

NOTES FROM THE U. S. BUREAU OF CHEMISTRY.*

CANTALOUPE SEED OIL.¹

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[ABSTRACT.]

AN oil obtained by means of the oil expeller from a large sample of cantaloupe seed (*Cucumis melo*), from Imperial Valley, Calif., was investigated. The cold-pressed oil has a pale yellow color and a pleasant fruity taste. Although the oil had stood at room temperature for two years, it had no trace of rancid odor or taste.

The chemical and physical characteristics were found to be as follows:

Specific gravity, at 25°/25° C.	0.9210
Refractive index at 20° C.	1.4725
Iodine number (Hanus)	125.9
Saponification value	192.3
Reichert-Meissl number	0.33
Polenski number	0.26
Acetyl value	15.8
Acid value43
Unsaponifiable matter (per cent.)	1.1
Soluble acids (per cent.)	0.4
Insoluble acids (per cent.)	94.
Saturated acids (per cent.)	14.3
Unsaturated acids (per cent.)	80.2

The chemical composition of the oil was found to be as follows:

Glycerides of:	
Myristic acid	0.3
Palmitic acid	10.2
Stearic acid	4.5
Oleic acid	27.2
Linoleic acid	56.6
Unsaponifiable matter	1.1

* Communicated by the Chief of the Bureau.

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