FATTY ACID CHARACTERIZATION OF SUNFLOWER BREEDING MATERIALS AT THE IFVC

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Introduction

Kernel and seed component content (%)	Whole seed	Kernel
Oil	16-55	36-65
Proteins	10-27	20-40
Carbohydrates	18-26	4-18
Palmitic acid (C16:0)	-	5-7
Stearic acid (C18:0)	-	2-6
Oleic acid (C18:1n9)	-	15-37
Linoleic acid (C18:2n6)	-	51-73
Linolenic acid (C18:3n3)	-	< 0,3
Chlorogenic acid	1,1-4,5	0,5-2,8
Caffeic acid	-	0,05-0,29
Tocopherols	-	0,07
Cellulose	38-60	38-55
Carotenoides	-	0,01-0,02
Total minerals	2-4	3-4







Benefit of Lipids









Seed lipids, general composition of sunflower oil









- ***** The most represented fatty acid in sunflower oil
 - Saturated (SFA)
 - Palmitic acid (C16:0)
 - Stearic acid (C18:0)
 - * Monounsaturated (MUFA)
 - ✤ Oleic acid (C18:1n9)
 - Polyunsaturated (PUFA)
 - Linoleic acid (C18:2n6)













Aim of this study









Material and methods

Preparation of samples

Sunflower seed

Pressed (hydraulic press, Sirio, 10 tons stregth, cc 400 bars)

 $10 \ \mu L \ sunflower \ oil + 190 \ \mu L \ TMSH \ (trimethylsulfonium \ hydroxide)$

GC analysis of methyl esters of fatty acids



GC operating conditions

Gas chromatography system: **KONIK** HRGC 4000 Analytical Column: **Omegawax capillary column** Detection: *Flame ionisation detector (FID)* Detector temperature: 250°C Injection temperature: 250°C Carrier gas: **Helium 6.0** Flow rate: 2.0 mL/min Injection volume: 2 μL (split 70:1)

Statistical analysis

- Three measurements
- Multivariate Exploratory tech., Cluster Analysis (Joining -tree clustering)
- Amalgamation rule: Unweighted pair-group average
- Distance measure: Euclidean distances







Results

		Fatty acids content in %				
Samples	Palmitic acid	Stearic acid	Oleic acid	Linoleic acid	Oil content (%)	
$LIP-MAR-F_1_28B/9$	4.45	2.66	90.92	1.97	38.98	
LIP-MAR-F ₁ _21B/6	3.78	3.02	90.91	2.29	40.27	
LIP-MAR-F1_12B_5	5.31	2.57	90.55	1.57	35.60	
LIP-MAR-F1_11B_5	5.25	2.96	89.78	2.00	41.82	
LIP-MAR-F1_10B_2	4.71	2.91	89.68	2.70	31.53	
$LIP-MAR-F_1_25B/7$	4.62	2.31	89.07	4.00	31.70	
LIP-MAR-F1_3B_9	4.45	2.44	87.17	5.95	34.21	
LIP-MAR-F1_8B_2	4.30	2.44	81.84	11.42	44.77	
LIP-MAR-F ₁ _23B/3	4.24	2.28	78.92	14.55	36.61	
LIP-MAR-F ₁ _27B	5.49	2.61	73.42	18.48	35.80	
LIP-MAR-F1_1B_2	6.12	4.62	47.81	41.46	36.10	
LIP-MAR-F1_7B_3	5.10	3.80	45.13	45.97	40.59	
LIP-MAR-F ₁ _20B	4.83	3.06	44.87	47.25	30.26	
LIP-MAR-F ₁ _17B	6.38	4.30	44.17	45.16	27.13	
LIP-MAR-F1_6B_8	6.07	4.84	43.56	45.54	34.53	
LIP-MAR-F ₁ _15B/8	6.86	3.91	43.35	45.89	40.72	
$LIP-MAR-F_1_22B/3$	6.10	3.33	40.92	49.65	32.55	
LIP-MAR-F1_2B_5	5.92	4.40	38.42	51.26	35.84	
LIP-MAR-F ₁ _26B/1	5.94	3.07	32.84	58.15	33.10	
LIP-MAR-F ₁ _18B/4	5.89	4.67	29.51	59.93	27.96	
LIP-MAR-F1 _14B_7	6.97	1.94	22.39	68.70	39.27	

















- Resistance: all races of Plasmopara helianthi, on rust and sunflower moth
- Attractive for pollinators
- Well tolerates stressful conditions,
- Set of 50,000-55,000 plants per hectare







Conclusions

- This study shows that the wide range in fatty acid composition of inbred lines allows the selection of appropriate inbred lines which will give sunflower hybrid with the desired oil quality.
- The tested inbred lines are sufficiently divergent because they enable the production of hybrids with a high content of oleic acid, as well as hybrids with a balanced content of PUFA, ie oils that will have the desired ratio of omega 3 and omega 6 fatty acids.
- > Total content of saturated acid was from 6% to 10%.
- Total content of unsaturated acid was from 89% to 93%.







Thank you for your attention





