

Amino Acid Composition of Seed Meals from Forty-One Species of Cruciferae

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Seed meals of 41 species from 29 genera of Cruciferae were analyzed for 18 amino acids. Crude protein content ranged from 14 to 61%; lysine, from 167 to 466 mg. per gram of nitrogen; and methionine, from 62 to 120 mg. Eight seed meals with 34 to 47% crude protein contained high lysine (above 341 mg.) and high methionine (above 95 mg.). Hydroxyproline occurred in all meals examined. By Mitchell's chemical method of evaluating nutritive quality, 31 meals rated scores of 70 or more. By the FAO method, only 17 scored over 70.

DOMESTICALLY PRODUCED VEGETABLE OILS contain glycerides composed predominantly of 18-carbon fatty acids. In contrast, many cruciferous seeds contain oils high in erucic acid, a 22-carbon monoene (7, 8). Such oils or their derived products might have industrial utilization noncompetitive with currently used oils (20). The value of the extracted seed meal depends on its nutritional quality (3, 16), which is most easily indicated by its amino acid composition. Ion exchange chromatography facilitates quantitative analysis for each amino acid needed in this nutritional evaluation. The literature contains few data on the amino acids in cruciferous seeds (14). Therefore, 41 species from 29 genera were analyzed for their amino acids as part of a chemical screening program concerned with plants uncultivated or little cultivated in the U. S. Species of an additional genus, *Lesquerella*, are also being examined and will be reported separately.

There are over 2500 species from 350 genera in the family Cruciferae. The plants are mostly herbaceous and widely adapted, primarily in cool and temperate zones, including arid regions (5). Two cruciferous plants, rape and mustard, are well established, cultivated crops in India, Pakistan, and Canada, but neither is grown for its oil in the U. S. (2). Many other members of Cruciferae are used as vegetables, for condiments, and as ornamentals. Consequently, cruciferous plants with crop potential for the United States may well be found.

Materials and Methods

Preparation of Samples. Each seed meal consisted of kernel and seed coat. Two meals, from *Dithyrea wislizenii* and *Isatis tinctoria*, also contained pericarp. Methods of grinding, extracting, and acid hydrolyzing the samples have been described earlier (18). Hydrolyzates were stored at 4° C. and analyzed within 1 week after preparation.

Methods of Analysis. Nitrogen contents of the solvent-extracted meals, soluble hydrolyzates, and insoluble humins were determined by the Kjeldahl method. Seventeen amino acids were determined with the Spinco Model MS amino-acid analyzer by the method of Spackman, Stein, and Moore (15). Hydroxyproline was separated from aspartic acid by operating the 150-cm. column at 30° and 50° C. Because of its extensive destruction during acid hydrolysis, cystine was determined after oxidation to cysteic acid by the method of Schram, Moore, and Bigwood (13). Tryptophan was not determined because there was no suitable method for the type of material analyzed.

Phenylalanine, threonine, and serine values obtained from a sample of *Brassica juncea* meal hydrolyzed for 96 hours showed respective losses of 7, 16, and 40%, when compared with values from the usual 24-hour hydrolysis. Respective losses of the same amino acids for a 96-hour hydrolysis of *Crambe abyssinica* meal were 11, 13, and 37%.

If the rate of destruction during the first 24 hours of hydrolysis were similar to the rate between 24 and 96 hours, serine, showing the greatest loss at 96 hours, would be about 13% destroyed at 24 hours. No corrections were applied to 24-hour hydrolyzates.

Fourteen analyses of standard solutions containing 19 amino acids and ammonia were determined with the analyzer. The relative standard deviations $\left(\frac{S.D.}{\bar{x}} \times 100\right)$ for the amino acids ranged from 1.7 to 7.3%. Eleven amino acids had relative standard deviations between 3 and 5%. Amino acids eluting from the column near each other—such as glycine and alanine, and tyrosine and phenylalanine—had the highest relative standard deviations.

Methods of Calculation. Amino acid nitrogen (Table I) is the sum of nitrogen from each known amino acid measured colorimetrically as eluted from the ion exchange columns. Ammonia nitrogen was similarly determined. Unknown nitrogen was calculated by difference.

The results for amino acids are expressed on the basis of 1 gram of nitrogen as recommended by the Food and Agricultural Organization of the United Nations. (FAO) (4) (Table II).

Results and Discussion

Crude Protein. In comparison with cereal grains, seeds from Cruciferae are high in protein. Seeds from 15 species contained between 30 and 35%

crude protein and those from 24 contained 20 to 30%. Solvent-extracted meals from 13 species contained 44 and 61% crude protein (Table I) and in this respect compared favorably with commercial, solvent-extracted soybean meal.

