

Title Tamarillo (*Cyphomandra betacea*) seed oils as a potential source of essential fatty acid for food, cosmetic and pharmaceutical industry

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Abstract

The oils extracted from tamarillo (*Cyphomandra betacea*) seeds were analyzed for its essential fatty acids. Fatty acids composition of tamarillo seed oil was determined using gas chromatography and the most abundant fatty acids in tamarillo seed oil were linoleic (70.74%) and oleic acid (14.93%). The total polyunsaturated fatty acid in this seed oil was 72.20% (total of linoleic acid 70.74% and linolenic acid 1.73%) making this seed oil a promising source of essential fatty acids for food, cosmetic and pharmaceutical applications.