

# CONTENTS

Chapter	Particulars	Page No.
<b>I</b>	<b>Introduction and Review of Literature</b>	
	<b>1. Introduction</b>	<b>1-37</b>
	1.1 Oils and Fats	2
	1.2 Proteins	4
	1.3 Amino Acids	5
	1.4 Bio-synthesis of Proteins	6
	1.5 Digestion of Proteins	6
	1.6 Carbohydrates	7
	1.7 Minerals/Trace Elements	7
	1.8 Methods of Analysis	9
	1.9 Problem taken and Work done	14
	1.10 Survey of Literature and References	16
<b>II</b>	<b>Proximate and Ultimate Analyses of Seeds</b>	<b>38-52</b>
	2.1 Annona Squamosa Linn	38
	2.2 Citrullus Vulgaris Var. Fistulosus	38
	2.3 Brassica Oleracea Linn	39
	2.4 Moringa Oleifera Lam.	39
	2.5 Experimental	40
	i. Moisture content	41
	ii. Ash and Organic matter	41
	iii. Fiber	41
	iv. Oil extraction	42
	v. Analysis of oil seed residues	42
	vi. Mineral analysis	43
	vii. Quantitative analysis of cations	44
	. Tables 2.1 to 2.9	44-50
	References	51

---

<b>Chapter</b>	<b>Particulars</b>	<b>Page No</b>
<b>III</b>	<b>Studies on Oils, Fats and Sugars</b>	<b>53-75</b>
3.1	Isolation of Oils	53
3.2	Saponification of the Oils and Isolation of mixed fatty acids	53
3.3	Preparation of Methyl esters of fatty acids	55
3.4	Preparation of Potassium hydroxamates of methyl esters.	55
3.5	Determination of $R_f$ values of fatty acids and their derivatives	56
3.6	Cellulose thin layer chromatography of fatty acids and their derivatives	57
3.7	Detection of Fatty acids present in the oil samples .....	59
	Figures 3.1 to 3.4	63
3.8	Quantitative determination of Fatty acids	61
3.9	Study of Sugars	67
3.10	Paper chromatographic resolution of authentic sugar samples	67
3.11	Cellulose TLC of Authentic Sugar samples	69
3.12	Quantitative Analysis of Sugars in various seeds	72
	References	74
<b>IV</b>	<b>Studies on Proteins and Amino Acids</b>	<b>76-103</b>
4.1	Isolation of Proteins from plant Seeds	76
4.2	Preparation of protein hydrolysates	77
4.3	Examination of Seed protein hydrolysates by Paper and TLC	77
4.4	Staining reagents used for identification of Amino acids	78

---

<b>Chapter</b>	<b>Particulars</b>	<b>Page No</b>
4.5	Unidimensional Ascending paper chromatography of amino acids ....	80
4.6	Ascending cellulose TLC of Amino acids	82
4.7	Unidimensional Descending Paper chromatography of Amino acids ....	84
4.8	Two dimensional Descending Chromatography of Amino acids ....	86
4.9	Two dimensional Ascending Cellulose TLC of seed Protein hydrolysates ....	87
4.10	Qualitative investigation of seed protein hydrolysates...	88
4.11	Estimation of Amino acids in various seed protein hydrolysates ....	90
4.12	Experimental	91
4.13	Estimation of Amino acids by two dimensional chromatography ....	92
4.14	HPLC Analyses of Amino acid composition of seed protein hydrolysates ....	93
	Figures 4.1 to 4.4	98
	References	102
<b>V</b>	<b>Results and Discussion</b>	<b>104-124</b>
	Conclusion	118
	Scope for further work	120
	<b>References</b>	<b>122</b>
	<b>Summary</b>	<b>125</b>