

PAPER DETAILS

TITLE: Antioxidants, protein, oil content and fatty acids profiles of chia seeds (*Salvia hispanica* L.) genotype Tzotzol growing in three tropical ecosystems of Bolivia, Ecuador and Paraguay

AUTHORS: Ricardo AYERZA

PAGES: 191-196

ORIGINAL PDF URL: <https://dergipark.org.tr/tr/download/article-file/830087>

Antioxidants, protein, oil content and fatty acids profiles of chia seeds (*Salvia hispanica* L.) genotype Tzotzol growing in three tropical ecosystems of Bolivia, Ecuador and Paraguay

Ricardo Ayerza^{1,*} 

¹Office of Arid Lands Studies, the University of Arizona, Tucson, Arizona 85706, USA.

*Corresponding Author: rayerza@newcrops.org

Abstract

Chia is a summer annual of the Lamiaceae. The objective of this study was to investigate the effect of growing location on the antioxidants content and composition in one genotype of chia, and the potential relationship with its major nutritional compounds, as protein, oil, and fatty acids. This study was carried out with black spotted chia seeds commercially grown in three different ecosystems, Tropical Rain Forest, Sub Humid Chaco, and Campo Cerrado, located in Ecuador, Bolivia and Paraguay, respectively. Flavonols quercetin, myricetin, kaempferol, caffeic acid, chlorogenic acid, and SDG lignan compound presence was detected by chromatographic analysis. No significant ($P < 0.05$) differences between seed origins were found. Total oil content was significantly ($P < 0.05$) higher in the seeds from Ecuador (34.2%) than all other locations, followed by the seeds from Bolivia (32.5%) which was significantly ($P < 0.05$) higher compared to Paraguay (31.6%). The content of α linolenic fatty acid in seeds from Ecuador was significantly ($P < 0.05$) higher compared to the seeds from all three locations. No significant correlation ($P < 0.05$) between α -linolenic fatty acid and polyphenols content was detected. The results indicate that protein content, oil content and fatty acid profile characteristics of the chia are affected by the different ecological conditions of the tested ecosystems, which not affect the polyphenols content, and composition.

Keywords: *Salvia hispanica* L., Chia, Antioxidants, Fatty acids, Protein

Introduction

Chia (*Salvia hispanica* L.) is a summer annual of the Lamiaceae family. It was one of the basic foods of several Central American civilizations in pre-Columbian times. Tenochtitlan, the capital of the Aztec Empire, received 5B15,000 tons of chia annually, as a tribute from conquered nations (Codex Mendoza 1542). Chia seed was also part of holy ceremonies as an offering to the Aztec gods (Sahagun 1579). Apparently religious persecution, as well as the fact that it could not be grown in Europe, was essentially the reason of its disappearing for 500 years (Ayerza and Coates 2005a).

Chia oil contains one of the highest known concentrations of α linolenic fatty acid, up to 67.8% (Coates and Ayerza 1996). Recently, chia seed has become important for health

and nutrition because its ω 3 fatty acid content promotes beneficial health effects in laboratory animals as well in humans (Ayerza and Coates 2005b; Vuksan et al. 2007). A number of studies have demonstrated good oxidative stability of chia seed when used as animal feed or as a food ingredient, with this being attributed to the high antioxidant activity of the phenolic compounds it contains (Taga et al. 1984; Reyes-Caudillo et al. 2007).

Chia seed contains chlorogenic acid, caffeic acid, myricetin, quercetin and kaempferol flavonols. These compounds are both primary and synergistic antioxidants, and contribute in a major way to the strong antioxidant activity of chia (Taga et al. 1984; Castro Martinez et al. 1986). There is evidence that phenolic substances act as antioxidants by preventing the oxi-

Cite this article as:

Ayerza, R. (2019). Antioxidants, protein, oil content and fatty acids profiles of chia seeds (*Salvia hispanica* L.) genotype Tzotzol growing in three tropical ecosystems of Bolivia, Ecuador and Paraguay. Int. J. Agric. Environ. Food Sci., 3(3), 190-195

DOI: <https://dx.doi.org/10.31015/jaefs.2019.3.11>

Received: 19 February 2019 Accepted: 16 September 2019 Published: 27 September 2019

Year: 2019 Volume: 3 Issue: 3 (September) Pages: 190-195

Available online at : <http://www.jaefs.com> - <http://dergipark.gov.tr/jaefs>

Copyright © 2019 International Journal of Agriculture, Environment and Food Sciences (Int. J. Agric. Environ. Food Sci.)

