



Turkish Journal of Agriculture and Forestry

Turkish Journal
of
Agriculture and Forestry

The Physical and Chemical Properties and Fatty Acid Compositions of Raw
and Brined Caperberries (*Capparis* spp.)

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Abstract: Fruits of *Capparis spinosa* L. var. *spinosa* and *Capparis ovata* Desf. var. *canescens* (Coss.) Heywood 0.7-1.9 cm in diameter were collected and brined. The crude oil, fiber and pH, starch, water-soluble, alcohol-soluble and ether-soluble extracts, and the Na, Mn and Zn contents of *C. spinosa* fruits were higher than those of *C. ovata*, while they contained less oleic and linoleic acids. The crude protein, oil, fiber and energy, reducing sugars, starch, total carotenoids, ether-soluble extract, hardness, K, P, Cu, Mn, Zn, palmitic and oleic contents of the fermented products were considerably lower compared with the raw fruits. The major fatty acids in both species and material were linoleic, oleic, linolenic and palmitic. *C. spinosa* fruits were more suitable for pickling because of the high levels of several nutrients.

Turk. J. Agric. For., **23**, (1999), 771-776.

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