بسم الله الرحمن الرحيم

(وَهُوَ الَّذِي أَنْشَا جَنَّاتٍ مَعْرُوشَاتٍ وَعْيْرَ مَعْرُوشَاتٍ وَالنَّحْلَ وَالزَّرْعَ مُحْتَلِفًا أَكُلُهُ وَالزَّيْتُونَ وَالرُّمَّانَ مُتَشَابِهًا وَعْيْرَ مُتَشَابِهٍ ۚ كُلُوا مِنْ تَمَرِهِ إِذَا أَتُمَرَ وَآتُوا حَقَّهُ يَوْمَ حَصَادِهِ ۖ وَلَا تُسْرِقُوا ۚ إِنَّهُ لَا يُحِبُّ الْمُسْرِفِينَ)

(سورة الأنعام الأية (141))

Dedication

To my Father,

my mother,

my aunt Hannan,

my uncles,

my brothers and my sister.

Acknowledgment

After thanks of Allah the most Gracious the most Merciful

I am mostly indebted to my supervisor Dr.Elfateh Ahmed Hassan for guidance and advice.

Also I would thank my father, my two mothers who helped me emotionally.

Also I extend my thanks to everyone who helped me in completing this project.

Abstract

This study was conducted on seeds of *Acacia Seyal* (Fabaceae (Mimosoideae)) which were collected from *Alkawwa* in White Nile state Sudan during the season 2016.

Solvent extraction technique was utilized to extract the oil from *A.seyal* seeds. The oil content of these seed was found to reach 2.909 3% (W/ W). The extracted oil was subjected to physico chemical evaluation and the results showed that its free fatty acid content was 5.75mg/l, Its Saponification value was 171.93ml/g,

lodine value was 95.67ml/g, Ester value was 165.66ml/g, Peroxide value was 15ml/g, Its moisture content was 6.58%, Density was 0.891g/cm3, Refractive index 1.47, Color was 33.2/6.8 (red/yellow).

The oil was subjected to IR and GC analysis.

الجريت هذه الدراسة علي بذور شجرة الطلحه (عائلة Fabaceae) التي جمعت من منطقة الكوه ولاية النيل الأبيض في السودان في عام 2016م. تم إستخلاص زيت بذور الطلحه عن طريق الأستخلاص بالمذيب وكانت نسبة الأستخلاص $2.909 \approx 5\%$ (وزن/وزن).

تم إجراء الأختبارات الفيزوكيميائيه علي الزيت المستخلص وكانت النتائج كالأتي: كمية الأحماض الدهنية 5.75 ملجم/لتر، قيمة التصبن 93.171 ملجم/لتر، قيمة البيروكسيد 15 ملجم/لتر، وكانت قيمة معامل الأستره 66.165 ملجم/لتر و رقم اليود 95.67 ملجم/لتر وكانت الرطوبه 58.6% واللون (أحمر/أصفر) 33.2/8.6، وقيمة معامل الإنكسار 47.1 والكثافة 91.0 جرام لكل سنتميتر مكعب. كذلك تم تحليل الزيت بجهاز الأشعه تحت الحمراء وكروماتو غرافيا الغاز.

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