

EVALUATION OF THE NUTRITIONAL QUALITY OF NONTOXIC KERNEL FLOUR FROM *JATROPHA CURCAS* L. IN RATS.



## ABSTRACT

The origin of *Jatropha curcas* L. is in Central America, probably Mexico, although it is also distributed in South America, Africa and Asia. In Mexico, it grows as nontoxic and toxic *J. curcas* genotypes. In this work, the protein quality including protein efficiency ratio (PER), net protein ratio (NPR) and true digestibility (TD) of nontoxic genotype defatted flour was assessed using Wistar rats. The probed diets contained flour (3), flour-lysine, 1% (4), flour-phytase, 500 FTU (5) and two control diets: nitrogen-free (1) and casein (2). The rats were fed for 28 days. The PER (1.37, 1.77 and 1.61) and NPR (1.80, 2.29 and 2.12) obtained values for diets (3.4 and 5) were lower than those obtained for casein (2.07 and 2.46), respectively. No statistical differences were found in TD.

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