ethanolic phase with concentrated hydrochloric acid to pH 3, subsequent extraction with ethyl ether, and removal of the ether by distillation under reduced pressure in an atmosphere of carbon dioxide yielded 112.4 g. (52%) of crude fatty acids.

The methyl esters were prepared by refluxing a solution of 112.4 g. of the fatty acids in 250 ml. of absolute methanol, containing 5% sulfuric acid (by weight) for 6 hrs. Removal of the methanol by distillation in vacuo gave a residual oil, which was diluted with 300 ml. of water and neutralized with a 10% sodium bicarbonate solution. The neutral solution was extracted with ethyl ether, the ether extracts were washed with water and dried over anhydrous sodium sulfate, and the solvent was removed under reduced pressure, giving 105 g. of crude methylated fatty acids.

The crude methyl esters were fractionated in an electrically heated, 24-in. Stedman column equipped with a D. M. Smith still head. Five fractions were collected at temperatures between 155–184°C. at 2–3  $\,$ mm. of pressure with a reflux ratio of 10:1. The iodine absorption number (Wijs method) (4), saponification equivalent (5), and refractive index  $(n^{25/D})$ of each fraction were determined.

Each fraction of the distilled esters was saponified, and the fatty acids were separated by the lead saltether procedure (4). The saturated fatty acids were identified by their p-bromophenacyl-derivatives (5) and the unsaturated fatty acids by their hydroxy-(6) or bromo- (7) derivatives. The *p*-bromophenacyl esters were recrystallized from ethanol and the dihydroxy acids from ethyl acetate. Fractionation of the bromo-derivatives was accomplished from their different solubilities in petroleum ether, ethyl ether, and benzene. The tetrabromo acids were recrystallized from ethylene dichloride and the hexabromo acids from dioxane.

In corn pollen the saponifiable material was found to represent 52% of the ether extracts. The lipides of corn pollen thus contain large amounts (48%) of unsaponifiable materials; this value is much greater than has been reported for corn oil (8). Results of the fractionation of the methyl esters from the saponifiable material in corn pollen and the physical and chemical characteristics used in identifying the fatty acids are shown in Table I. Palmitic acid was identified in fractions 1, 2, and 3; linoleic (9:10-, 12:13-octadecadienoic) acid in fractions 2, 3, and 5; oleic (9:10-octadecenoic) acid in fractions 3 and 4; stearic acid in fractions 4 and 5; and linolenic (9:10-, 12:13-, and 15:16-octadecatrienoic) acid in fractions 4 and 5.

### Summary

The methyl esters of the fatty acids of corn pollen were prepared and fractionated through a Stedman column. Palmitic, stearic, oleic, linoleic, and linolenic acids were identified by the melting points of the p-bromophenacyl esters of the saturated acids and the hydroxy and bromine addition compounds of the unsaturated acids.

#### REFERENCES

REFERENCES 1. Anderson, R. J., J. Biol. Chem., 55, 611 (1923). 2. Miyake, S., J. Biochem. (Japan), 2, 27 (1922). 3. Lunden, R., Swensk Ken. Tidskr., 66, 201 (1954). 4. "Official Methods of Analysis," 8th Ed., Association of Official Agricultural Chemists, Washington, D. C., 1955, pp. 460, 465, 469. 5. Shriner, R. L., and Fuson, R. C., "The Systematic Identification of Organic Compounds," New York, John Wiley and Sons Inc., 1948, pp. 134, 157, 223. 6. Lapworth, A., and Mottram, E. N., J. Chem. Soc., 127, 1628 (1925).

6. Lapworth, A., and motoram, E. A., C. Chan, S.C., L. (1925).
7. McCutcheon, J. W., "Organic Syntheses," Coll. Vol. 3, New York, John Wiley and Sons Inc., 1955, pp. 527, 532.
8. Jamieson, G., "Vegetable Fats and Oils," New York, Reinhold Publishing Corporation, 1943, pp. 178, 345.

