

Thus, the presence of melissic acid and  $\beta$ -sitosterol in the leaves of *Morina kokanica* has been established.

#### FATTY ACID COMPOSITION OF THE LIPIDS OF THE INFLORESCENCES

OF *Allium karataviense*

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Inflorescences of the Turkestan onion, *Allium karataviense* Rgl. family Liliaceae, collected in the Tashkent province, UzSSR, have been studied.

The total lipid fraction was isolated by using a mixture of chloroform and methanol (2:1) by the method of Folch et al. [1]. Hydrolysis of the lipids and methylation of the fatty acids obtained was performed by a modification of the method of Szoke et al. [2].

The qualitative analysis of the methyl esters of the higher fatty acids was carried out on a Chrom-31 chromatograph using 27% of LAC-2R-446 (polyethyleneglycol adipate three-dimensionally cross-linked with the aid of pentaerythritol) as a stationary phase of medium polarity. The carrier gas was hydrogen and the temperature of the thermostat was 202°C and that of the evaporator and detector 275°C. Flame-ionization detector, pressure of the carrier gas 0.3-0.6 atm.

The identification of the higher fatty acid methyl esters was carried out by comparing graphs of the dependence of the logarithms of the retention volumes on the lengths of the chains of carbon atoms, by comparing chromatograms of samples before and after hydrogenation, and also on the basis of literature information [3]. For the quantitative interpretation of the results we used the method of internal normalization [4].

Below we give the fatty acid composition of the lipids of inflorescences of *Allium karataviense*:

Fatty acid	Amount, %	Fatty acid	Fatty acid
12:0	1.1	18:0	5.5
12:1	0.1	18:1	13.1
14:0	2.4	18:2	31.1
14:1	0.1	18:3	14.3
15:0	0.7	19:0	0.3
15:1	0.5	x	0.2
16:0	0.7	20:0	0.1
16:1	25.7	20:1	0.1
16:2	1.0	20:2	Tr.
17:0	0.4	20:3	1.8
17:1	0.5	22:1	0.1
	0.1	22:2	Tr.

Unsaturated higher fatty acids predominate in the lipids of the inflorescences of this plant, making up 62.7% of the total. Among them linoleic acid was found in the largest amount (31.1%), and linolenic and oleic acids in considerable amounts (14.3 and 13.1%, respectively). The saturated acids make up 37.0% of the total acids. Palmitic acid is present in the largest amount - 25.7%.

The ratio of saturated to unsaturated acids is 1:1.7. This is the first time that the fatty acid composition of inflorescences of the Turkestan onion has been studied.

#### LITERATURE CITED

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