In 35 seed meals (Table I), 70.2 to 81.9% of the total nitrogen was accounted for as the common amino acids, and no meal had less than 63.2%. This percentage of total nitrogen may be a more useful measure of the protein content of a meal than the total nitrogen because it is that part of the total nitrogen accounted for as the common amino acids.

Unidentified Nitrogenous Substances. The nitrogen of the insoluble material (humin) from acid hydrolysis is of unknown origin, but may come from amino acids and other nitrogenous compounds modified or reacted with other seed constituents during hydrolysis. In 24 samples, less than 3% of the total nitrogen appeared in the humin. The crude protein contents of these meals ranged from 35 to 61%. In only six samples did more than 5% of the total nitrogen appear in the humin. Their crude protein contents ranged from 14 to 37% (Table I).

Minor ninhydrin-reactive peaks recorded by the instrument accounted for some of the unknown soluble nitrogen. Sixteen unidentified peaks (levulinic acid and related compounds excluded), four absorbing at 440 m μ , and 12 at 570 m μ , appeared in the analyses of 41 cruciferous meals. They eluted in positions ranging from 32 minutes before hydroxyproline ($R_{\text{hydroxyproline}} = 0.853$) to 30 minutes after ammonia ($R_{\text{lysine}} = 1.75$). The largest unidentified peak from any sample occurred in the analysis of the meal from *Lunaria annua*. It eluted at the pH 4.25 breakthrough, 38 minutes prior to methionine ($R_{\text{methionine}} = 0.954$) and, calculated as leucine, represented 0.8% of the nitrogen. The next largest unidentified peak calculated in the same way occurred 45 minutes before lysine ($R_{\text{lysine}} = 0.648$) in the analysis of the meal from *Dithyrea wislizenii* and represented 0.2% of the nitrogen. This same peak, of smaller size, was eluted from all samples and might represent decomposition product(s) of one or more amino acids. Remaining peaks were present in some samples and not in others. The number of unknown peaks eluted from any one sample varied from one to seven. No attempt was made to identify the substances causing these small peaks. Also contributing to the unknown, soluble nitrogen may be degradation products of isothiocyanates and related compounds derived from glucosides present in Cruciferae (19). They may or may not react with ninhydrin.

Amino Acids. The average and range

for each amino acid in the cruciferous meals show limited variability (Table II). The amino acids with the greatest relative standard deviation are hydroxyproline, cystine, proline, and lysine.

Hydroxyproline has recently been shown to occur frequently in seed meals, but is derived from seed coat or pericarp rather than kernal (12, 17). All seed meals from the Cruciferae (Table II) included seed coat and contained hydroxyproline.

Seed meals from 23 of 41 species contained 90 to 120 mg. of methionine and 90 to 202 mg. of cystine per gram of nitrogen (Table II). Comparison with recently reported values for methionine and cystine content of soybeans, 80 to 98 and 87 to 100, respectively (12, 14),

shows that cruciferous seeds are as high or higher in their sulfur-containing amino acids.

Seed meals from 12 of 41 species contained 341 to 466 mg. of lysine per gram of nitrogen (Table II), as compared with soybean meal, 410 to 429 (12, 14). Eight species high in lysine (341 to 466) were also high in methionine (95 to 120) and had crude protein contents ranging from 34 to 47%. These eight species, *Brassica bessoriana*, *B. campestris*, *B. hirta*, *B. napus*, *B. rapa*, *Capsella bursa-pastoris*, *Eruca sativa*, and *Lepidium lasiocarpum*, merit further evaluation as sources of supplemental protein in feeds and foods.

The t test was used at the 99% level to compare the amino acid content of

Table I. Protein and Oil Content of Cruciferae Seed Meals and Nitrogen Distribution after Acid Hydrolysis