This is an open access article distributed under the terms of the Creative Commons Attribution 4.0 International (CC-by 4.0) License



dation of LDL lipoprotein, platelet aggregation, and damage of red blood cells (Cheynier 2005). Additionally, phenolics act as metal chelators, antimutagens and anticarcinogens, antimicrobial agents and clarifying agents (Proestos et al. 2005).

Recently Ayerza (2013) reported the detection of secoisolaricresorcinol diglucoside (SDG) compound in two genotypes of chia seeds. SDG is a lignan compound, which has antioxidant activity (Hosseinian 2006), and the great oxidative stability of chia oil could be attributed not just to the flavonols compounds content but to the SDG content as well.

Early papers demonstrated that location affected the oil, protein and fatty acid content of chia seed, presumably due to one or more environmental factors, such as temperature, light, soil type and available nutrients (Ayerza 2009, 2010, 2011). Thus, any possibility of variability in the polyphenols contents

and composition needs to be explored. The objective of this study was to investigate the effect of growing location on its antioxidants content and composition in one genotype of chia, and its potential relationship with its major nutritional compounds, such as protein, oil, and fatty acids.

Materials and Methods

Samples

This study was carried out with black spotted chia seeds commercially grown in three different ecosystems, Tropical Rain Forest, Sub Humid Chaco, and Campo Cerrado, located in Ecuador, Bolivia and Paraguay, respectively (Table 1). The black spotted seeds belong to the Tzotzol variety as was reported by Ayerza and Coates (2005b).

Table 1. Locations where *Salvia hispanica* L. was grown.

Ecosystem	Country	Latitude	Elevation m	Temp	Rainfall	Soil type
				EC	Mean/year mm	
Sub-Humid Chaco	Bolivia	17°17' 00" S.	265	24	1,157	Mollic planosols
Tropical Rain Forest	Ecuador	02E18' 00" S.	300	25	>3,000	Regosol lateritico
Campo Cerrado	Paraguay	22E65' 59" S.	168	23	1,600	Ultisol

Within the three ecosystems where the chia was grown, representative commercial fields were selected for sampling. The harvested seed was stored in 25 kg bags and random samples were taken. Samples were collected following the seed sample instructions of the Canadian Food Inspection Agency (2008). The samples were cleaned by hand and sent to the laboratory for analysis. The experimental design used was completely randomized, with six replications.

Chemical Analysis

Crude nitrogen of the chia seed samples was determined by standard micro Kjeldahl method and then converted to protein content using a 5.71 conversion factor (AOAC 1995).

Lipids were extracted from the samples according to the method described by Folch et al. (1957). Total lipids were then converted into fatty acid methyl esters using the IRAM 5560II method (IRAM 1982), which is equivalent to ISO 5509 1978 item 6 (ISO 1978). Fatty acid methyl esters were separated and quantified by automated gas chromatography (Model 6890, GC; Hewlett Packard Co., Wilmington, DE, USA) equipped with flame ionization detectors and a 30 m 9 530 lm i.d. capillary column (Model HP FFAPFree fatty acid phase; Hewlett Packard Co., Wilmington, DE, USA). The temperatures of the oven, injector, and detector were set at 180, 290 and 330 EC, respectively. The fatty acid composition of each sample was determined by integrating the recorded peaks using Hewlett Packard Chem Station Software. Results were expressed as percentage of total fatty acids.

The peroxide values were determined by ISO 3960/1977 procedure; results were expressed as meq oxygen/kg (AOAC 2002).

