

Questions on the Fruit Pulp Oil Composition of *Canarium schweinfurthii* Engl.

Sir,

I am writing concerning the paper "*Canarium schweinfurthii* Engl.: Chemical Composition of the Fruit Pulp" by A.N. Georges, C.K. Olivier and R.E. Simard [*J. Am. Oil Chem. Soc.* 69:317 (1992)]. The analytical results reported for oil from *Canarium schweinfurthii* are highly unusual. We are asked to believe that at three different stages of maturity the oil composition develops from 18:1 (89.4%) to 18:0 (67.7%) + 18:2 (30.0%) and then to 18:0 (84.0%) + 18:2 (14.7%), or is it the other way around? There is no indication in the text of the paper whether the order is as given above or if it is reversed. Incidentally, none of the compositions above give an iodine value

of 36 ± 3 , as is indicated in Table 1. I have discussed the results with some knowledgeable plant biochemists, and they are doubtful if the enzyme systems exist that would allow the fatty acid composition to change as indicated, either forward or backward. I conclude that the above report is either very interesting or wrong.

K.G. Berger
17 Grosvenor Road
Chiswick
London W4 4EQ
England

[Received October 13, 1992; accepted November 26, 1992]