[Received October 22, 1957]

# Search for New Industrial Oils. I. Selected Oils from 24 Plant Families

## F. R. EARLE, E. H. MELVIN, L. H. MASON, C. H. VAN ETTEN, I. A. WOLFF, Northern Regional Research Laboratory,<sup>1</sup> Peoria, Illinois; and Q. JONES, Crops Research Division,<sup>2</sup> Beltsville, Maryland

N EXTENSIVE PROGRAM has been initiated in the U. S. Department of Agriculture (12) to search for new industrial raw materials among the many plants that have had little or no study of their chemical composition. Ideally such raw materials would fill a present or anticipated need and would not be in competition with presently grown crops, especially those now in surplus supply. Examples of preferred products from major plant constituents are cellulosic fibers for the paper industry, proteins for feed and industrial use, vegetable oils of special composition, and useful polysaccharides other than starch.

<sup>1</sup>This is a laboratory of the Northern Utilization Research and Development Division, Agricultural Research Service, U. S. Department

Insecticides, alkaloids, waxes, essential oils, and many other constituents of potential value may also be found as the program develops.

In one phase of the screening research, seeds from many species have been analyzed for moisture, ash, protein, and oil and have been tested qualitatively for starch, tannin, and alkaloids. The protein, oil and starch analyses indicate major components; the remaining tests give supplementary information without any great increase in the time required for analysis. Limiting the variety of analyses performed initially permitted examination of an increased number of samples even though such limitation might result in incomplete identification of, or sometimes failure to find, components of special interest.

of Agriculture. <sup>2</sup> Agricultural Research Service, U. S. Department of Agriculture.

Oil has a higher value per pound than protein or starch, the other common major components of seeds, and is used in many applications in modern industry. Uses change with the years. Present trends indicate increasing use of oils as sources of chemical intermediates that can be purified and processed into products of controlled quality. Desired oils for processing might provide either a high concentration of one of the common, well-known acids or a suitable concentration of a less-common or presently unknown acid having structure suitable for the preparation of useful derivatives. Examples of such structures include oxygenated acids (hydroxylated, ketonic, or epoxidized), unusual unsaturation (conjugated, acetylenic, or position isomers), branched or cyclic acids, and combinations of these structures.

Oils were prepared for characterization from species found in the preliminary screening to contain more than 20% seed oil. Among the first 621 seed samples analyzed, there were 119 such samples representing 92 species. Oils from 86 species have been analyzed by methods that give an adequate representation of the composition of many oils and detect unusual composition in many others. Composition of oils from only 21 of these species is reported in the reference works of Hilditch (6) and Eckey (4). The present work is minuscule when compared with the estimated total of 250,000 species of higher plants but is quite significant when compared with our present knowledge of the chemical composition of plants.

Results of studies on 42 species are presented in Table I. Selected seed oils from the *Compositae* family and oils having high iodine values are reported separately (2, 3). Oils from the *Umbelliferae* and *Cruciferae* require further study before characterization is sufficiently complete for publication.

#### Materials and Methods

Seed samples for the present study were obtained from numerous sources, including the repositories of the New Crops Research Branch, commercial seed suppliers, various State Agricultural Experiment Stations, and collections from wild plants.

In preparation for analysis for total oil and protein content, seeds were freed of foreign material, damaged seeds, and such low-oil material as glumes and shells by means appropriate to the samples. Often tedious hand-separation was required. Larger samples to provide approximately 4–10 g. of oil for characterization were cleaned in a similar manner but not always so thoroughly.