Flavonol analysis performed using HPLC by methodology adapted from Chang et al. (1997); utilizing water acetonitrile (80:20) extract separated on a LiChrospher RP 18 column

(Merck Chemicals, Basel, Switzerland), with mobile phase gradient elution of water acetonitrile (0 10 min 80:20, 14 25 min 63:37) employing a flow rate of 1.0 ml/min with detection at 270 nm. Caffeic acid analysis performed using HPLC by method adapted from Adzet et al. (1985); utilizing samples extracted into acetone and subjected to chromatography on a column (150x4.5mm) of Spherisorb C18 (5 µm) (Waters Corporation, Milford, MA, USA), eluted with a gradient mobile phase of 2.5% of acetic acid in aq. methanol with a linear gradient of 13 to 43% of methanol during 30 min, and detection by photo diode array (200 40nm) with UV detection at 325 nm. Isoresorcinol analysis performed using HPLC by method adapted from Charlet et al. (2002); utilizing acid hydrolysis, necessary for the release of lignan from their complex form to form free aglycone, subjected to separation on a Waters Symmetry C18 3µm column (150x4.6mm) (Waters Corporation, Milford, MA, USA) eluted with a gradient mobile phase of water (95%), acetonitrile (5%) changing linearly in 20 min to water (50%), acetonitrile (50%), with diode array detection.

Statistical Analysis

A one way analysis of variance (ANOVA) was performed for oil, individual fatty acid content, protein content, peroxide value and polyphenols contents. When the F value was significant ($P < 0.05$), means were separated using Student-Newman-Keuls Test (Cohort 2006). Additionally, correlation and regression analysis were undertaken to develop the relationship between measured parameters (Cohort 2006).

Results and Discussion

Total water, protein content, oil content, and peroxide value Total water, protein content, oil content, and peroxide value, are summarized in Table 2.

Water content and peroxide value were not significantly (P

< 0.05) affected by location. All the

values were lower compared to those reported by Ayerza and Coates (2004) for chia seeds from Colombia, Peru and Argentina. However, all these values are within the range of two genotypes of chia grown in five different locations of Ecuador (Ayerza 2013).

Oil and protein contents, as a percentage of chia seed weight, showed significant

($P < 0.05$) differences among locations. Total oil content was significantly ($P < 0.05$) higher in the seeds from Ecuador than all other locations, followed by the oil content of seeds from Bolivia which was significantly ($P < 0.05$) higher compared to that from Paraguay.

The seeds from Bolivian and Paraguayan ecosystems showed significantly ($P < 0.05$) higher protein content as a percentage of chia seed weight, compared to Ecuador. No significant ($P < 0.05$) difference in protein content was detected between the other two locations.

The results presented herein support the contention that ecosystem has a strong effect on the protein and oil content of chia seeds (Ayerza 1995, 2010, 2011), as it was reported for many other crops (Mohammed et al. 1987; Vollmann et al. 2007). A positive cause-effect relationship between temperature and protein, and a negative one between temperature and oil content in oil seed crops such as soybean have also been reported (Thomas et al. 2003; Kumar et al. 2006).

Table 2. Water, protein, oil, and peroxide value of *Salvia hispanica* L.

Origin	Water	Protein %	Oil	Peroxide Value meq of O ₂ /kg
Bolivia	5.9 ^{a1}	23.1 ^a	32.5 ^b	0.425 ^a
Ecuador	5.7 ^a	19 ^b	34.2 ^a	0.605 ^a
Paraguay	5.8 ^a	23.25 ^a	31.6 ^c	0.415 ^a
SD ²	0.389	1.047	0.636	0.196

¹ Means in a column within a group with the same letter are not statistically different ($P < 0.05$); ² Least significant difference for $P < 0.05$.

Results of the fatty acid compositional analyses

Results of the fatty acid compositional analysis by origin are presented in Table 3. Gas chromatography analysis of the oil composition of seeds from all locations detected the presence of α linolenic fatty acid, followed by linoleic, oleic, palmitic and stearic fatty acids. In addition, six more fatty acids were identified in all analyzed seed samples, myristic, arachidic, gadoleic, behenic, eracic, and lignoceric. However, as all of them were present just in traces, those fatty acids were omitted for this report.

Polyunsaturated ω 6 linoleic fatty acid, the second largest component of chia seed oil, was significantly ($P < 0.05$) lower

in seeds from Ecuador than the other two locations; no significant ($P < 0.05$) differences were detected between seeds from Bolivia and Paraguay.

The main constituent in the oil was polyunsaturated ω 3- α linolenic fatty acid. The seed from Ecuador showed significant ($P < 0.05$) higher content of α linolenic fatty acid comparing to all three locations. No significant ($P < 0.05$) differences were detected between seeds from the other two locations. The present study confirmed that the fatty acid composition of chia oil is influenced by the effects of factors such as soil's quality and climatic and weather conditions, as it was demonstrated in an early report (Ayerza 1995).

