



### BIOCHEMICAL EVALUATION OF PROTEIN FRACTIONS FROM PHYSIC NUT (*JATHROPHA CURCAS* L.)

#### ABSTRACT

*J. curcas* seed proteins were fractioned according to the Osborne method and some biochemical properties were determined for these fractions. Glutelins (378 g kg<sup>-1</sup> protein) and globulins (201 g kg<sup>-1</sup> protein) were the main components. Albumins and prolamins were the minor components. Protein digestibility was highest in glutelins and globulins with values of 81 and 80% respectively. Electrophoresis analysis showed that globulins and glutelins exhibited similar polypeptide profiles. Electrophoresis patterns suggested that there could be a structural relationship among <sub>2</sub>S, <sub>7</sub>S and <sub>11</sub>S storage proteins from plant sources. According to the FAO/WHO reference, the protein fractions had acceptable levels of most of the essential amino acids, but its globulins and glutelins were low in lysine and tryptophan.

<http://grasasyaceites.revistas.csic.es/index.php/grasasyaceites/article/view/1376/1373>

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