ARTICLE IN PRESS

Journal of King Saud University - Engineering Sciences xxx (2018) xxx-xxx

Contents lists available at ScienceDirect



Journal of King Saud University - Engineering Sciences



journal homepage: www.sciencedirect.com

Technical note

The influence of particle size on supercritical extraction of dog rose (*Rosa canina*) seed oil

Hasanov Jahongir a,b,*, Zhang Miansong c, Ismailov Amankeldi d, Zhang Yu c, Liu Changheng c

- ^a Department of Food Process Engineering and Basics of Mechanic, Toshkent Chemical Technological Institute, Tashkent 100170. Uzbekistan
- b Laboratory of Chemical Processes and Equipments, Institute of General and Inorganic Chemistry of Academy of Sciences of Uzbekistan, Tashkent 100170, Uzbekistan
- ^c Laboratory of Food Biotechnology, Biology Institute of Shandong Academy of Sciences, Jinan 250103, China
- ^d Department of Information Technology, Almaty Technological University, Almaty 050012, Kazakhstan

ARTICLE INFO

Article history: Received 6 February 2018 Accepted 25 April 2018 Available online xxxx

Keywords:
Supercritical CO₂ extraction
Dog rose
Dog rose seed
Residue content
Fatty acid
Linoleic acid

ABSTRACT

The aim of this research was to determine the effect of particle size on dog rose seed oil recovered by the method of Supercritical Fluid Extraction (SFE). Supercritical extraction implemented using dog rose seed particles ($d_1 < 0.27$ mm; $0.27 < d_2 < 0.7$ mm; 0.7 mm $< d_3 < 1.4$ mm) at 30 MPa, 50 °C, 0.228 L/min flow rate of supercritical carbon dioxide and at the 40 °C separation temperature. The experiments were carried out over the period of 120 min. The results showed that maximum oil obtained at smallest particle sizes (maximal absolute yield-7.63 g from 78.2 g seed). The highest volume of the residue in oil was with particles $d_1 < 0.27$ mm. The GC analyses revealed the oil from dog rose seeds was rich of unsaturated fatty acids.

© 2018 The Authors. Production and hosting by Elsevier B.V. on behalf of King Saud University. This is an open access article under the CC BY-NC-ND license (http://creativecommons.org/licenses/by-nc-nd/4.0/).

1. Introduction

The process of extraction had an ancient background and basically natural products were extracted for food, pharmacy and perfume industries. The extractions of the natural products include two types of the extraction: mechanical and solvent extractions. The basic principles of the mechanical extraction is pressing and squeezing, solvent extraction carried out using chemical solvents such as hexane, acetone, ethanol etc. The replacement for the conventional method appeared was SFE, which has been revealing huge amount of merits, as well as it is the most marketable green technology. CO₂ as a solvent above critical condition demonstrates itself as gas like and liquid like features. As a supercritical fluid, CO₂ has especially properties such as odorless, environmentally safe, nonflammable, pure, none toxic, recyclable and extraction process

E-mail address: hasanovjahongir1980@gmail.com (H. Jahongir). Peer review under responsibility of King Saud University.



Production and hosting by Elsevier

can be implemented low temperatures compared to conventional as pointed researchers (Andrea et al., 2013; Chouchi and Barth, 1996; Del Valle and Aguilera, 1989; Lili et al., 2011; Mohammed et al., 2012).

There are numerous impacts of the technological aspects of supercritical fluid extraction on quality and quantity properties of the oil. It can be seen from experiment indexes that more influence of pressure, temperature, fluid flow rate, particle size, filling quantity and period of the extraction on oil recovery rate as well as quality.

It is possible to divide the effects on the supercritical fluid extraction at two groups:

Solid phase factors (matrix parameters)

Particle size and shape, porosity, moisture content, sample quantity

Fluid phase properties

Temperature, pressure, density, flow rate which has been studied by various researchers Angelov et al. (2013); Concha et al. (2006); Jian-Zhong et al. (2005); Sairam et al. (2012); Núnez et al. (2017).

Asep et al. (2008) and Soroush et al. (2010) have recently pointed particle size is one of the factors, which have more effect on Supercritical fluid extraction, such as a pressure, temperature and flow rate. Theoretically, reduction of the particle sizes increase extraction effectiveness. This is because diminishing the size of the particles lead to reduce of the diffusion path and greater contact

https://doi.org/10.1016/j.jksues.2018.04.004

1018-3639/© 2018 The Authors. Production and hosting by Elsevier B.V. on behalf of King Saud University. This is an open access article under the CC BY-NC-ND license (http://creativecommons.org/licenses/by-nc-nd/4.0/).

Please cite this article in press as: Jahongir, H., et al. The influence of particle size on supercritical extraction of dog rose (*Rosa canina*) seed oil. Journal of King Saud University – Engineering Sciences (2018), https://doi.org/10.1016/j.jksues.2018.04.004

^{*} Corresponding author at: Laboratory of chemical Processes and Equipments, Institute of General and Inorganic Chemistry of Academy of Sciences of Uzbekistan, Tashkent 100170, Uzbekistan

H. Jahongir et al./Journal of King Saud University - Engineering Sciences xxx (2018) xxx-xxx

Nomenclature

GC gas chromatography UFA unsaturated fatty acids FAME Fatty acid methyl ester P pressure (Pa)
SFA saturated fatty acids T Temperature (°C)

surface area as a result extraction process accelerates. However, the appearance of the minuscule particles can make the bed and occurs some channels affect consequently, diminish the extraction rate. Above-mentioned concepts were proved by researches, which is experiments have been done on the plant of cocoa liquor, cocoa nib, canola seeds as well as the effects of particle size on the oil content studied. Results revealed that decreasing of the particle size has special impact on volume of the intended substances additionally, triglyceride and fatty acids composition at 35 MPa, 60 °C, with flow rate of carbon dioxide 2 ml/min.