Table 3. Fatty acid composition of *Salvia hispanica* L.

Origin	Palmitic	Stearic	Oleic	Linoleic	α -Linolenic	ω -6: ω -3 rate	α -Linolenic g/kg of seed
	% of total fatty acids						
Bolivia	6.3 ^{a1}	3.9 ^a	8.95 ^a	21.15 ^a	58.5 ^b	0.36 ^a	19.01 ^b
Ecuador	6.5 ^a	3.6 ^b	6.65 ^b	17.5 ^b	64.5 ^a	0.27 ^b	22.06 ^a
Paraguay	7.3 ^a	3.4 ^c	8.85 ^a	20.9 ^a	59 ^b	0.35 ^a	18.64 ^b
SD ²	1.102	2.42	0.225	0.29	1.537	0.123	0.7

¹ Means in a column within a group with the same letter are not statistically different ($P < 0.05$); ² Least significant difference for $P < 0.05$.

The seeds from Ecuador showed significantly ($P < 0.05$) lower content of oleic and linoleic fatty acids, compared to seeds grown in the other two locations. Overall, the α -linolenic fatty acid was negatively correlated with linoleic and oleic fatty acids content; computed for these negative relationships, the regression coefficients (R²) and significance levels (P) were R²= 0.993 ($P < 0.001$), and R²= 0.994 ($P < 0.001$), respectively. The negative relationships of α linolenic fatty acid

contents with the 18 C more saturated fatty acids, linoleic and oleic, were reported for a number of crops, such as almonds (Abdallah et al. 1998), chestnuts (Pires-Borges et al. 2007), soybeans (Thomas et al. 2003), flaxseed, a rich source of α linolenic fatty acid (Wakjira et al. 2004), and chia (Ayerza 2009, 2011). This strong inverse relationship is supported by the biosynthesis of α linolenic fatty acid through the process of desaturation of oleic fatty acid via linoleic fatty acid by the action

of desaturase enzymes (Thomas et al. 2003; Yaniv et al. 1995).

The ω 6: ω 3 ratio was significantly ($P < 0.05$) lower in oils from seeds grown in Ecuador compared to that of seeds grown in the other two locations. High dietary ω 6 and ω 3 fatty acid ratio has been identified as a risk factor of suffering a coronary heart disease, and a way of lowering the risk is to keep dietary ω 6: ω 3 fatty acid ratio as low as possible, the ratio of 1:1 being ideal (Simopoulos 2003). Western diets do not provide these ratios, mainly due to their high ω 6 fatty acid content. As source of ω 3, chia is consumed either as oil or as whole/ground seed. The significant ($P < 0.05$) lower ω 6: ω 3 rate (up to 25%), showed by seeds grown in the Ecuador location, compared with the other ones, could indicate an added health benefit for these seeds.

Polyphenols content and compositions

Polyphenols content and compositions are presented on Table 4. Chromatographic analysis found the polyphenols composition of seeds from the three locations. The presence of quercetin, myrcetin, kaempferol, caffeic acid, and chlorogenic acid flavonols, and the lignan compound SDG was detected. No significant ($P < 0.05$) differences between seeds origins were found. An exception was the caffeic acid content which showed differences between seed origins; these differences were significant ($P < 0.05$) among locations and showed a relationship of Paraguay > Ecuador > Bolivia. Whether this is just an anomaly or a result of environment is not known. The total flavonols amount found herein are not far from the 0.757-0.881

mg/g found for two chia sources reported by Reyes-Caudillo et al. (2007) or the 0.924-0.939 mg/g reported for the Totzöl and Iztac genotypes, respectively (Ayerza 2013).

No significant difference ($P < 0.05$) in SDG content was found among seeds origins. The lignan SDG compound amount found herein is similar to the 0.405-0.424 mg/g determined by Ayerza (2013) for two different genotypes of chia grown in Ecuador. Since the discovery of their physiological value, lignans have been extracted from flax and other plants, in a variety of ways. Once extracted, lignans can be added to food or taken in a concentrated form, in an attempt to take advantage of their functionality and benefits (Comin et al. 2011). This content could indicate an added commercial benefit for chia seeds.

