

Self-Emulsifying Crop Seed Oil

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In our endeavor to produce value added Sudanese local products, we have been embarked upon studying our local crops seeds oils. In that respect we have directed our research towards identifying the seed oil fatty acids components revealing their abundance, physio-chemical properties and medical application (Mutasim and Ibrahim, 2016; 2017); Mutasim *et al.*, 2017; 2019; 2020).

Here in this note we are pleased to report an astonishing characteristic property of the oil extracted from one of a local crop seeds.

It was found that on gentle shaking of the oil with water at room temperature, a stable off white oil/water emulsion is formed (Figure1).

It is then logical on bases of experimental results to envisage and even assume the presence of one type of a natural surfactant among the fatty acids components.

To our knowledge, no report on a self-emulsifying oil has ever been reported. We believe that such a finding will have a biological impact since this oil is bioavailable and able to reduce the absorption of its saturated fats components.

Whether that natural surfactant is an anionic, cationic or neutral one, it is awaiting our on-going investigation.

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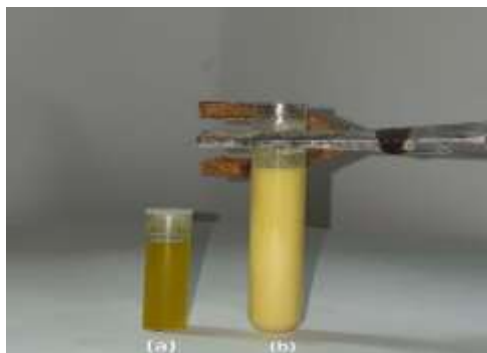


Figure 1. (a) Pure seed oil, (b) Oil/Water emulsion