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## **ABSTRACT**

*Ximenia americana* tree, family Olecaceae is widely distributed in the tropical, subtropical, savanna rich and poor region in Africa, Asia, south America, north America and Europe. The tree used in traditional medicine for fever, headaches, eye lotion and cold.

In this study some the fixed oil was extracted from the seeds of X. americana by solvent extraction technique (soxhlet). The study covers the percentage yield, physical and chemical properties of the oil were studied. The highest oil yield obtained was 51% w/v. The physical properties of the oil were, found to be refractive index (1.477), density (0.937), boiling point (157 °C) and the viscosity can be measured as 42 at 70 °C and 227.58 at 25°C. The chemical properties of the oil were: iodine value (47.59), acid value (0.2805), peroxide value (30), saponification value (11.43), ester value (9.82), and the ratio value (35) and molecular weight of 604 and composed of  $C_{40}H_{76}O_3$ . The major component of the oil was tentatively identified as 14,14 – Dimethyl – 18 – hydroxy octatriocontanoleic.

The results of the study showed that; the oil has high viscosity and low rancidity, but on the other hand the study reveal that the oil is not edible oil because it contains amount of tea seed oil and high peroxide value.

A modification of the general extraction technique used to isolate some compounds from the seed coat (fruit pulp) of the plant origin has been devised. Accordingly, three compounds (designated  $R_1$ ,  $R_2$  and  $R_3$ ) were isolated, and purified using column and thin – layer chromatography. Further spectroscopic analysis using MS and H¹- NMR for compound  $R_1$  indicate that it has a molecular weight of 578 and has a molecular formula of  $C_{35}$   $H_{62}$   $O_6$ . Compound  $R_1$  was tentatively identified as4– Methyl – 28,29

- dihydroxy butatriocontaneic acid. Compounds  $R_2$  and  $R_3$  was isolated in meager amounts that could not be subjected to further studies. Phytochemical screening and thin - layer chromatographic study of these compounds showed that, all these compounds have the same behavior and belong to the class of hydroxy unsaturated acids.

تنتشر شجرة الحميض الأبيض في\_ المناطق الاسوائية ، شـه الاسوائية، السفنا الغنيةـ والسفنا الفقيرـة في\_ كلـ من\_ أساء أفريقياـ، أورباـ وأمريكـ الشالية والجنوبيةـ. ولهذـه الشـرة موضِع الدرايةــ استخدامات عديدة في الطب الشعبي حيث تستخدم في علاج الحمي، الصداع وغيرها.

في هذه الدراسة تم استخلاص زيت من ـ بذرة نبات الحميض ـ الأبيض ـ بالسخدام تقنية ـ الاستخلاص حيث تمت دراسة الخواص الفيزيائية والكيميائية لهذا الزيت. وجد أن (soxhlet) بالمذيب بواسظجهاز ... وجد أن بالمذيب بواسظجهاز ... وجد أن بالمذيب بواسظجهاز ... وجد أن بالمذيب كالمذيب بواسطجهاز ... وجد أن النبات تعطى ناتج حوالي 51% زيت

الغواص الفيزيائية للزيت كالنص كالآتي : معالم الانكىلسر العولي 1.477 ، الكثافة 0.937 ودرجة الغليان 157 درجة مئوية. أما الخواص الكيميائية فهي : العدد اليودي 47.59 ، العدد الحمضي 28.05 ، رقم الغيان 35 درجة مئوية. أما الخواص الكيميائية فهي : العدد اليودي 47.59 ، العدد الحمضي بواسطة طيف البيروكسيد 30 ، عدد التصبن 11.43 ، عدد الاستر 9.82 وتم التعرف علي الوزن الجزئي للزيت بواسطة طيف وأعطي الاسم 14.14- ثنائي ميثيل -18 هيدروكسي أوكتاترايو  $C_{40}H_{76}O_3$  الكتلة وهو 604 ويتكون من كونتانوليك كما أظهرت النتائج أن الزيت الناتج عالي اللزوجة ، واطئ التزنخ ولكنه غير طالح للأكل لاحتوائه

علي كمية من مكون مثل الموجود في بذرة الشاي وهو سام بالإضافة إلي ارتفاع رقم البيروكسيد الجزء الخارجي المغلف للبذرة عبارة عن ثمرة لنبات الحميض الأبيض. أسفرت النتائج عن فصل ثلاثة مركبات من وذلك لاستخدام تقنية الاستخلاص العامة وتمت تنقية هذه المركبات  $R_1,\ R_2,\ R_3$  هذه الثمرة أعطيت الرموز بواسطة كروماتوغرافيا العمود وكروماتوغرافيا الطبقة الرقيقة

يم استخلاصهما بكميات قليلة لم تمكن من إجراء مزيد من الدراسات عليهط..  $R_2$  و  $R_1$  المركبان  $R_1$  أما المركب تم التعرف عليه بواسطة طيف الرنين النووي المغنطيسي وطيف الكتلة۔ حيث۔ وجـ أن له۔  $R_1$  أما المركب وأعطيــ الاسمــ 4 – ميثيل –  $R_1$  ثنائي هيدروكسي  $R_2$  ويتكون من  $R_3$  وزن جزئي يىلـــوي  $R_1$  ويتكون من .

أظهر المبه الكيميائي وكروماتوغرافيا الطبقة الرقيقة أن هذه المركبات تنتمي إلي طائفة في الطبقة المركبات تنتمي المركبات تنتمي الأحماض الهيدر وكسيلية الغير مشبعة

بسم الله الرحمن الرحيم

## Phytochemical Study of $\underline{Ximenia}$ $\underline{Americana}$ . $\underline{L}$ Seeds

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