### Accepted Manuscript

Near-infrared reflectance spectroscopy reveals wide variation in major components of sesame seeds from Africa and Asia

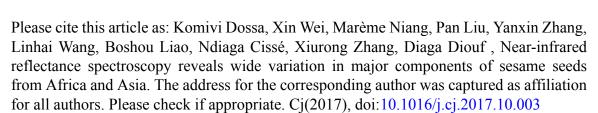
Komivi Dossa, Xin Wei, Marème Niang, Pan Liu, Yanxin Zhang, Linhai Wang, Boshou Liao, Ndiaga Cissé, Xiurong Zhang, Diaga Diouf

PII: S2214-5141(17)30114-9 DOI: doi:10.1016/j.cj.2017.10.003

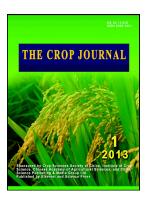
Reference: CJ 265

To appear in:

Received date: 30 June 2017 Revised date: 11 October 2017 Accepted date: 12 October 2017



This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.



## **ACCEPTED MANUSCRIPT**

**Short communication** 

# Near-infrared reflectance spectroscopy reveals wide variation in major components of sesame seeds from Africa and Asia

Komivi Dossa<sup>a,b,c,\*</sup>, Xin Wei<sup>a</sup>, Marème Niang<sup>a</sup>, Pan Liu<sup>a</sup>, Yanxin Zhang<sup>a</sup>, Linhai Wang<sup>a</sup>, Boshou Liao<sup>a</sup>, Ndiaga Cissé<sup>b</sup>, Xiurong Zhang<sup>a</sup>, Diaga Diouf<sup>c,\*</sup>

<sup>a</sup> Oil Crops Research Institute of the Chinese Academy of Agricultural Sciences, Key Laboratory of Biology and Genetic Improvement of Oil Crops, Ministry of Agriculture, Wuhan 430062, Hubei, China

<sup>b</sup>Centre d'Etudes Régional pour l'Amélioration de l'Adaptation à la Sécheresse (CERAAS), BP 3320 Route de Khombole, Thiès, Sénégal

<sup>c</sup>Laboratoire Campus de Biotechnologies Végétales, Département de Biologie Végétale, Faculté des Sciences et Techniques, Université Cheikh Anta Diop, BP 5005 Dakar-Fann, Dakar107000, Sénégal

Abstract: Sesame is an important oilseed crop in Africa and Asia, owing to its high nutritional quality seed and market value. Variation in sesame seed components including oil, oleic acid, linoleic acid, and protein was investigated by near-infrared reflectance spectrometry in 139 samples collected from different countries. Oil and protein contents were between 40.8% and 60.3% (mean 53.0%) and 15.5% to 25.5% (mean 20.4%), respectively. Linoleic acid, ranging from 31.8% to 52.4% (mean 46%) was more abundant than oleic acid (31.8%–50.6%, mean 38.1%). Light-seeded samples displayed higher nutritional quality, as they were richer in oil, protein, and linoleic acid than dark seeds. Samples from Africa had higher oil and linoleic acid contents, while Asian samples had higher oleic content. The analysis revealed West African sesame cultivars containing especially high levels of seed components, which may command high market values. Two clusters of sesame samples grouped by seed composition were obtained, including one cluster with high oil and oleic acid content and the other with high variation for major seed components and also provided background information for breeding high-nutrition varieties according to the demands of sesame seed markets.

Keywords: Sesamum indicum; Major seed components; Variation; Asia; Africa; NIRS

#### 1. Introduction

Sesame (*Sesamum indicum* L.) is an ancient crop, considered as the "queen of the oilseeds" because of its oil's high stability and nutritional quality. It is a traditional and highly valued health food in Asia and Africa, which account for 96% of the world sesame seed production [1].

Sesame is grown mainly for its seeds, which have one of the highest oil contents among major oilseed crops [2]. It is also rich in proteins, carbohydrates, vitamins, polyunsaturated fatty acids, lignans (sesamin and sesamolin), tocopherol, phytosterols, phytates, and other micronutrients [3]. Sesame seed is thus a reservoir of nutritional components with numerous beneficial effects in humans, including antioxidant, antiaging, antihypertensive, anticancer, cholesterol-lowering, and antimutagenic properties [4].

1

<sup>\*</sup>Corresponding authors: Diaga Diouf, E-mail address: diaga.diouf@ucad.edu.sn, Tel.: +221-338248187; Komivi Dossa, E-mail address: dossakomivi@gmail.com.

#### Download English Version:

# https://daneshyari.com/en/article/8408767

Download Persian Version:

https://daneshyari.com/article/8408767

<u>Daneshyari.com</u>