

# **Fatty Acid Composition of Tomato seed Oil of Morocco.**

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Morocco is considered to be one of major tomato country in the world.

The physicochemical properties and chemical composition of oil extracted from two varieties (Oualidia and Agadir) tomato seeds of Morocco were studied by established methods. The oil yield of tomato seeds is about 11% on a dry weight basis. This vegetable oil has low volatility and high viscosity. The fatty acid profile of tomato seed oil shows that there is a predominance of compounds containing an even number of carbonatoms, especially C16 and C18. The total saturated and unsaturated fatty acid composition is 12,65(Oualidia) and 14,34% (Agadir) and 81,04 (Oualidia) and 79,37% (Agadir), respectively,and the most abundant fatty acid is linoleic acid 55.63% (Oualidia) and 56,54% (Agadir).

Extracted lipids were performed by capillary gas chromatography.

*Keywords* : Tomato seed oil; Fatty acid; Oualidia,Agadir, Gas chromatography