



Insights on traditional and modern oil extractions of wheat germ: Chemical and antimicrobial evaluation

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Abstract : Medicinal plants particularly with higher nutritional values are attracting the attention of both the pharmacological and nutritional affairs. In the present study, we extracted the wheat germ oil with cold press, hexane as well as supercritical carbon dioxide (SC-CO₂). All were chemically and biologically (antimicrobial) evaluated to investigate how far can the differential in fatty acid composition affect the biological properties. The most eminent result was recorded by SC-CO₂ oil. It was the only among the extracted oils that possessed moderate antibacterial and strong antifungal activities.

Keywords : Cold press extraction; Solvent extraction; Supercritical fluid extraction; Fatty acid composition; Wheat germ; Antibacterial; Antifungal.

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