

The unsaponifiable (4.1 g) was extracted with isopropylether, and chromatographed on silica gel. On elution with  $C_6H_6$ , 282 mg of triacontane were separated, m.m.p., IR, NMR.  $CHCl_3$  eluted 235 mg of colorless plates, recrystallized from hexane-MeOH, and shown to be clerosterol m.p. 146–147°.  $C_{29}H_{48}O$ ,  $M^+$  412,  $[\alpha]_{589} - 40.0^\circ$ ;  $[\alpha]_{578} - 40.7^\circ$ ;  $[\alpha]_{546} - 48.4^\circ$ ;  $[\alpha]_{436} - 86.7^\circ$ ;  $[\alpha]_{365} - 152.3^\circ$ .  $\nu$ , 3400 (OH), 3010, 2900, 1620, 1459, 1360, 1040, 960, 885,  $(CH_2)$ , 790  $(C-CH_2/cm^{-1})$ . The most important signals in NMR,  $\delta$  5.30 (m, 1H), 4.75 (m, 2H), 1.75 (s, 3H). *Clerosterilacetate*, m.p. 142–143°,  $C_{31}H_{50}O_2$ ,  $M^+$  454, soln chl.  $[\alpha]_{589} - 41.4^\circ$ ;  $[\alpha]_{578} - 42.7^\circ$ ;  $[\alpha]_{546} - 48.9^\circ$ ;  $[\alpha]_{436} - 83.4^\circ$ ;  $[\alpha]_{365} - 134.4^\circ$ .  $\nu$ , 3010, 2900, 1720, 1620, 1450, 1360, 1250, 1040, 960, 885  $cm^{-1}$ . The fragmentation of both mass spectra was as expected for clerosterol ( $\Delta^{5,25}$ -stigmasteradien-3 $\beta$ -ol).<sup>4-6</sup>

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## LIPID CLASSES AND TOTAL FATTY ACIDS PATTERN OF *CICER ARIETINUM*

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**Key Word Index**—*Cicer arietinum*; Leguminosae; linoleic acid; essential fatty acids.

*Plant.* *Cicer arietinum* L. *Uses.* Food. *Source of tested seeds.* (a) North of India. Trivial name: Bengal Gram, Chana, Chola. (b) South of Italy. Trivial name: Cece.

Total lipids were extracted and purified from 2 g of powdered dry seeds: the amounts of phospholipids, triglycerides, cholesterol, free fatty acids and total fatty acids (by GLC) were determined (Table 1).<sup>1-4</sup>

Although Bengal Gram and Cece have different weights and sizes, their lipid contents were nearly similar (Table 1). The total fatty acids showed different contents of linoleic acid (18:2) (higher in Bengal Gram) and of myristic acid (14:0) (lower in Bengal Gram),

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<sup>3</sup> MARZO, A., GHIRARDI, P., SARDINI, D. and MERONI, G. (1971) *Clin. Chem.* **17**, 145.

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while differences in contents of the other fatty acids noted were small or non-significant. Mathur<sup>5-8</sup> has demonstrated a hypocholesterolaemic effect of Bengal Gram which may

TABLE I. LIPID COMPOSITION OF DRY SEEDS OF *Cicer arietinum* FROM NORTH OF INDIA AND SOUTH OF ITALY

Lipid classes (mg/100 g of seeds)	Source*	
	Italy	India
Phospholipids	1190	967
Free cholesterol	12	13
Esterified cholesterol	78	111
Triglycerides	4880	4630
Free fatty acids	136	121
% Composition of total fatty acids		
14:0	10.22	6.85
15:0	1.19	0.39
16:0	10.94	11.14
16:1	0.42	0.44
17:0	0.23	0.17
17:1	0.60	0.43
18:0	3.60	3.01
18:1	27.13	22.81
18:2	38.23	46.45
18:3	4.29	5.18
18:4	0.62	0.77
20:0	1.04	0.76
22:0	0.52	0.26
23:0	0.96	1.33

\* The seeds from Italy weighed  $483 \pm 21$  mg and were 9.8 mm in length; those from India were  $175 \pm 6$  mg and 7.7 mm.

be due to the high content of essential fatty acids in the seeds, particularly linoleic acid (18:2) and linolenic acid (18:3).

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