| Genera and Species | Oil, ^b % | Protein, % ^a | | Nitrogen Distribution as % of Total Nitrogen | | | |
|---|---------------------|-------------------------|-----------------------------|--|---------|-----------|----------------------|
| | | Whole seed ^b | Extracted meal ^b | Amino acids | Ammonia | Insoluble | Unknown ^c |
| <i>Alyssum saxatile</i> | 18.3 | 26.9 | 32.9 | 69.2 | 12.7 | 3.5 | 14.6 |
| <i>Arabis alpina</i> | 30.6 | 24.4 | 35.1 | 71.5 | 11.6 | 8.5 | 8.4 |
| <i>Brassica bessoriana</i> | 39.3 | 26.2 | 43.2 | 77.2 | 13.4 | 2.7 | 6.7 |
| <i>Brassica campestris</i> ^d | 42.7 | 23.8 | 41.5 | 74.6 | 12.8 | 2.9 | 9.7 |
| <i>Brassica carinata</i> | 29.7 | 32.6 | 46.4 | 71.5 | 12.3 | 4.0 | 12.2 |
| <i>Brassica hirta</i> | 28.1 | 31.2 | 43.4 | 71.5 | 14.3 | 2.3 | 11.9 |
| <i>Brassica juncea</i> ^e | 37.2 | 27.5 | 43.8 | 73.1 | 12.5 | 3.5 | 10.9 |
| <i>Brassica napus</i> ^f | 44.7 | 23.8 | 43.1 | 71.9 | 12.4 | 2.4 | 13.3 |
| <i>Brassica nigra</i> ^e | 32.4 | 31.2 | 46.2 | 74.7 | 13.2 | 2.7 | 9.4 |
| <i>Brassica oleracea</i> var. <i>capitata</i> | 25.9 | 33.8 | 45.6 | 73.3 | 11.3 | 2.3 | 13.1 |
| <i>Brassica rapa</i> | 30.7 | 26.2 | 37.8 | 71.9 | 12.9 | 3.8 | 11.4 |
| <i>Cakile edentula</i> | 48.7 | 31.2 | 60.8 | 70.2 | 15.3 | 1.7 | 12.8 |
| <i>Camelina microcarpa</i> | 34.1 | 25.6 | 38.8 | 75.7 | 11.6 | 3.1 | 9.6 |
| <i>Camelina sativa</i> | 33.2 | 33.1 | 49.6 | 74.5 | 11.9 | 2.2 | 11.4 |
| <i>Capsella bursa-pastoris</i> | 25.9 | 32.5 | 43.8 | 74.8 | 12.6 | 1.8 | 10.8 |
| <i>Cheiranthus cheiri</i> | 29.5 | 27.5 | 39.0 | 71.6 | 12.0 | 2.7 | 13.7 |
| <i>Conringia orientalis</i> | 27.3 | 30.6 | 42.1 | 75.4 | 12.6 | 4.7 | 7.3 |
| <i>Crambe abyssinica</i> | 35.5 | 31.5 | 48.8 | 72.2 | 12.7 | 2.3 | 12.8 |
| <i>Descurainia pinnata</i> var. <i>ochroleuca</i> | 35.9 | 26.9 | 42.0 | 74.0 | 12.0 | 1.9 | 12.1 |
| <i>Descurainia sophia</i> ^g | 37.5 | 27.5 | 44.0 | 75.2 | 12.5 | 2.4 | 9.9 |
| <i>Dithyrea wislizenii</i> | 3.9 | 16.9 | 17.6 | 63.2 | 13.8 | 11.6 | 11.3 |
| <i>Eruca sativa</i> | 34.6 | 30.6 | 46.8 | 80.0 | 16.5 | 1.5 | 2.0 |
| <i>Erysimum perofskianum</i> | 35.5 | 28.0 | 43.3 | 74.8 | 12.4 | 3.1 | 9.7 |
| <i>Hesperis matronalis</i> | 31.8 | 24.9 | 36.5 | 72.0 | 10.7 | 2.7 | 14.6 |
| <i>Iberis amara</i> | 26.8 | 28.1 | 38.4 | 74.5 | 10.9 | 2.5 | 12.1 |
| <i>Iberis umbellata</i> | 25.6 | 34.4 | 46.2 | 81.9 | 12.1 | 1.9 | 4.1 |
| <i>Isatis tinctoria</i> | 12.6 | 12.5 | 14.3 | 69.8 | 12.3 | 9.1 | 8.8 |
| <i>Lepidium lasiocarpum</i> | 23.5 | 26.3 | 34.4 | 80.8 | 13.2 | 3.1 | 2.9 |
| <i>Lepidium sativum</i> | 21.9 | 31.2 | 40.0 | 70.8 | 12.5 | 2.8 | 13.9 |
| <i>Lepidium virginicum</i> | 19.7 | 26.2 | 32.4 | 74.0 | 12.4 | 6.3 | 7.3 |
| <i>Lobularia maritima</i> | 35.6 | 26.2 | 40.7 | 72.8 | 11.4 | 2.4 | 13.4 |
| <i>Lunaria annua</i> | 32.9 | 24.6 | 36.7 | 68.8 | 9.4 | 6.1 | 15.7 |
| <i>Malcolmia maritima</i> | 20.4 | 23.8 | 29.9 | 69.0 | 12.2 | 3.5 | 15.3 |
| <i>Matthiola bicornis</i> ^h | 29.4 | 35.3 | 50.0 | 74.6 | 13.1 | 3.4 | 8.9 |
| <i>Nasturtium officinale</i> | 27.6 | 29.4 | 40.6 | 72.8 | 12.1 | 2.9 | 12.2 |
| <i>Nerisyrenia camporum</i> | 37.6 | 27.5 | 44.1 | 74.3 | 14.5 | 2.2 | 9.0 |
| <i>Raphanus sativus</i> | 41.7 | 30.6 | 52.5 | 73.3 | 12.7 | 4.3 | 9.7 |
| <i>Selenia grandis</i> | 18.5 | 21.2 | 26.0 | 65.0 | 12.4 | 5.5 | 17.1 |
| <i>Sisymbrium</i> sp. | 36.2 | 31.2 | 48.9 | 76.0 | 11.4 | 2.5 | 10.1 |
| <i>Stanleyella texana</i> | 35.6 | 27.5 | 42.7 | 73.7 | 12.4 | 2.3 | 11.6 |
| <i>Thlaspi arvense</i> | 32.0 | 23.8 | 35.0 | 71.8 | 11.2 | 2.9 | 14.1 |