The lack of a positive correlation (data not shown) between α -linolenic fatty acid and poly phenol compounds are somewhat surprising because flavonols and lignans are effective antioxidants in oil, and it may be expected that the plant reacts to increased polyunsaturation by producing more polyphenols to protect the oil from oxidation. The absence of a direct relationship supports the proposition put forward by Dolde et al. (1996), that antioxidant concentration and the fatty acid profile are not causally related but influenced differently by independent external variables such as temperature or soil type as it was reported for other seed oil crops such as soybean and canola (Richards et al. 2008).

Table 4. Antioxidant content and composition in the seeds of *Salvia hispanica* L.

Origen	Flavonols					Lignans	
	Myrcetin	Quercetin	Kaempferol	Chlorogenic acid	Caffeic acid	Total	SDG
				mg/g			
Bolivia	0.119 ^{a1}	0.006 ^a	0.024 ^a	0.214 ^a	0.141 ^c	0.914 ^a	0.409 ^a
Ecuador	0.121 ^a	0.006 ^a	0.024 ^a	0.218 ^a	0.149 ^b	0.924 ^a	0.407 ^a
Paraguay	0.121 ^a	0.006 ^a	0.025 ^a	0.235 ^a	0.156 ^a	0.975 ^a	0.432 ^a
SD ²	0.009	---	0.003	0.055	0.003	0.101	0.06

¹ Means in a column within a group with the same letter are not statistically different ($P < 0.05$); ² Least significant difference for $P < 0.05$.

Conclusions

In summary, the results found herein indicate that protein content, oil content and fatty acid profile characteristics of the Totzöl variety of chia are affected by the different ecological conditions of the ecosystems of this study, which not affected the flavonols and lignans content, and composition. Additional multi location and multiyear trials are required to confirm this polyphenols compound's stability to the ecosystem's differences, and to understand the biochemical bases for these phenomena. The results also indicate that caution needs to be exercised before chia is introduced as a crop in a new area, since location can have a significant impact on seed's protein content, oil content and composition.

References

- Abdallah, A., Ahumada, M.H. and Gradziel, T.M. (1998). Oil content and fatty acid composition of almond kernels from different genotypes and California production regions. *J. Amer. Soc. Hort. Sci.*, 123:1029-1033. [[Crossref](#)] [[Google Scholar](#)]
- Adzet, T. and Puigmacía, M. (1985). High performance liquid chromatography of caffeoylquinic and chlorogenic acid derivatives of *Cynara scolymus* L. leaves. *J. Chromatogr.*, 2: 447-453. [[Crossref](#)] [[Google Scholar](#)]
- AOAC-Association of Official Analytical Chemists. (1995). Micro Kjeldahl Method. Official methods of analysis (960.52). Gaithersburg, MD, USA.
- AOAC-Association of Official Analytical Chemists. (2002). 41.1.16 AOAC Official Method 965.33, Peroxide value of oils and fats. Official Methods of Analysis of AOAC International, 17th edition. Gaithersburg,

