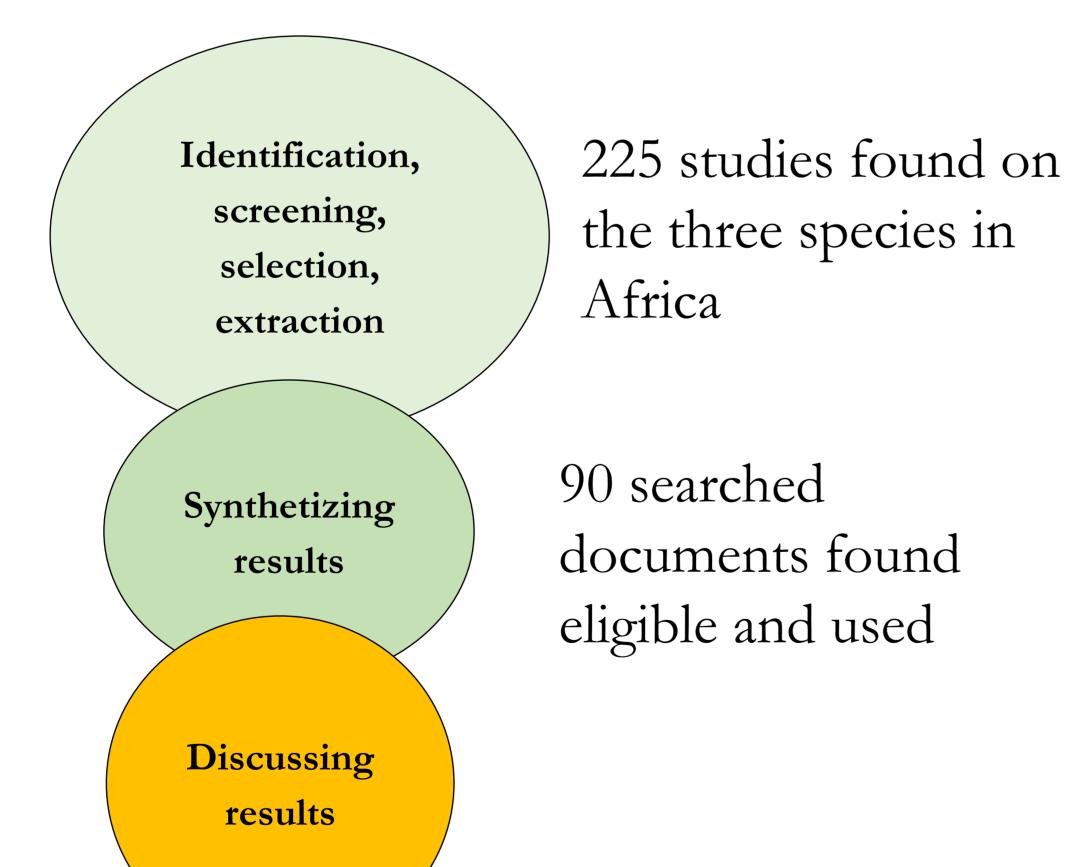
	R. heudelotti	V. doniana	C. gynandra
	Average	Average	Average
Saponification value (mg KOH/g)	147.35	35.50	192.00
Iodine value (gI2/100g)	88.41	113.15	122.5
Acid value (mg NaOH/g fat)	6.34	54.20	-
Peroxide index (meq/kg)	25.91		-
Insaponifiable content (%)	1.50		_
Free fatty acid (%)	1.24	27.00	

Tab 3: Fatty acid content of R. heudelotti, V. doniana and C. gynandra seeds oil

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	R. heudelotti	V. doniana	C. gynandra	
	Average	Average	Average	
Palmitic 16:0	5.75	34.24	11.2	
Palmitoleic 16:1			0.35	
Stearic 18:0	6.5	7.22	6.85	
oleic 18:1	7.3	58.54	21.75	
linoleic 18:2	39.7		58.7	
linolenic 18:3				
Arachidic 20:0			0.15	
Eicosenoic 20:1	0.1		0.1	
lignoceric 24:0	1.2			
α-eleaostearic acid 24:3	50.2			



- Literature review March to August 2020
- Research articles collected from AGORA, Web of Science, Scopus, Science Direct and Google Scholar



Discussion & perspectives

- The three seed oils are polyunsaturated oils
- R. *heudelotii* seeds oil mainly composed of linoleic acid with a polyunsaturated fatty acid namely αeleaostearic
- *C. gynandra* seeds oil mainly composed of linoleic acid and oleic acid
- *V. doniana* seeds oil mainly composed of oleic acid, palmitic acid and stearic acid

Literature review focused on:

- nutritional composition of seeds,
- triglyceride and fatty acid profile
- quality indices and physical properties of derived oils
- chemical composition (triglycerides, and fatty acids) and phytochemical properties

About this poster

This poster was prepared for Tropentag 2021.



R. *heudelotii* seeds oil \rightarrow preparation of fast drying binder and resins; good for salad dressing; in the treatment of cardiovascular diseases (not be used for cooking at high temperature or frying)

V. doniana seeds oil
 production of resin, paint and skin cream

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