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FATTY ACIDS PROFILE OF *LALLEMANTIACANESCENS*NUTLETS

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Lallemantia canescens (L.) Fisch & C.A.Mey. genus comprises herbaceous perennial belongs to the Nepetoideae subfamily of the family Lamiaceae [1]. The family has been charactrized by occurrence of Linolenic, Linoleic and Oleic in the whole plant [2]. For the first time the oil content and fatty acid composition of the nutlets of *L.canescens* (Lamiaceae) at two localities (East Azarbaijan and Qazvin Provinces) was examined by GC and GC/MS. The major fatty acids were Linolenic (58.3%) and Linoleic (18.9%). The total SFA (saturated fatty acid) composition of studied species is between 5.5-6.1%, while the UFA (unsaturated fatty acid) composition is between 93.6-94.5%. Plants with a high ratio UFA/SFA is desirable for human nutrition [3] and this is characteristics of nutlet oils of the Lamiaceae [2]. In this study, this ratio was found to be between 15.3-17.2%. According the our result, it is clear that the composition of *L. canescens* nutlet fatty acids from two localities is similar. Therefore, the conservation nature of the nutlet fatty acids profile can be used as chemotaxonomic markers.

References

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