

NAME : SIMRA SIDDIQUI

CMS : 446-2022

COTTONSEED OIL :

Cottonseed oil is the refined, fixed oil obtained from the seed of cultivated plants of *Gossypum harbaceum* Linn (Family : Malvaceae)

Process : The cottonseed, after ginning off the fibers, is decorticated and cleaned of hulls. The kernels are steamed and pressed at about 1500 lb pressure to yield about 30% of oil. The oil, thus obtained, is turbid and reddish in color. It is refined by filtering, decolorizing, and "winter chilling," which removes the stearin. Cottonseed oil is a pale yellow, oily liquid. It is odorless and has a bland taste.

Chemical Constituent : The oil consists of a mixture of glycerides with the following component adds: linoleic (45%), oleic (30%), palmitic (20%), myristic (3%), stearic and arachidic (1% of each).

Uses :

- Cottonseed oil is used for edible purposes. The oil possesses emollient properties and is used in liniments, in several pharmaceutical preparations, as a substitute of Olive oil and in large doses as lubricant cathartic.
- Low grade oil is used in the manufacture of soaps, lubricants and protective, coatings.

SESAME OIL :

Also called Benne oil, Teel oil. Sesame seed is the seed of one or more cultivated varieties of *Sesamum indicum* Linné (Fam. Pedaliaceae).

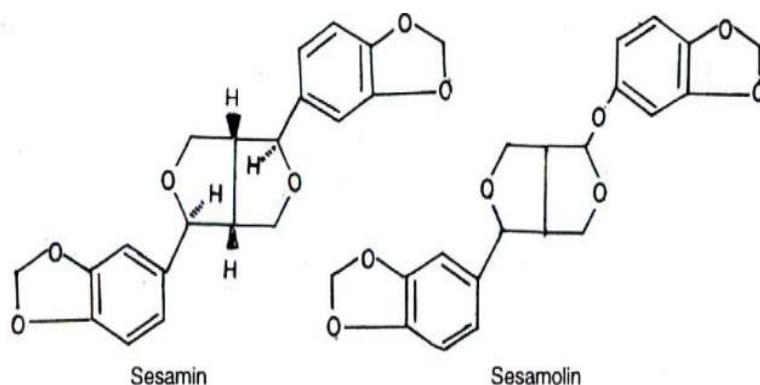
Sesamum is from the Greek sesamon, the original name of the plant; indicum refers to its habitat.

The seeds are small, flattened, oval or ovate, smooth and shiny, and whitish, yellow, or reddish brown. Their taste is sweet and oily. They contain 45 to 55% of fixed oil, 22% of proteins (aleurone), and 4% of mucilage.

Chemical Constituent : Sesame oil consists of a mixture of glycerides of oleic (43%). Linoleic (43%). palmitic (9%), stearic (4%), arachidic, hexadecenoic, lignoceric and myristic acids. It also contains the lignan sesamin (1%) and the related sesamol, and vitamins A and E.

Uses :

- Sesame oil is classed as a pharmaceutical aid and is used as its solvent for intramuscular injections.
- It has nutritive, laxative, demulcent, and emollient properties.



ALMOND OIL :

Sweet almond and bitter almond consist of the ripe seeds of different varieties of *Prunus amygdalus Batsch* (Fam. Rosaceae).

CHEMICAL CONSTITUENT : Almond oil consists of a mixture of glycerides with component acids of the following approximate composition: oleic (77%), linoleic (17%), palmitic (5%), myristic (1%).

Uses :

- Expressed almond oil is an emollient and an ingredient in cosmetics.

SOYABEAN OIL :

Soybean is the ripe seed of *Glycine soja* (Fam. Leguminosae). Soybean oil is the refined, fixed oil obtained from the seeds of the soya plant.

CHEMICAL CONSTITUENT : It consists of a mixture of glycerides with the following component acids: linoleic (50%); oleic (30%); Linolenic (7%); saturated acids, chiefly palmitic and stearic (14%).

Uses :

- Soybeans are used medicinally as a food in diabetes and as a general food for humans and livestock.
- Soybean oil is an ingredient in parenteral nutrients
- Stigmasterol, obtained from the lipid fraction of soybeans, can be used as a precursor for steroidal hormones.