

## EXTRACTION AND CHARACTERIZATION OF PAPAYA SEED OIL

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### ABSTRACT

In the present investigation an attempt have been made for exploration of papaya seed oil.The papaya seed oil was extracted by solvent extraction method. The characteristic of seed oil was studied. Percent seed oil was recorded 30.1 and chemical composition of papaya seed was found to be protein (28.1%), Ash (8.2%), Crude fiber (19.1%) and total carbohydrate (25.6%).The papaya seed oil consists of iodine value (65.5), saponification value (155.5), unsaponifiable matter (1.37%) and free fatty acid (0.32%).The major fatty acid of papaya seed oil were oleic acid(72.5%) followed by palmitic acid (13.5%) and stearic acid (4.5%). Thus it can be concluded that the seed can be utilized for extraction of oil which has various health benefits with respect to essential fatty acids.

**KEYWORDS:** Papaya, Oleic acid, Extraction, Seed oil and Essential Fatty Acids.