There are no standard methods of analysis for most of the seeds examined. Samples were usually ground in a 6-in. hammer mlll through a screen with  $\frac{1}{16}$ -in. round perforations or in a small buhr mill. Nitrogen was determined by the A.O.C.S. procedure (1) except that the ammonia was received in boric acid. Oil was determined by a 6-hr. extraction with petroleum ether (boiling range 30°-60°C.) in the Butt apparatus, with a few samples being reground in a mortar during the extraction. The solvent was removed first under nitrogen, then in a vacuum oven at 70°C. Iodine values, refractive indices, polyunsaturated acids, and oxirane oxygen were determined by A.O.C.S. methods (1). Saponification value and hydroxyl content were determined by the micro methods of Van Etten (11) and Ogg, Porter, and Willits (10), respectively. A qualitative test for

carbonyl was made with *m*-dinitrobenzene (5). Infrared spectra were obtained from films of oil on silver chloride plates. Gas chromatography of the methyl esters utilized a liquid phase of Apiezon L in a 2-ft. column at 230° to 240°C. These conditions permitted indication of the esters of acids up to  $C_{22}$ and  $C_{24}$  but did not permit separation of individual acids of the same chain-length. Identification of chain-length is based only on the time required for elution. Results are calculated as methyl ester in the recovered esters rather than as acids in the original oil. Only esters moving at rates differing from those of the esters of the common  $C_{16}$  and  $C_{18}$  acids are reported in Table I.

#### Discussion

The number of oils containing unusual acids or giving evidence of reacting abnormally in the determination of polyunsaturated acids offers hope that new oils of useful composition will be found in our screening program.

The concentrations of conjugated trienoic acid in oils from Valeriana officinalis  $[43]^3$  and from Momordica balsamina [15] are sufficiently high to warrant further study and evaluation of the oils although an attempt to increase the concentration of these unsaturated acids by breeding appears desirable. Similarly the apparent linoleic acid content of the oils from Broussonetia papyrifera [24] and Macleaya cordata var. japonica [27] is high enough to indicate possible usefulness of the oils in applications depending on the reactions of linoleic acid. Five additional oils containing 65 to 69% of apparent linoleic acid might also be suitable for direct use. Oils from Sanguisorba minor [36] and from the four members of the borage family [3–6] contain sufficient apparent linolenic acid to suggest that they might serve as drying oils.

Oils indicated as having major amounts of acids not classified by the analyses performed include those from Limnanthes douglasii [22], in which practically all the acids move more slowly than linolenic acid in the chromatographic column, and from Thalictrum polycarpum [35], which contains some component that interferes seriously with the determination of polyunsaturated acids. Negative values for saturated acids in oils from Polemonium caeruleum [31] and Penstemon spectabilis [41] are obviously incorrect and may indicate interference by unknown materials or a fortuitous accumulation of errors. The high percentage of monoene in Sterculia foetida [42] is probably mostly sterculic acid (6). The slow component in oil from Ceiba acuminata [2] may also be sterculic acid because the oil, like Sterculia oil, gives a positive Halphen reaction and shows absorption in the infrared at 9.9  $\mu$ .

Additional evidence of unusual constituents in oils is provided by a plot of refractive index against iodine value (Figure 1). The regression equation,

## I.V. = 8555.559 $\eta^{40/D} - 12425.928$ ,

was obtained by the method of least squares from data on oils from 70 species of plant seeds, including 36 of the 42 species in Table I. Oils were omitted from the calculation if they were reported in the literature to contain unusual acids or if they deviated widely from the 70 species comprising the main body of the present data. The equation is in excellent

<sup>&</sup>lt;sup>3</sup> Figures in brackets refer to the species as listed in Table I.