- MD, USA,
- Ayerza, R.(h). (1995). Oil Content and Fatty Acid Composition of Chia (*Salvia hispanica*) From Five Northwestern Locations in Argentina. *J. Am. Oil Chem. Soc.*, 9:971-1090. [[Crossref](#)] [[Google Scholar](#)]
- Ayerza, R.(h). (2009). The seed's protein and oil content, fatty acid composition, and growing cycle length of a single genotype of chia (*Salvia hispanica* L.) as affected by environmental factors. *J. Oleo Sci.*, 58:347-354. [[Crossref](#)] [[Google Scholar](#)]
- Ayerza, R.(h). (2010). Effects of seed color and growing locations on fatty acid content and composition of two chia (*Salvia hispanica* L.) genotypes. *J. Am. Oil Chem. Soc.* 10: 1161-1165. [[Crossref](#)] [[Google Scholar](#)]
- Ayerza, R.(h). (2011). The seed's oil content and fatty acid composition of chia (*Salvia hispanica* L.) variety Iztac 1, grown under six tropical ecosystems conditions. *Interciencia*, 8:620-624. [[Google Scholar](#)]
- Ayerza, R.(h). (2013). Effect of seed color on protein, oil, fiber, amino acids, and antioxidants content and composition of two chia (*Salvia hispanica* L.) genotypes. *Emir. J. Food Agric.*, 25(7):495-500. [[Crossref](#)] [[Google Scholar](#)]
- Ayerza, R.(h) and Coates, W. (2004). Protein and oil content, peroxide index and fatty acid composition of chia (*Salvia hispanica* L.) grown in six tropical and subtropical ecosystems of South America. *Trop. Sci.*, 3:131-135. [[Crossref](#)] [[Google Scholar](#)]
- Ayerza, R.(h) and Coates, W. (2005a). Chia: rediscovering a forgotten crop of the Aztecs. The University of Arizona Press. Tucson, Arizona, USA. [[Google Scholar](#)]
- Ayerza, R.(h) and Coates, W. (2005b). Ground chia seed and chia oil effects on plasma lipids and fatty acids in the rat. *Nutr. Res.*, 11:995-1003. [[Crossref](#)] [[Google Scholar](#)]
- Canadian Food Inspection. (2008). Seed Program Specific Work Instruction: Official Seed Sampling. SWI 132.1.1, Plant Production Division, Plant Products Directorate, Government of Canada, Ottawa, Ontario, Canada. [[URL](#)]
- Castro Martínez, R., Pratt, D.E. and Miller, E.E. (1986). Natural antioxidants of chia seeds, in *Proc. World Conf. Emerging Technologies Fats Oils Ind. American Oil Chemists' Society* Champaign, IL., USA. pp.392B396.
- Chang, C.W., Hsiu, S.L., Wu, P.P., Kuo, S.C. and Chao, P.D.L. (1997). HPLC assays of naringin and hesperidin in Chinese herbs and serum. *J. Food Drug. Anal.*, 2:111-120.
- Charlet, S., Bensaddek, L., Raynaud, S., Gillet, F., Mesnard, F. and Fliniaux, M.A. (2002). An HPLC procedure for the quantification of anhydrosecoisolaricresinol. Application to the valuation of flax lignan content. *Plant Physiol. Biochem.*, 40:225B229. [[Crossref](#)] [[Google Scholar](#)]
- Cheyrier, V. (2005). Polyphenols in foods are more complex than often thought. *Am. J. Clin. Nutr.*, 81(Suppl):223SB229S. [[Crossref](#)] [[Google Scholar](#)]
- Coates, W. and Ayerza, R.(h). (1996). Production potential of chia in Northwestern Argentina. *Ind. Crop Prod.*, 3:229-233. [[Crossref](#)] [[Google Scholar](#)]
- Codex Mendoza. (1542). Codex Mendoza. Edition of Francisco del Paso y Troncoso (1925). México D.F., México. Museo Nacional de Arqueología, Historia y Etnografía (in Spanish).
- Comin, L.M, Temelli, F. and Aranda-Saldan, M. (2011). Supercritical CO₂ Extraction of Flax Lignans. *J. Am. Oil Chem. Soc.*, 88:707-715. [[Crossref](#)] [[Google Scholar](#)]
- Dolde, D., Vlahakis, C. and Hazebroek, J. (1999). Tocopherols in breeding lines and effects of planting location, fatty acid composition, and temperature during development. *J. Am. Oil Chem. Soc.*, 76:349B355. [[Crossref](#)] [[Google Scholar](#)]
- Cohort Stat. (2006). Cohort Stat 6.311. Cohort Software Inc. Monterey, California, USA.
- Folch, J., Lees, M. and Sloane Stanley, G.H.A. (1957). A simple method for the isolation and purification of total lipids from tissues. *J. Biol. Chem.*, 226:497B507.
- Hosseinian, F. (2008). Antioxidant properties of flaxseed lignans using in vitro model systems. A Thesis submitted to the College of Graduate Studies and Research in Partial Fulfillment of the Requirements for the Degree of Doctor of Philosophy in the College of Pharmacy and Nutrition of the University of Saskatchewan, Saskatoon, Saskatchewan, Canada.
- IRAM-Instituto Argentino de Racionalización de Materiales. (1982). Aceites y grasas vegetales y animales: Método rápido de preparación de esteres metílicos de ácidos grasos para su análisis por cromatografía en fase gaseosa. Buenos Aires, Argentina. Instituto Argentino de Racionalización de Materiales (in Spanish).
- ISO-Internacional Standard. (1978). ISO 5509: Animal and vegetable fats and oilsBP Preparation of methyl esters of fatty acids. International rganization for Standardization. Geneva, Switzerland.
- Kumar. V., Rani, A., Solanki, S., and Hussain, S.M. (2006). Influence of growing environment on the biochemical composition and physical characteristics of soybean seed. *J. Food Comp. Anal.* 19:188-195. [[Crossref](#)] [[Google Scholar](#)]
- Mohammed, C.A., Francis, J.F., Rajewski. J. and Maranville, J.W. 1987. Genotype X environment interaction and stability analysis of protein and oil in grain sorghum. *Crop Sci.*, 27: 169B171. [[Crossref](#)] [[Google Scholar](#)]
- Pires Borges, O., Soeiro-Carvalho, J., Reis-Correia, P., and Silva, A.P. (2007). Lipid and fatty acid profiles of Castanea Sativa Mill. chestnuts of 17 native Portuguese cultivars. *J. Food Comp. Anal.*, 20:80-89. [[Crossref](#)] [[Google Scholar](#)] [[Journal URL Link](#)]
- Proestos, C., Bakogiannis, A., Psarianos, C., Koutinas, A.A., Kanellaki, M. and Komaitis, M. (2005). High performance liquid chromatography analysis of phenolic substances in Greek wines. *Food Contr.* 16:319B323. [[Crossref](#)] [[Google Scholar](#)]
- Reyes Caudillo, E., Tecante, A. and Valdivia López, M.A. (2008). Dietary fiber content and antioxidant activity of phenolic compounds present in Mexican Chia (*Salvia hispanica* L.) seeds. *Food Chem.*, 107:656-663. [[Crossref](#)] [[Google Scholar](#)]
- Richards, A., Wijesundera, C. and Salisbury, P. (2008). Genotype and Growing Environment Effects on the

