

Fatty acid composition of three different *Moringa* leave oils

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Palmitic acid contents of oils ranged from 10.80% (*M. molaite*) to 17.06% (*M. peregrina*). Stearic acid contents were found to be between 1.96% (*M. peregrina*) and 2.77% (*M. oleifera*). While the lowest oleic acid was found in *M. peregrina* oil (7.14%), the highest oleic acid was found in *M. molaite* (51.05%). In addition, linoleic acid contents of moringa leave oils varied from 18.09% (*M. oleifera*) to 22.66% (*M. molaite*). Also linolenic acid contents of oil samples were found to be between 7.40% (*M. molaite*) and 32.53% (*M. peregrina*). Density (24°C; mg/ml) 0.9037- 0.9068, refractive index (nD 40°C) 1.4581- 1.4601, iodine value (I₂/100g) 67.8-71.3, acidity (oleic,%) 2.17-3.21, saponification value (mg KOH/g) 171.7 -178.1 and peroxide value (meq O₂/Kg) 1.97-2.61 of *Moringa* sp. leaf oils were determined.

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