^a % N \times 6.25.

^b On dry basis.

^c By difference.

^d Average, four samples, one from Maryland, one from Sweden, and two from Canada.

^e Average, two accessions.

^f Average, four samples, two from Sweden and two from Canada.

^g Average, two accessions, one run in duplicate.

^h Average, duplicate determinations.

Table II. Amino Acid Composition and Protein Score of Cruciferae Seed Meals

(Milligrams of amino acid per gram of nitrogen^a)

| Genera and species | Lysine | Methionine | Cystine | Isoleucine | Leucine | Phenylalanine | Tyrosine | Threonine | Valine | Hisidine | Arginine | Glycine | Alanine | Aspartic acid | Glutamic acid | Hydroxyproline | Proline | Serine | MEAAI-CS ^b | PS ^c |
|--|--------|------------|-----------------|------------|---------|------------------|----------|-----------|--------|----------|----------|---------|---------|---------------|---------------|----------------|---------|--------|-----------------------|-----------------|
| <i>Alyssum saxatile</i> | 299 | 81 | 99 ^d | 224 | 371 | 220 | 169 | 238 | 292 | 138 | 363 | 317 | 236 | 528 | 828 | 61 | 319 | 239 | 69-39 ^e | 59 ^e |
| <i>Arabis alpina</i> | 332 | 71 | 124 | 207 | 369 | 278 ^f | 164 | 231 | 267 | 150 | 421 | 326 | 260 | 436 | 868 | 64 | 297 | 235 | 70-33 | 50 |
| <i>Brassica besseriiana</i> | 348 | 99 | 160 | 240 | 404 | 246 | 179 | 261 | 300 | 172 | 438 | 299 | 256 | 409 | 1120 | 88 | 390 | 239 | 76-48 | 73 |
| <i>Brassica campestris^g</i> | 378 | 120 | 152 | 237 | 404 | 236 | 171 | 249 | 307 | 170 | 370 | 286 | 251 | 411 | 1048 | 62 | 416 | 239 | 75-55 ^h | 86 |
| <i>Brassica carinata</i> | 296 | 91 | 139 | 212 | 370 | 212 | 151 | 224 | 270 | 152 | 437 | 258 | 223 | 407 | 1071 | 35 | 349 | 226 | 69-45 | 68 |
| <i>Brassica hirta</i> | 362 | 97 | 124 | 207 | 412 | 233 | 206 | 171 | 300 | 164 | 337 | 306 | 246 | 466 | 1006 | 62 | 355 | 234 | 71-48 ⁱ | 73 |
| <i>Brassica juncea^j</i> | 335 | 104 | 159 | 236 | 395 | 240 | 167 | 251 | 296 | 161 | 401 | 305 | 258 | 404 | 989 | 54 | 340 | 234 | 74-52 | 82 |
| <i>Brassica napus^k</i> | 364 | 111 | 152 | 228 | 395 | 221 | 164 | 240 | 301 | 161 | 351 | 268 | 241 | 386 | 1038 | 66 | 399 | 234 | 74-52 ^l | 82 |
| <i>Brassica nigra^j</i> | 274 | 94 | 148 | 235 | 391 | 234 | 165 | 232 | 288 | 158 | 472 | 295 | 239 | 403 | 1076 | 69 | 381 | 215 | 71-45 | 68 |
| <i>Brassica oleracea</i> var. <i>capitata</i> | 294 | 98 | 144 | 213 | 372 | 220 | 218 | 242 | 278 | 144 | 407 | 300 | 227 | 442 | 1097 | 75 | 417 | 226 | 71-48 | 73 |
| <i>Brassica rapa</i> | 390 | 109 | 119 | 224 | 364 | 217 | 166 | 274 | 292 | 149 | 356 | 271 | 253 | 520 | 936 | 69 | 304 | 243 | 74-52 ⁱ | 77 |
