

Characterization of the seed oil from Chilean palm (*Jubaea chilensis*)

Caracterización del aceite de coquito de palma chilena (*Jubaea chilensis*)

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The characteristics of the seeds from Chilean palm and the detailed composition of its fat are studied starting from 4 lots of seeds from the two regions being the major producers of Chilean palm seeds. From the proximate composition of the seeds a high content of fats is deduced with a mean value of 67.3%. The contents of proteins, carbohydrates and fibre were in the range of 7-11%. A detailed analysis of the fat indicates a high content of saturated fatty acids being capric, caprilic, lauric and miristic acids the major fatty acids. For this reason the presence of a high percentage of medium-chain triglycerides are detected in the triglyceride analysis. As for tocopherols, the fat contains low amounts of α -, β - y γ -tocopherol with a total average of 84 mg/kg. Concerning phytosterols, the total content was around 1000 mg/kg being β -sitosterol and β -7-estigmastenol the two major sterols.