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**Evaluation of the fatty acid composition of *Eriobotrya japonica* (Thunb.) Lindl., seed and their application**

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The climate of Setouchi region in Japan where it is warm and has ample rainfall is suitable for fruit cultivation and many citrus fruits (oranges, lemons etc.) are cultivated. Especially in Akitsu district of Hiroshima prefecture, there is a long tradition of growing loquats. Previous researches reported on components and physiological function loquat seeds. However, there are limited studies on oil extracted from the loquat seed. In this study, we extracted 35.3 g of loquat seed oil from 15.1 kg of Tanaka Biwa (a variety of loquats) which is easy to obtain. Then, we analyzed fatty acid composition of seed oil and examined its utilization. As a result, we found oil components similar to beef tallow and cocoa butter and the main components were behenic acid lignoceric acid. In the modern society, problems caused by malodor are considered to be one of major issues. Therefore, we examined deodorizing effect of the loquat seed oil on malodor. In consequence, the extracted oil components demonstrated high deodorizing effect on malodor elements including ammonia, trimethylamine, isovaleric acid and nonenal. In addition, we found high deodorizing effect on allyl methyl sulfide exhibits very high deodorizing activity by considering the mixing ratio of linoleic acid and lignoceric acid. At the present time, pharmacological activity tests of loquat seed oil components are now being examined.

**Biography**

Minori Shoji belong to Graduate School of System Engineering, Kindai University in Japan. She researches on plants and other natural products.

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