TABLE I Analytical Data on Seeds and Derived Oils

		Seed analysis	nalysis <sup>p</sup>							Fatty acid	content	of oil			
Source	Common name <sup>4</sup>	0il content DB	Protein content N x 6.25 % DB	Iodine value	Saponifi- cation value	Refrac- tive index $\eta^{40/D}$	Noncon- jugated triene, as lino- lenic	Noncon- jugated diene, as lino- leic %	Mono- ene, as oleic %	Conju- gated triene %	Conju- gated diene	Satu- rated %	Oxirane oxygen, as epoxy- oleic	Gas chro- matog., slow com- ponent %	Infrared bands or groups
Araliaceae 1. Aralia spinosa	Devil's walkingstick	46.3	17.5	96	180	1.4614	0.1	14	88	0	0	3.6	0	į	9-10 μ
Bombacaceae 2. Ceiba acuminata	Ceiba	32.0	31.2	89	190	1.4622	.5	23	51	0	0	21	63	œ	$\eta$ 6.6
a		29.0 21.4 38.3	19.4 16.4 20.9	157 134 139	194 190 190	$\begin{array}{c} 1.4693 \\ 1.4665 \\ 1.4665 \\ 1.4680 \\ 1.468$	24 12 19	23408 80408	5053 50673 5073 5073 5073 5073 5073 5073 5073 50	0000	0000	112	000		Usual d Usual Usual
b. Uynagtossum amaowe Buxaceae		22.0	0.) T	0 7 0 F		010#11		# 0	a a		> <	14 2	-	: <	Usual
T. Buxus semperarens Campanulaceae	Common DoX Edvine lobelia	41.6	31.4	141	186	1.4685	¥. 1 9.	40 69	42	> 0		6.0 7	0 0		Usual Henel
Gapparidaceae er mus. Capparidaceae er mass.	Spider flower	40.7 23.0	e.12	113	185	1.4646	4.0	41	32	0	> 0	19			Usual
Celastraceae 10. Euonymus alatus		44.4	20.5	96	264	1.4649	2.9	34	25	0	2.4	32	, <b>1</b>	0	7.3; 9.5 μ
Oucurbite pepo	Pumpkin Vegetable sponge Bigroot Bigroot Balsam apple	46.2 573.5 9.9 9.9	39,3 27,5 29,4 5,6 5,7 5,8 5,9 5,9 5,9 5,9 5,9 5,9 5,9 5,9 5,9 5,9	$115 \\1115 \\1114 \\1115 \\139$	186 194 186 186 186 186	$\begin{array}{c} 1.4664\\ 1.4656\\ 1.4656\\ 1.4644\\ 1.4656\\ 1.5017\end{array}$	0 .6 .5 .5 .0 .5		33 33 54 53 53 53 53 53 53 53 53 53 53 53 53 53	0 0.6 50.2	00000	215 216 216	-0000		Usual Usual Usual Usual Trichosanic
Cyperaceae 16. Cyperus esculentus <sup>1</sup>	Chufa	27.4	6.1	78	192	1.4606	67	11	64	0	0	20	:	:	8.9 µ
Dipsacacéae 17. Scabiosa atropurpurea	Sweets scabious	25.4	34.8	102	176	1.4650	ŝ	34	35	εi	3.6	22	œ	:	Usual
Labiatae 18. Stachys lanata	Woolly betony	31.9	20.4	142	189	1.4679	9.	65	24	0	0	5.1	0	1	Usual
Leguminosae 19. Acacia willardiana	Willard acacia	21.3	35.2	87	187	1.4633	4.	37	18	0	1.2	38	57	ŧ	$\mathbf{Usual}$
