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Camelina: Cultivation, Composition and Nutritional Value and Medicinal Impacts

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Abstract: Camelina sativa is an oilseed crop and known as gold of pleasure and false flax. It holds promise as a source of human food and animal feed products and it is considered as a new source of essential fatty acids, particularly n-3(omega-3) fatty acids. The seed of Camelina can contain more than 40 % oil, 90 % of which is made up of unsaturated fatty acids, including a 30–40% fraction of alpha linolenic acid (18:3n-3), another 15–25% fraction of linoleic acid (18:2n-6), about a 15% fraction of oleic acid and around 15% eicosenoic acid. Tocopherol content is about 700 mg kg-1. The oil is capable of improving the n-6/n-3 fatty acids ratio in food. Alpha linolenic acid (18:3n-3) serves as a substrate for EPA (Eicosapentaenoic acid), DHA (Docosahexaenoic acid) and hormones with important functions in human organism, particularly in the maintenance of immunity. A cholesterol reducing effect of Camelina oil was confirmed in trials with volunteers. The reduction of cholesterol in blood serum was ascribed to the synergistic effects of alpha linolenic acid (18:3n-3) and antioxidants. An enrichment of food with α -linolenic acid appears extraordinary important for infants and children. Dietary α -linolenic acid promotes a healthy growth as well as optimal neurological development. The incorporation of Camelina oil in diet for children appears to be promising health promoting measure. Health promoting potential of Camelina oil has high contents of α -linolenic acid, tocopherols and other antioxidants make Camelina oil nutritionally very attractive.

Keywords: Camelina oil, dietary supplement, nutritional value, healthy food.

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