

Fatty Acid and Tocochromanol Patterns of Some *Salvia* L. species

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In the course of our investigations of new sources of higher plant lipids, seed fatty acid compositions and the tocochromanol contents of *Salvia bracteata*, *S. euphratica* var. *euphratica*, *S. aucherii* var. *canascens*, *S. cryptantha*, *S. staminea*, *S. limbata*, *S. virgata*, *S. hypargeia*, *S. halophylla*, *S. syriaca* and *S. cilicica* were investigated using GLC and HPLC systems. Some of the species are endemic to Turkey. All the *Salvia* sp. showed the same pattern of fatty acids. Linoleic, linolenic and oleic acid were found as the abundant components. Tocochromanol derivatives of the seed oil showed differences between *Salvia* species. γ -Tocopherol was the abundant component in most of the seed oils except of *S. cilicica*. The total tocopherol contents of the seed oils were determined to be more than the total of tocotrienols.

Key words: *Salvia*, Chemotaxonomy, Fatty Acids and Tocochromanols