- Tocopherols and Fatty Acids of *Brassica napus* and *B. juncea*. *J. Am. Oil Chem. Soc.*, 85:159B168. [[Crossref](#)] [[Google Scholar](#)]
- Sahagún, B. (1579). *Historia general de las cosas de Nueva España*. Edición de A. M. Garibay, 1989. Editorial Porrúa, México D.F., México (in Spanish).
- Simopoulos, A.P. (2003). Common statement, in De Meester F (Ed.) *First International Congress on the Columbus Concept*. Belovo S.A., Bastogne, Belgium, pp.157-178.
- Taga, M.S., Miller, E.E. and Pratt, D.E. 1984. Chia seeds as a source of natural lipid antioxidants. *J. Oil Chem. Soc.* 61:928-931. [[Crossref](#)] [[Google Scholar](#)]
- Thomas, J.M.G., Boote, K., Allen, H.Jr, Gallo Meagher, M. and Davis, J.M. (2003). Elevated temperature and carbon dioxide effects on soybean seed composition and transcript abundance. *Crop Sci.* 43:1548B1557. [[Crossref](#)] [[Google Scholar](#)]
- Vollmann, J., Moritz, T., Kargl, C., Baumgartner, S. and Wagentristl, H. (2007). Agronomic evaluation of camelina genotypes selected for seed quality characteristics. *Ind. Crop Prod.*, 3:270B277. [[Crossref](#)] [[Google Scholar](#)]
- Vuksan, V., Whitham, D., Sievenpiper, J.L., Jenkins, A.L., Rogovik, A.L., Bazinet, R.P., Vidgen E. and Hanna, A. (2007). Supplementation of Conventional Therapy with the novel grain Salba (*Salvia hispanica* L.) improves major and emerging cardiovascular risk factors in type 2 diabetes. *Diabetes Care*, 11:2011B2804. [[Crossref](#)] [[Google Scholar](#)] [[Journal URL Link](#)]
- Wakjira, A., Labuschagne, M.T. and Hugo, A. (2004). Variability in oil content and fatty acid composition of Ethiopian and introduced cultivars of linseed. *J. Sci. Food Agric.*, 84:601-607. [[Crossref](#)] [[Google Scholar](#)]
- Yaniv, Z., Schafferman, D. and Zur, M. (1995). The effect of temperature on oil quality and yield parameters of high and low erucic acid *Cruciferae* seeds (rape and mustard). *Ind. Crop Prod.*, 3:247B252. [[Crossref](#)] [[Google Scholar](#)]