Lolaceae 20. Cordyline australis 21. Yucca elata	Giant dracena Soaptree yucca	42.3 29.1	19.9 20.6	$\begin{array}{c} 144 \\ 128 \end{array}$	185 188	1.4688 1.4679	0.3	67 52	353 353	0.2	0 2.8	4.7 8.8	09	11	Usual Usual
Limnanthaceae 22. Limnanthes douglasii	Douglas meadowfoam	24.5	24.7	87	168	1.4628	1.1	62	3(88)	0	0	(3.5)¢	0	94	Usual
Mawaceae 23. Gossypium kirsutum	Cotton	38.4	37.1	106	190	1.4648	r.	47	22	0	<u>о</u> ,	26	2	:	Usual
Moruceae 24. Broussonetia papyrifera	Paper mulberry	30.1	18.5	144	203	1.4685	<i>L</i> .	71	14	0	0	9.5	0	0	Usual
bagruceue 25. Oenothera lamarckiana 26. Clarkia elegans	Lamarck evening primrose Rose clarkia	26.1 35.5	$17.2 \\ 28.7$	153 131	196 184	1.4703 1.4687	8.3 1.3	63 57	18 20	۰ <b>۲</b> .	9.8. 8.8	$6.2 \\ 14$	101	: 20	Usual Usual
r aprestuceur 27. Macleaga cordata var. japonica 28. Dicentra ochraleuca 29. Papaver rhoeas	Pink plume poppy Cream bleedingheart Corn poppy	40.7 30.9 47.6	17.6 13.6 21.8	142 124 143	184 190 187	$\begin{array}{c} 1.4682 \\ 1.4664 \\ 1.4675 \end{array}$	0 10 10 10 10 10 10 10 10 10 10 10 10 10	70 55 67	$\begin{array}{c} 16\\25\\16\end{array}$	000	000	9.2 15 9.6	00	0	Usual Usual Usual
r overnorwacevee 30. Cobaea scandens	Cup-and-saucer vine Jacob's ladder	$22.1 \\ 26.1$	18.2 23.9	88 150	182 190	1.4621 1.4709	3.0	<b>5</b> 3 60	51 (33) s	0 1.3	00	22 (-1.8)g	• :	• :	8.9 µ Usual
<ol> <li>Theirore coronaria</li></ol>	Poppy anemone Love-in-a-mist Love-in-a-mist Sierra meadowrue	20.7 46.0 33.1	26.0 23.8 25.7 24.5	135 122 170	186 190 188 189	$\begin{array}{c} 1.4666\\ 1.4677\\ 1.4690\\ 1.4690\\ 1.4720\end{array}$	7 0 1.0	62 56 56 56	17 48 27 (73)g	0.20	000% 000%	13 4.2 (35)s	90001		Usual Usual Usual <i>trans</i>
Kosaceae 36. Sanguisorba minor Servivininane	Small burnet	20.3	13.5	167	187	1.4713	29	38	19	0	0	8.8	0	:	Usual
37. Ohelone barbata	Turtlehead Common foxglove Morocco toadflax	24.2 36.1 43.1	18.9 16.8 21.1	124 145	181 192 193	1.4741 1.4691 1.4759	1.4 7.1 7.7	51 58 66	10 00 10 10 00 10 10 00	000	000	11 7.1 6.7	81 O C	::	Carbonyl Usual Usual
mon murraya x grandif mon spectabilis		25.8 30.2	19.7	120	164	1.4685 1.4733	6. 0	32	45 (68)g	000	000	2.5 (-4.9)s	01	°	Usual Usual Carbonyl
Ntercultaceae 42. Sterculia foetida	Hazel sterculia	51.5	20.5	84	184	1.4649	o	9.4	74	0	0	12	44	56	η 9.9
V averanucene 43. Valeriana officinalis	Common valerian	30.0	19.9	156	181	1.4970	z(0)	(31)	:	42	0	:	0	. 50	eleostearic