| <i>Cakile edentula</i> | 167 | 97 | 160 | 205 | 342 | 226 | 140 | 184 | 261 | 146 | 550 | 273 | 199 | 375 | 1188 | 16 | 303 | 235 | 62-39 ^k | 73 |
| <i>Camelina microcarpa</i> | 300 | 93 | 112 | 216 | 343 | 221 | 165 | 248 | 286 | 128 | 482 | 326 | 255 | 516 | 998 | 80 | 292 | 277 | 68-45 | 68 |
| <i>Camelina sativa</i> | 262 | 112 | 155 | 230 | 387 | 245 | 165 | 228 | 313 | 139 | 478 | 291 | 243 | 501 | 1046 | 24 | 318 | 244 | 71-54 ^l | 82 |
| <i>Capsella bursa-pastoris</i> | 341 | 102 | 104 | 226 | 365 | 227 | 179 | 240 | 302 | 139 | 487 | 312 | 250 | 514 | 906 | 45 | 294 | 236 | 71-48 | 73 |
| <i>Cheiranthus cheiri</i> | 307 | 75 | 127 | 224 | 387 | 252 | 194 | 249 | 304 | 134 | 407 | 316 | 251 | 490 | 828 | 72 | 327 | 216 | 71-36 | 55 |
| <i>Conringia orientalis</i> | 301 | 82 | 131 | 205 | 391 | 225 | 202 | 217 | 293 | 159 | 477 | 314 | 266 | 433 | 888 | 99 | 394 | 244 | 70-39 | 59 |
| <i>Crambe abyssinica</i> | 314 | 106 | 177 | 239 | 382 | 246 | 172 | 255 | 287 | 157 | 379 | 296 | 238 | 421 | 992 | 39 | 385 | 227 | 74-52 | 77 |
| <i>Descurainia pinata</i> var. <i>ochroleuca</i> | 281 | 91 | 110 | 216 | 350 | 237 | 180 | 249 | 287 | 142 | 473 | 368 | 247 | 481 | 912 | 94 | 294 | 254 | 70-45 | 68 |
| <i>Descurainia sophia^j</i> | 298 | 91 | 102 | 233 | 357 | 232 | 193 | 232 | 299 | 152 | 451 | 393 | 244 | 490 | 950 | 108 | 304 | 236 | 71-42 | 64 |
| <i>Dithyrea wislizenii</i> | 318 | 62 | 75 | 187 | 294 | 187 | 131 | 193 | 262 | 99 | 271 | 214 | 218 | 475 | 733 | 95 | 707 | 209 | 58-30 | 45 |
| <i>Eruca sativa</i> | 450 | 98 | 163 | 220 | 392 | 236 | 207 | 232 | 324 | 169 | 409 | 309 | 274 | 459 | 1044 | 109 | 384 | 253 | 76-48 | 73 |
| <i>Erysimum perofskianum</i> | 309 | 84 | 107 | 225 | 375 | 252 | 217 | 253 | 310 | 139 | 463 | 365 | 244 | 528 | 858 | 72 | 320 | 232 | 70-42 | 64 |
| <i>Hesperis matronalis</i> | 348 | 83 | 116 | 207 | 377 | 237 | 198 | 237 | 290 | 142 | 401 | 343 | 241 | 450 | 824 | 121 | 333 | 240 | 70-39 | 59 |
| <i>Iberis amara</i> | 383 | 76 | 124 | 211 | 352 | 233 | 174 | 228 | 282 | 164 | 503 | 281 | 252 | 403 | 800 | 107 | 374 | 198 | 70-36 | 55 |
| <i>Iberis umbellata</i> | 310 | 81 | 140 | 212 | 365 | 221 | 147 | 231 | 264 | 157 | 546 | 284 | 250 | 429 | 924 | 51 | 389 | 201 | 69-39 | 59 |
| <i>Isatis tinctoria</i> | 327 | 102 | 148 | 211 | 370 | 233 | 137 | 212 | 283 | 139 | 377 | 315 | 232 | 421 | 872 | 148 | 346 | 225 | 69-48 | 73 |
| <i>Lepidium lasiocarpum</i> | 466 | 102 | 142 | 244 | 355 | 262 | 195 | 229 | 282 | 145 | 462 | 411 | 259 | 472 | 1026 | 90 | 336 | 294 | 75-48 | 73 |
