

Studies on removal of toxic gossypol from cottonseed meal

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The following lines summarize the various topics which were handled in the present investigation with the purpose of finding the best procedures which could be employed to remove the toxicity of gossypol of Egyptian cottonseed meal. The method of presentation of this summary follows to a great extent the line of approach used in the presentation of the various topics dealt with in this dissertation.

I. Preparation of gossypol and gossypol derivatives: The extraction of pure gossypol was accomplished by two different methods i.e. glacial acetic acid and aniline. The yield of gossypol by precipitation with aniline was satisfactory from extracts of cottonseed with large amount and high purity. The obtained yellow crystals of gossypol-acetic acid from dianilinogossypol were examined for its purity by determining the melting point; elementary analysis; ultraviolet and infrared spectroscopic analysis by comparison with authentic sample and the results were identical.

II. Preparation of gossypol-lysine and gossypol-ferrous complexes. Gossypol-lysine and gossypol-ferrous complexes were prepared. The ultraviolet and infrared spectroscopic measurements of the resulted complexes were run out, to study the nature of the chemical reaction and elucidate the properties of the resulted materials. The infrared spectrum of gossypol-lysine complex showed that the absorption band characterizing the $C=O$ group was shifted to longer wavenumber, and the presence of the strong two bands characterizing α -amino acids at 1560 cm^{-1} and 1590 cm^{-1} . Such results might give an additional evidence that the reaction of gossypol through carbonyl groups took place with the amino group at the α -position of lysine forming Schiff base type. The infrared spectrum of gossypol-ferrous complex showed that ferrous ion has much greater preference to form coordinate bonds with the vicinal hydroxy groups of gossypol at 6,7,8,9 positions forming a stable five membered ring.

III. Determination of gossypol, protein and amino acids in cottonseed meal. Analysis of the investigated crude cottonseed meal contained 0.3% free gossypol, 1.49% total gossypol, 1.34% available lysine, 41.56% total protein and 68.6% nitrogen solubility. Thus, it can be safely stated that cottonseed meal is a good source of protein, but toxic gossypol percent lies within the toxic value and limits its use as a protein source for non-ruminants.

IV. Effect of heating periods, moisture, metallic ions (Fe^{++} and Ca^{++}) on gossypol, protein and amino acids in CSM. Several attempts were tried to detoxify the cottonseed meal by different heating periods in the presence of 8% and 15% moisture with or without ferrous and calcium ions. These samples included: -CSM (8% moisture); CSM (15% moisture); CSM (8% moisture) in the presence of 1% $FeSO_4$; CSM (15% moisture) in the presence of 1% $FeSO_4$ and CSM (8% moisture) in the presence of 5% $Ca(OH)_2$. All samples were heated at 120°C for 15, 30, 45, 60 and 90 minutes. Considering the effect of such treatments, not only on gossypol contents, but also on the available lysine, the solubility of the meal protein and amino acids content. The different values obtained for both free and total gossypol showed gradual decrease during experimental periods, besides the essential amino acids content were slightly affected. It is important to point out that, although the amount of free and total gossypol decreased with increasing the heating periods, but the samples heated for 60 and 90 minutes turned to dark-brown color. Heating of cottonseed meal (8% moisture) in the presence of 1% $FeSO_4$ for 45 minutes, caused 70% and 18.9% reduction in free and total gossypol respectively. The decrease in the available lysine reached to about 11%, while nitrogen solubility amounted to 39.6%. Heating of cottonseed meal (8% moisture) in the presence of 5% $Ca(OH)_2$ for 45 minutes, caused 67.3%

and 23% reduction in free and total gossypol respectively. The reduction in available lysine reached to 11.9%, while nitrogen solubility amounted to 39.77. The two mentioned samples were used in biological evaluation. v. Biological evaluation of untreated and treated cottonseed meals. Cottonseed meal (8% moisture content) heated only for 45 minutes in the presence of 1% FeSO_4 and / or 5% $\text{Ca}(\text{OH})_2$ were used in the biological evaluation experiments. Besides the two treated samples, UCSM, soybean and casein were used as control experiments. The two investigated meals, besides UCSM without or with soybean flour were used as the source of protein in formulating twelve diets, which were fed to growing albino rats. Weight gain, blood haemoglobin, total protein in serum and serum glutamate pyruvate transaminase (S.GPT) were measured to evaluate the diets. v. If untreated cottonseed meal was used as the sole source of protein, it caused lowest increase in body weight comparing with other groups, besides the rate of mortality was relatively high. Also, a noticeable decrease in haemoglobin, serum total protein and the S.GPT level was highly increased. Addition of soybean flour to the meal of cottonseed with different ratios resulted in a relative increase in body weight and the rate of mortality gradually decreased. When cottonseed meal treated with 1% FeSO_4 and / or 5% $\text{Ca}(\text{OH})_2$ were mixed with soybean flour with different ratios to provide 10% total protein, animals of these meals gained much in weight than those fed on soybean flour alone. In addition, no mortality cases were recorded throughout the course of experiment in groups received cottonseed meal treated with ferrous or calcium ions. The effect of feeding diets containing treated cottonseed meals showed a reasonable and encouraging results in haemoglobin, total protein in serum and S.GPT enzyme.