Mineral Contents of Ocimum Gratissimum Leaves (African Basil)

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Abstract: Ocimum gratissimum belongs to the Lamiaceae family and is know generally as African Basil. Ocimum gratissimum leaves are widely used as local condiments in diets. The leaves were destalked, sorted, washed with potable water to remove dirt, air dried for 14 days under ambient temperature and milled into powder. The mineral contents of Ocimum gratissimum leaves were investigated. The percentage mineral contents were potassium 81.63±0.05mg/100g, calcium 60.12±0.43mg/100g, magnesium 30.92±0.15mg/100g. The results of the analysis showed that Ocimum gratissimum could be a good source of important food nutrients.

Keywords: Ocimum gratissimum, African Basil, minerals and drying

1. Introduction

Vegetables are the edible parts of plant that are consumed wholly or in parts, raw or cooked as part of main dish or salad. They are understood to mean the leafy outgrowth of plant used as foods and including those plants and parts of plants used in making soups or served as integral parts of the main source of meal [11]. It includes leaves, stems, roots, flowers seeds, fruits, bulbs, tubers and fungi [20], [19]. Vegetables are essential components of the human diet which contains a number of nutritional important vitamins such as vitamin A, B and C. They are also good sources of valuable nutrient such as protein, minerals, vitamins, fibers and other nutrients which are usually in short supply in daily diets [16]. They play an important role in maintaining general good health. There are various leafy vegetable that are regular ingredients in the diets of average Nigerian which include Ocimum gratissimum.

Ocimum gratissimum is a leafy vegetable. It is a herbaceous plant which belongs to the family Lamiaceae [6]. Ocimum gratissimum is also called scent leaf. It is widely distributed in tropical and warm temperate regions [18]. Ocimum gratissimum is about 1-2m long and 3-8cm wide. The strong aroma of the leaves is used in flavouring soups and also as a flavour in spicing meat products. The leaves can also be added as a local condiment in diets because of its aromatic properties [5]. Ocimum gratissimum is very rich in volatile essential oils [7]. It is also rich in tannins, steroids, terpenoidsflavonoid, and equally has a good antioxidants properties[1]. Ocimum gratissimum is an underutilized plant with high minerals, vitamins, fiber and phytochemical contents that make it nutritional important [1]. There is in adequate scientific knowledge of its nutritional potentials. Therefore the aim of this study was to provide information on the mineral contents of Ocimum gratissimum.

2. Materials and Method

2.1 Materials

Freshly harvested Ocimum gratissimum leaves were obtained from a local farm in Ilaro, Ogun state, Nigeria. They were collected early in the morning in clean polythene bags and taken into the Food Process Engineering Workshop of Department of Food Technology, Federal Polytechnic Ilaro, Ogun state, Nigeria for identification, authentication and processing into fine powder for analysis.

Drying Process of Samples

The freshly harvested Ocimum gratissimum sample were destalked, sorted, sertud, washed with potable water, air dried at 28°C for 14 days, milled into fine powder with an Apex mill and packed into low density Polyethylene film with 75 micron thickness prior analysis.

2.2 Mineral Analysis

The Janway digital flame photometer (PF-P7) model was used to determine the potassium and sodium contents of the samples while Atomic absorption spectrophotometric (Perkin-elmol model 403, Norwark, CT, USA) was used to determine the levels of calcium and iron in the samples after digestion with concentrated nitric acid [2]. Potassium was determined colorimetrically using spectronic 20 (Gallenkap, uk) with KH2PO4,as standard.

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Composition (% Dry Weight Basis)</th>
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<tbody>
<tr>
<td>Potassium</td>
<td>81.63±0.05</td>
</tr>
<tr>
<td>Calcium</td>
<td>60.12±0.43</td>
</tr>
<tr>
<td>Magnesium</td>
<td>80.92±0.11</td>
</tr>
<tr>
<td>Sodium</td>
<td>25.40±0.02</td>
</tr>
<tr>
<td>Zinc</td>
<td>15.44±0.15</td>
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</tbody>
</table>

Values are mean of triplicate determination

3. Discussion

Minerals play important roles for proper tissue functioning [13] They also serve as cofactor for many physiological and metabolic functions [4]. Table II shows the mineral analysis of Ocimum gratissimum. The minerals investigated in the ocimum gratissimum leaves were potassium, calcium, magnesium, sodium and zinc. The potassium content of 81.63±0.05% was obtained. This value was higher than 42.74 reported by [10] for mucunaflagellipes. Potassium is crucial to heart and smooth muscle contraction, making it important for normal digestive and muscular function. The value of calcium content of Ocimum gratissimum was 60.12±0.43mg/100g higher than what was repeated by [8] for Ocimum gratissimum. Calcium is a mineral that must be
It can be concluded that Ocimumgratissimum contains nutrients vital to the body which can be used to fight nutritional deficiencies.

References


Author Profile

Ajayi Adebola, B.Sc, MSc (Food Technology) is presently Head of Department, Department of Food Technology, Federal Polytechnic, Ilaro, Ogun State, Nigeria. His area of interest is Food Processing Engineering. He has published and presented papers in Local and International journals and conferences. He is also a member of various professional bodies of Food Technology. He is happily married and blessed with children.