| <i>Lepidium sativum</i> | 292 | 103 | 87 | 266 | 412 | 281 | 183 | 217 | 324 | 137 | 407 | 294 | 252 | 499 | 858 | 49 | 280 | 221 | 72-48 | 71 ^m |
| <i>Lepidium virginicum</i> | 321 | 90 | 162 | 231 | 345 | 272 | 166 | 227 | 279 | 143 | 426 | 351 | 244 | 416 | 985 | 48 | 357 | 264 | 71-42 | 64 |
| <i>Lobularia maritima</i> | 315 | 94 | 130 | 227 | 341 | 219 | 160 | 252 | 285 | 155 | 411 | 344 | 269 | 448 | 860 | 52 | 336 | 279 | 71-45 | 68 |
| <i>Lunaria annua</i> | 325 | 78 | 202 | 230 | 360 | 229 | 232 | 262 | 276 | 142 | 351 | 346 | 228 | 469 | 661 | 141 | 286 | 258 | 73-36 | 55 |
| <i>Malcolmia maritima</i> | 359 | 81 | 131 | 222 | 374 | 253 | 198 | 253 | 287 | 140 | 398 | 276 | 256 | 428 | 713 | 34 | 293 | 214 | 73-39 | 59 |
| <i>Matthiola bicornisⁿ</i> | 183 | 91 | 151 | 211 | 372 | 245 | 185 | 193 | 265 | 135 | 544 | 414 | 225 | 420 | 1034 | 51 | 327 | 204 | 65-42 ^k | 68 |
| <i>Nasturtium officinale</i> | 341 | 82 | 137 | 235 | 390 | 241 | 172 | 217 | 298 | 141 | 446 | 261 | 251 | 438 | 959 | 80 | 350 | 213 | 72-39 | 59 |
| <i>Nerisyrenia camporum</i> | 260 | 86 | 141 | 211 | 353 | 206 | 168 | 258 | 255 | 154 | 465 | 362 | 251 | 499 | 988 | 81 | 267 | 306 | 68-42 | 64 |
| <i>Raphanus sativus</i> | 300 | 109 | 180 | 220 | 387 | 228 | 170 | 235 | 293 | 171 | 439 | 258 | 242 | 408 | 1001 | 70 | 416 | 216 | 72-51 ^h | 82 |
| <i>Selenia grandis</i> | 338 | 87 | 147 | 201 | 333 | 190 | 167 | 241 | 267 | 118 | 351 | 247 | 227 | 399 | 772 | 143 | 331 | 213 | 67-42 | 64 |
| <i>Sisymbrium</i> sp. | 286 | 87 | 96 | 235 | 365 | 246 | 209 | 233 | 298 | 155 | 468 | 382 | 236 | 504 | 979 | 108 | 328 | 247 | 70-42 | 64 |
| <i>Stanleyella texana</i> | 306 | 99 | 88 | 231 | 392 | 236 | 180 | 239 | 287 | 145 | 366 | 382 | 276 | 530 | 978 | 82 | 320 | 259 | 70-48 | 71 ^m |
| <i>Thlaspi arvense</i> | 300 | 75 | 111 | 225 | 397 | 250 | 179 | 259 | 304 | 138 | 395 | 338 | 263 | 467 | 906 | 59 | 322 | 226 | 71-36 | 55 |
| Minimum value | 167 | 62 | 75 | 187 | 294 | 187 | 131 | 171 | 255 | 99 | 271 | 214 | 199 | 375 | 661 | 16 | 267 | 198 | | |
| Maximum value | 466 | 120 | 202 | 266 | 412 | 281 | 232 | 274 | 324 | 172 | 550 | 414 | 276 | 530 | 1188 | 148 | 707 | 306 | | |
| Average value | 319 | 92 | 134 | 222 | 372 | 235 | 178 | 235 | 289 | 147 | 425 | 315 | 246 | 454 | 940 | 75 | 348 | 237 | | |
| Standard deviation | 54 | 12 | 27 | 14 | 24 | 20 | 22 | 22 | 16 | 14 | 61 | 46 | 15 | 44 | 115 | 31 | 70 | 24 | | |
| Relative standard deviation, % | 17 | 14 | 20 | 6 | 6 | 8 | 13 | 9 | 6 | 10 | 14 | 14 | 6 | 10 | 12 | 42 | 20 | 10 | | |

