

Expression of Oil From Lagenaria siceraria Seed Using Mechanical Oil Expeller

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Abstract:

Edible oil plays a major role in the diet as a source of saturated fatty acids. Oils are stored in human body in the form of fats and can be utilized as fuel/energy for various biochemical reactions whenever necessary. One of the feed-stocks, Lagenaria siceraria (Bottle gourd) seed, from which oil can be extracted, has many applications in various food as well as non-food industries. The Lagenaria siceraria seed's oil is considered as the most dietetic oil since it contains omega-3 which is known to promote energy levels, brain function and overall human vitality. The main focus of this study was to extract the oil from Lagenaria siceraria seed using an oil expeller. The effect of process parameters on oil expression efficiency from the seed was investigated. The ranges of parameters investigated were: rpm of screw (45, 65, 85, 105 and 125 rpm), moisture content (8.24, 10.1, 12.06, 14.4 and 16.1 % (d.b.)), heating temperature (50, 70, 90, 110 and 130 °C), and heating time (5, 10, 15, 20 and 25 minutes) of seeds. It was observed that seed having moisture content of 14.4 % (d.b.) were conditioned at 70°C with 10 min and screw speed of 85 rpm, gave maximum oil yield of 20.06%. At these optimum conditions, physical properties of oil such as colour, specific gravity, refractive index and viscosity were also determined. The information generated is likely to be useful in interpreting the effect of process variables and expelling equipment for subsequent modification in mechanical oil expression.



- > The bottle gourd (Lagenaria siceraria), belongs to family cucurbitaceae, is used in appliance of pharmaceuticals and dietary formulations.
- \succ It produces fruits of bottle shape and hard texture. These fruits are fleshy and multi seeded.
- > The bottle gourd seeds are encapsulated with innumerable phytochemicals, such as vitamins, minerals and essential amino acids along with saponin and essential fatty acids (especially ω -3 which helps to promote energy level and functional activity of brain)
- > It is grown throughout the tropical regions of the world mainly in Africa, Central America, China, Ethiopia, India, Japan, Sri Lanka, and Thailand.
- \succ The bottle gourd seed's kernel has following proximate composition: moisture content (2.47%), protein (30.72%), oil (52.54%), carbohydrates (8.3%), fiber (1.58%) and ash (4.43%).

• The main reason for the cultivation and harvest of oilseeds is the production of oil, which is used in several technical applications.

- The method used for oil production depends on the application for which the oil is provided.
- Before oil is obtained, oilseeds have to undergo either an expression or an

• One of the oldest methods for the oil production is the mechanical expression of the seeds by means of a screw press.

- The characteristics of this process are low energy requirement without any use of chemical extractive agents.
- These oil expression machines are in continuous in operation and do not require any special supervision.

extraction process in order to remove the entrapped oil.

• Present day technologies for the production of vegetable oils include hydraulic pressing, screw pressing, solvent extraction with hexane and super critical CO_2 extraction.

• Efficient expression of oil from oilseeds using the screw press requires processing of oilseeds and optimum use of operational conditions for better oil yield.

• In this research, bottle gourd seeds are taken for oil expression using a mechanical oil expeller

Physicochemical Extraction method Mechanical Oil Expeller Mechanical (14.4% Supercritical Hexane parameter **BOTTLE GOURD SEED** (Soxhlet, 70°C, moisture content) **CO**₂ (500 bar, 60°C, 12 h) 85rpm **CLEANING AND STORAGE** 15 g/min,3h) Manual/Mechanized Oil yield 43.47±0.33^a 20.06±0.52^a 34.60±0.52^a Colour Yellow Yellow Yellow **CLEANED SEEDS** Odour Agreeable Agreeable Pleasant **Boiling point °C** 163±5.57^a 129.67±5.51^a 142±4.59^a CONDITIONING Melting point °C 22.33±1.53^b 23.67±1.16^a 25.34±1.72^a (Moisture and/or Heat Treatment Density, g/cm³ 0.87 ± 0.06^{b} 0.867±0.07^b 0.92±0.02^a **OIL EXPRESSION** 0.867 ± 0.06^{b} **Specific Gravity** 0.92±0.02^a 0.87 ± 0.06^{b} 240552 -(Using Mechanical Oil Viscosity, Cst 29.86±0.04^b 35.70±0.03^b 43.00±0.08^a **Expeller**) **Refractive index** 1.41±0.03^a 1.32±0.03^a 1.51±0.03^a **RAW OIL** PRESS CAKE Acid value (mg KOH/g) 9.76±0.2^b 16.39±0.2^a 14.39±0.2^a

Free fatty acid (%)	1.36 ± 0.1^{b}	1.79±0.08 ^a	1.692±0.08 ^a
Peroxide value (Eq.O₂/kg)	6.15±0.49 ^a	5.53±0.94 ^a	3.6±0.49 ^a
Iodine value (mg/100g)	71.36±1.12 ^b	78.83±3.7 ^a	142.89±3.7 ^a
Saponification value (mgKOH/g)	223.97±2.5 ^a	218.85±9.27 ^b	221±9.8 ^b
Ester value (mg KOH/g)	187.69±2.61 ^b	194.58±9.65 ^a	205±9.7 ^a
Impurity (%)	0.93±0.06 ^b	1.36±0.09 ^a	1.52±0.08 ^a
Unsaponifiable matter (%)	0.32±0.06 ^b	1.32±0.06 ^a	1.48±0.07 ^a

Values bearing different superscripts (a, b, c) in a column differ significantly (Duncan test, P<0.05)

PURIFICATION OF OIL Centrifugation, sedimentation, filtering CLEAN OIL



The performance of oil expeller was affected by the seed moisture content, heating temperature and time and speed of screw. It was observed that seed having moisture content of 14.4 % (d.b.) were conditioned at 70°C with 10 min and screw speed of 85 rpm, gave maximum oil yield of 20.06%. At these optimum conditions, physical properties of oil such as colour, specific gravity, refractive index and viscosity were found suitable and better than solvent extracted oil.