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APPENDICES

Appendix I:

	
Tamarind Seeds Sample	Tamarind Powder Sample
	
Start of Extraction	End of Extraction
	
Tamarind Seed Oil	

Appendix 2: Table of component identified by GC-MS

Peak#	R.Time	Peak Report TIC		
		Area	Area%	Name
1	3.443	59313	0.01	Hexanoic acid, methyl ester
2	6.045	138233	0.03	Octanoic acid, methyl ester
3	10.037	2355308	0.56	N-Acetylnorvaline methylamide
4	12.964	774673	0.18	7-Methyl-1-naphthol
5	13.031	203399	0.05	2,3-Pentadienoic acid, 2-ethyl-4-phenyl-, e
6	13.676	2811233	0.67	2-Propenoic acid, 2-cyano-3-[4-(dimethy
7	14.407	293847	0.07	Cyclopropane, 2-methylene-1-phenyl-1-[1-
8	14.727	344410	0.08	Benzene, 1-dimethylamino-4-(2,2-dicyanoc
9	14.781	305539	0.07	Pentadecanoic acid, methyl ester
10	15.019	830498	0.20	Acetaldehyde, (1,3-dihydro-1,3,3-trimethy
11	15.574	534227	0.13	9-Hexadecenoic acid, methyl ester, (Z)-
12	15.616	223724	0.05	7-Hexadecenoic acid, methyl ester, (Z)-
13	15.822	49203691	11.72	Hexadecanoic acid, methyl ester
14	16.578	268375	0.06	Methyl 9-heptadecenoate or 9-17:1
15	16.789	606514	0.14	Heptadecanoic acid, methyl ester
16	17.511	157760687	37.59	9,12-Octadecadienoic acid (Z,Z)-, methyl e
17	17.549	68726708	16.37	9-Octadecenoic acid (Z)-, methyl ester
18	17.735	25885699	6.17	Methyl stearate
19	18.563	778719	0.19	4-Dimethylamino-1-naphthaldehyde
20	19.089	2964605	0.71	Z,Z-3,13-Octadecadien-1-ol
21	19.126	2422172	0.58	9,12-Octadecadienoyl chloride, (Z,Z)-
22	19.253	7146389	1.70	Oxiraneoctanoic acid, 3-octyl-, methyl este
23	19.290	2878477	0.69	cis-11-Eicosenoic acid, methyl ester
24	19.489	13062729	3.11	Eicosanoic acid, methyl ester
25	19.541	2442835	0.58	9,12,15-Octadecatrienoic acid, methyl este
26	19.653	2706806	0.64	8,11,14-Docosatrienoic acid, methyl ester
27	20.424	1245280	0.30	5-tert-Butyl-2,2'-dimethoxy-biphenyl
28	20.778	2686633	0.64	Octadecanoic acid, 9,10-dihydroxy-, methy
29	21.113	23892103	5.69	Docosanoic acid, methyl ester
30	21.873	864467	0.21	Tricosanoic acid, methyl ester
31	22.130	547756	0.13	2-(3-Methoxy-5-methylbenzylidene)-7-met
32	22.360	437338	0.10	17-Methoxy-d-homo-18-norandrosta-4,8,1
33	22.622	44314404	10.56	Tetracosanoic acid, methyl ester
		419716791	100.00	