

## Characterization of Cold-Pressed Onion, Parsley, Cardamom, Mullein, Roasted Pumpkin, and Milk Thistle Seed Oils

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Parsley seed oil contained 81% octadecenoic acid (18:1) on a per oil weight basis. It has previously been documented that parsley seed oil contains a high concentration of petroselinic acid (18:1n-12) [1]. In the present study, the double bond position was not investigated for individual fatty acids.

### Reference

1. Gunstone F (1991) The  $^{13}\text{C}$ -NMR spectra of six oils containing petroselinic acid and of aquilegia oil and meadowfoam oil which contain  $\Delta 5$  acids. *Chem Phys Lipids* 58:159–167

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