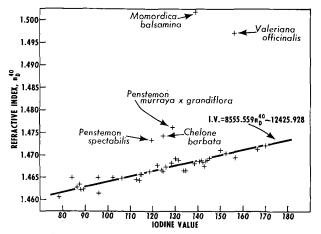


FIG. 1. Relation between iodine value and refractive index for oils from 42 plant species from 24 families.

agreement with lines reported for soybean oil (8) and linseed oil (7, 9, 13).

The two points farthest from the line in Figure 1 represent oils from *Momordica balsamina* [15] and Valeriana officinalis [43], both of which as already mentioned were found to contain conjugated triene. The three other points that deviate distinctly represent oils which give a positive qualitative test for carbonyl (5). However infrared absorption shows carbonyl only in oils from Chelone barbata [37] and Penstemon spectabilis [41].

The many indications of small amounts of apparent linolenic acid cannot be accepted as conclusive evidence until confirmed by independent methods. Although precautions were taken to prevent oxidation during preparation of the oil, they may not have been adequate; the traces of triene may be artifacts derived from oxidized acids. Similarly the numerous occurrences of low percentages of conjugated acids require confirmation although their presence probably will have little effect on industrial uses of the oils.

Analyses for oxirane oxygen gave results indicating small amounts in many oils and a large amount in Sterculia oil. The result for Sterculia oil is spurious; presumably the cyclopropene ring adds HBr. The occurrence in other oils requires confirmation.

Many of the oils exhibit light absorption in the infrared region characteristic of hydroxyl, but there is no differentiation between fatty acid hydroxyl and glyceryl hydroxyl. In only three oils, Anemone coronaria [32], Nigella hispanica [33], and Penstemon spectabilis [41], did chemical analysis confirm the infrared indication. The quantities found, equivalent to 5 to 11% of ricinoleic acid, are of interest primarily as a guide to plant families that may contain larger amounts of hydroxylated compounds.

The unusually high saponification value of *Euony*mous alatus [10] is in agreement with reports on oils from other members of the Celastraceae family shown to contain esters of formic, acetic, and benzoic acids (4). These acids are not indicated by any other of the tests applied. Failure to detect them by gas chromatography may indicate that they were lost in the preparation of the methyl esters.

The indication of nonconjugated tetraene in Anchusa capensis [3] and Cynoglossum amabile [6] is of no immediate industrial importance but may constitute the first report of such acids in vegetable oils.

#### Summary

The group of analyses used in this preliminary screening of oils has proved capable of indicating many seed species that contain oils of unusual or unknown composition. Some of the oils are characterized sufficiently to suggest probable commercial uses; others give no evidence of properties that would lead to their use while present commercial oils are in adequate supply. Still other oils are shown to have unknown composition, which must be determined before their potential value can be judged. The study as yet contains too few species to generalize about the relationship between botanical classification and oil composition. It does however provide numerous leads in the search for oils of industrial value.

#### Acknowledgment

The authors wish to acknowledge the cooperation of members of the staff of the New Crops Research Branch, especially Howard S. Gentry, in providing seed materials for study. They are also indebted to T. A. McGuire, Jean Mallan, and M. O. Bagby of the Northern Laboratory for assistance in the analysis of the oils.

#### REFERENCES

American Oil Chemists' Society. "Official and Tentative Methods of Analysis," Chicago, 1957.
 Earle, F. R., McGuire, T. A., Mallan, Jean, Bagby, M. O., and Wolff, I. A., presented at the 49th annual meeting, American Oil Chemists' Society, Memphis, Tenn., April 21–23, 1958.
 Earle, F. R., Wolff, I. A., and Jones, Q., presented at the 32nd fall meeting, American Oil Chemists' Society, Chicago, Ill., October 20–22, 1958.

1958.
4. Eckey, E. W., "Vegetable Fats and Oils," New York, Reinhold Publishing Corporation Inc., 1954.
5. Esposito, G. G., and Swann, M. H., Anal. Chem., 29, 1861-1862 (1957).

(1957).
(1957).
(1) Hilditch, T. P., "The Chemical Constitution of Natural Fats,"
New York, John Wiley and Sons Inc., 1956.
7. Hopper, T. H., and Nesbitt, L. L., Oil and Soap, 14, 34-36

(1937)

Majors, K. R., and Milner, R. T., Oil and Soap, 16, 228-231 (1939).

9. deMello, L. M., and Castro, D. R., Agron. Lusitana, 18, 61-73 9. deMello, L. M., and Casaco, -.
(1956).
10. Ogg, C. L., Porter, W. L., and Willits, C. O., Ind. Eng. Chem., Anal. Ed., 17, 394-397 (1945).
11. Van Etten, C. H., Anal. Chem., 23, 1697-1698 (1951).
12. Wolff, I. A., and Jones, Q., Chemurgic Digest, 17(9), 4-8 (1958).
13. Zeleny, L., and Coleman, D. A., U. S. Dept. Agr. Tech. Bull.

[Received February 11, 1959]