^a To convert to grams per 16 grams of nitrogen multiply by 0.016.

^b Modified essential amino acid index (MEAAI). Chemical score (CS) of the most limiting amino acid (9).

^c Protein score (PS) based on FAO provisional pattern (Table IV) (4).

^d Value outside \pm one standard deviation underlined once.

^e Methionine limiting except where noted.

^f Value outside \pm two standard deviations underlined twice.

^g Average, four samples (Table III).

^h Isoleucine limiting.

ⁱ Methionine and isoleucine limiting.

^j Average, two accessions.

^k Lysine limiting.

^l Average, two accessions, one in duplicate.

^m Methionine + cystine limiting.

ⁿ Average, duplicate determinations.

Table III. Amino Acid Composition of Different Varieties of Two Species of Brassica

(Milligrams of amino acid per gram of nitrogen)

| Species and variety | Lysine | Methionine | Isoleucine | Leucine | Phenylalanine | Tyrosine | Threonine | Valine | Histidine | Arginine | Glycine | Alanine | Aspartic acid | Glutamic acid | Hydroxyproline | Proline | Serine |
|---|--------|------------|------------|---------|---------------|----------|-----------|--------|-----------|----------|---------|---------|---------------|---------------|----------------|---------|--------|
| <i>B. campestris</i> ^a | 366 | 132 | 246 | 421 | 272 | 201 | 264 | 327 | 169 | 364 | 309 | 273 | 423 | 1066 | 65 | 407 | 257 |
| <i>B. campestris</i> 'Arlo' ^b | 351 | 114 | 234 | 400 | 224 | 161 | 237 | 303 | 166 | 369 | 286 | 235 | 407 | 1083 | 48 | 385 | 230 |
| <i>B. campestris</i> 'Polish' ^b | 403 | 113 | 225 | 382 | 221 | 159 | 237 | 285 | 177 | 366 | 269 | 228 | 396 | 986 | 56 | 393 | 226 |
| <i>B. campestris</i> 'Rapido II' ^c | 393 | 121 | 242 | 410 | 229 | 164 | 253 | 312 | 168 | 382 | 283 | 266 | 416 | 1055 | 82 | 478 | 242 |
| <i>B. campestris</i> average ^d | 378 | 120 | 237 | 404 | 236 | 171 | 249 | 307 | 170 | 370 | 286 | 251 | 411 | 1048 | 62 | 416 | 239 |
| <i>B. napus</i> average ^d | 364 | 111 | 228 | 395 | 221 | 164 | 240 | 301 | 161 | 351 | 268 | 241 | 386 | 1038 | 66 | 399 | 234 |
| <i>B. napus</i> 'Golden' ^b | 376 | 108 | 229 | 401 | 224 | 157 | 239 | 294 | 166 | 367 | 274 | 249 | 396 | 1029 | 34 | 419 | 233 |
| <i>B. napus</i> 'Regina II' ^b | 353 | 106 | 219 | 379 | 206 | 155 | 224 | 294 | 159 | 349 | 256 | 224 | 371 | 1040 | 62 | 383 | 224 |
| <i>B. napus</i> 'Regina II' ^c | 361 | 113 | 230 | 396 | 227 | 170 | 243 | 306 | 160 | 354 | 267 | 243 | 389 | 1028 | 69 | 401 | 238 |
| <i>B. napus</i> 'Matador' ^c | 367 | 116 | 233 | 403 | 229 | 174 | 254 | 312 | 157 | 333 | 275 | 246 | 387 | 1057 | 96 | 391 | 243 |

^a Variety unknown. ^b From Canada. ^c From Sweden. ^d Cystine determined on only one variety of each species.

Table IV. Amino Acid Requirements Established for Humans, Pigs, and Chicks

| Amino Acid | Milligrams per Gram of Nitrogen | | |
|---------------------------------------|---------------------------------|------------------|--------------------|
| | Human ^a | Pig ^b | Chick ^c |
| Lysine | 270 | 254 | 312 |
| Methionine + cystine ^d | 270(144) | 234(117) | 250(141) |
| Isoleucine | 270 | 234 | 188 |
| Leucine | 306 | 234 | 438 |
| Phenylalanine + tyrosine ^d | 360(180) | 195(137) | 438(219) |
| Threonine | 180 | 156 | 188 |
| Tryptophan | 90 | 78 | 62 |
| Valine | 270 | 156 | 250 |
| Histidine | ... | 78 | 94 |
| Arginine | ... | 78 | 375 |
| Glycine | ... | ... | 312 |

^a Provisional pattern of FAO (4).

^b Calculated from data given by National Research Council, based on a 16% protein ration (17).

^c Calculated from data given by National Research Council, based on a 20% protein ration (10).

^d Values in parentheses are the minimum required for either methionine or phenylalanine.

all species of *Brassica* seeds reported with that of the remaining cruciferous seeds. Only histidine, methionine, leucine, and glycine were significantly different; all except glycine were higher in the species of *Brassica*.

