28th International Conference on

CHEMISTRY & DRUG DESIGNING

December 05-06, 2018 | Vancouver, Canada

Fatty acid composition, physico-chemical and antibacterial activities of oil extracted from bitter-cola

Aladekoyi Gbenga

Rufus Giwa Polytechnic, Nigeria

Garcinia kola (Bitter cola) is a medicinal plant which is exclusively tropical in distribution. Traditionally, African medicine regards the plant in high esteem. Oil extract from *Garcinia kola* had a deep brown color, percentage yield of 3.3522±0.01, specific gravity of 0.9158±0.01, refractive index of 1.5400±0.01 and viscosity (30°C)(Pas/sec) of 74.4383±0.02 as its physical parameters respectively. All the physical parameters observed were very high compared with normal conventional oil. The chemical parameters were Acid value 17.3910±0.20mg/g, free fatty acid 1.2174±0.20mg/g, iodine value 26.9028±0.10g/100g, saponification value 33.6600±0.2 mmol/kg and peroxide value 24.000±0.2mg/g respectively. The saponification value which is inversely proportional to the mean molecular weight of the glycerides in the oil was very low. The antibacterial activities were *Klebsiella pneumonia* 0.20±0.01, *Streptococcus cereus* 0.60±0.01, *Staphylococcus aureus* 0.50±0.02 and *Salmonella typhii* 0.30±0.01 respectively. The fatty acid composition of the oil were palmitic acid (C16:0) 22.3528 as the only highest saturated fatty acid, oleic acid (C18:1) 26.2410 as the only highest monounsaturated fatty acid, Linoleic acid (C18;2) 42.9273 and linolenic acid (C18:3) as the only polyunsaturated fatty acids present. The oil extracted from this seed showed that the seed had a low yield and the oil is a non-drying oil and very viscous. It can be effectively used for a variety of domestic and pharmaceutical applications for curative purpose and fatty acid composition of this oil, suggest some industrial potentials.

gbengu7@yahoo.com

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