The amino acid composition of the seed meal of *Dithyrea wislizenii* varied markedly from the average. The t test at the 99% level showed that all amino acids in *D. wislizenii* seeds except lysine, aspartic acid, and hydroxyproline were significantly different from those in the remaining cruciferous seeds.

Varietal Comparison within a Species. Seeds from several varieties

of two species of *Brassica* show little difference in amino acid contents (Table III). No significant difference between species for any of the amino acids was shown by the t test at 99% level. Variety Regina II from Sweden and Canada had amino acid compositions similar to each other.

Comparison with Values in the Literature. Partial amino acid content of seeds from 10 of the 41 species (Table II) is reported in the literature (14, 18, 21). Values reported in the literature for any one amino acid in a given species vary more than the range of values for the same amino acid in the 41 different species reported here.

Nutritional Evaluation. Two of several available chemical methods were used to evaluate the cruciferous seed meals for nutritional quality by comparing their amino acid contents with those in a standard protein (Table II). Mitchell (9) used the amino acid composition of egg protein as a standard. The FAO method (4) used a provisional pattern.

If the protein score is assumed to be a close approximation to the biological value, any meal with a score of 70 or more is a satisfactory food for growth and maintenance. A food with a score of 60 or less is unsatisfactory (4). Protein scores for soybean and a few cereal grains follow:

| | Mitchell's MEAAi | FAO's Protein Score |
|---|----------------------------|---------------------------|
| (Amino acids in parentheses are most limiting by method used) | | |
| Soybean | 81 (methionine) | 73 (methionine) |
| Oatmeal | 72 (methionine) | 64 (methionine + cystine) |
| Cornmeal | 68 (lysine) | 50 (tryptophan) |
| Whole wheat | 66 (methionine and lysine) | 55 (methionine) |

These scores were calculated from the data of Rackis and coworkers for soybeans (12) and of Block and Weiss for cereal grains (7).

Foods obtained from plant sources are most often deficient in lysine and methionine. On the basis of the rating method of Mitchell (9), the sulfur-containing amino acids were the most limiting in all but six cruciferous seed meals. Four meals were limiting in isoleucine and two were limiting in lysine. Two meals were limiting in both methionine and isoleucine. Thirty-one seed meals had a modified essential amino acid index (MEAAi) of 70 or more. Eight of these were from species of *Brassica* and one of the others from *Eruca sativa*, a closely related species. Only one Cruciferae rated below 60.

Rated by the FAO method, only 17 meals from Cruciferae scored over 70 while 12 scored below 60. By this method, all cruciferous seed meals were limiting in the sulfur-containing amino acids.

Nutritional quality may also be evaluated by comparison with the amino acid requirements established for swine (11) and chicks (10). These requirements are expressed as milligrams of amino acid per gram of nitrogen based on a 16% protein ration for swine and a 20% protein ration for chicks (Table IV). A direct comparison can be made between Tables II and IV. Although this comparison shows that cruciferous seed meals may be better nutritionally for swine than for chicks,

no meal would be adequate as the sole protein source at the calculated levels. A high-protein meal with high lysine when mixed with a grain may produce

a feed of high-protein quality. A 16% protein ration for swine could be produced by supplementing three parts of corn with one part of meal from *E. sativa*. By calculation, this ration would be adequate in all amino acids. Similarly, four cruciferous seed meals would be adequate sources for nine of the 10 amino acids needed by growing pigs. Fifteen would be adequate sources for eight of the 11 amino acids needed by growing chicks.

The use of cruciferous seed meals as feeds may be limited until more basic knowledge is obtained concerning unpalatable and toxic substances, such as the isothiocyanates and thio-oxazolidones, known to be present in some (2, 19). Recently, a bland meal was obtained from mustard seeds (6). Removal of the isothiocyanates left a meal showing no evidence of toxicity when fed to rats.

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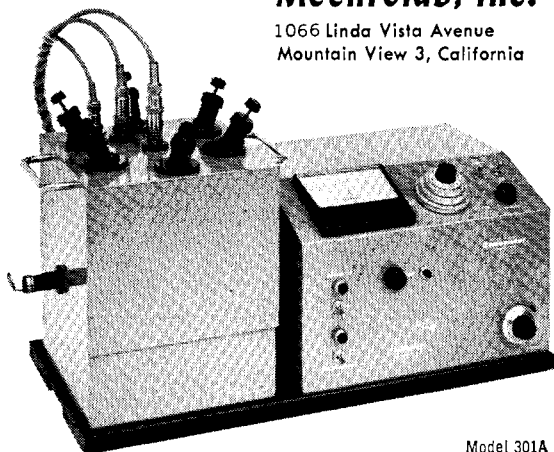
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