2 Materials and methods

2.1. Preparation for extraction process

Dog rose seeds (*Rosa canina*) were bought from Namangan region of the Uzbekistan. Prior to operation, seeds moisture content and oil content of dog rose seed were determined. The dog rose seed oil content was 10.3% (volume of dog rose seed oil in dog rose seed, determined using Soxhlet method according to (AOAC, 1998)). Moisture content was 5.8%. The dog rose seed was milled (JSP-350, China). Studying of particle sizes passed through a mesh sieve (diameter $d_1 < 0.27$ mm, 0.27 mm $< d_2 < 0.7$ mm, 0.7 mm $< d_3 < 1.4$ mm). Experiments were repeated three times. As a main result demonstrated is arithmetic means of findings repeated for every conditions.

2.2. Supercritical fluid extraction

The system consist conditioner, pumps for CO₂, filters, heaters and extractor tanks with volume 1 L and 5 L, pressure regulator

and separators, thermometers and manometers (HA 220-50-06, Nantong Huaan supercritical fluid extraction Co., Limited). The study implemented for the determination of the influence of dog rose seed particle sizes on output parameters of the process at 50 °C, 30 MPa, flow rate of 0.228 L/min using supercritical carbon dioxide and 40 °C separation temperatures. The purity of the carbon dioxide was 99.95% (China). Each experiment performed at the 1 L of volume of the extraction vessel.

Supercritical fluid extraction was carried out above-mentioned apparatus revealed in Fig. 1. Carbon dioxide with density 500 kg/ m³ supplied whole the system from tube I. Carbon dioxide leads to filter II then cooled by conditioner III until 7 °C, liquid phase delivered by pump IV until extraction vessel through filters V and heater VI. Carbon dioxide preheated to the temperature above the intended critical condition. Supercritical fluid interacts with particles of the dog rose seed in the extraction vessel VII. Temperature and pressure fixed by controllers for the extraction process. Local temperature of the extraction process was measured inside the vessel by thermometer with accuracy of ±0.01 °C. The pressure of the vessel, which is extraction process occurs measured by manometer with accuracy ±0.01 MPa. The pressure controlled by the valves of 3, 6, 8. There are two non-return valves on the line of the pipe from the CO₂ tube between extraction vessels. Then mixture of the oil and CO₂ from extraction VII through the heater **VIII** transported to the separator **IX** with the volume of 2 L. At this point of the system, oil released and CO₂ recycled to the system. Extraction process continued 120 min and measuring intervals were 30 min. The oil gathered into bottle from SFE and measured through balance. After measuring, the bottle containing the extracted oil was transferred into the centrifuge for separation of residue in oil. Yield was calculated by dividing whole amount of

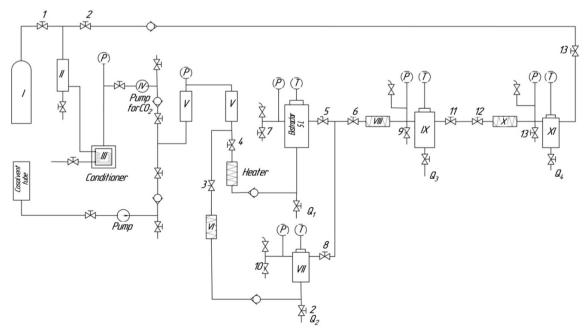


Fig. 1. Flow diagram of the Supercritical fluid extraction.

Please cite this article in press as: Jahongir, H., et al. The influence of particle size on supercritical extraction of dog rose (Rosa canina) seed oil. Journal of King Saud University – Engineering Sciences (2018), https://doi.org/10.1016/j.jksues.2018.04.004

H. Jahongir et al./Journal of King Saud University - Engineering Sciences xxx (2018) xxx-xxx

oil in the seed with 10.3%. All experiments were carried out in triplicate.

$$percentage = \frac{weight \ of \ oil}{wight \ of \ the \ seed} \times 100\% \tag{1}$$

$$Yield = \frac{percent \ age \ of \ oil}{whole \ oil \ in \ the \ seed}$$
 (2)

2.3. Chemical analysis

The fatty acids composition was determined according to (NSFACF, 2016) by applying Thermo fisher 1310 gas chromatograph (with FID detector) and chromatographic column TRWAX (0.25 μ m; 30 mm* 0.32 mm). Standard of fatty acid methyl esters ordered from China. Fatty acid methyl esters (FAMEs) were prepared by using 0.2 g samples into a 50 mL round bottom flask with nitrogen protection and 6 mL methanol solution with 0.5 mol/L sodium hydroxide was added. Column temperature was 100 °C for 5 min and then increased to 240 °C at the rate of 4 °C/min. Detector and vaporization temperature were 250 °C

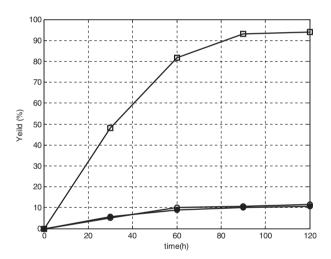


Fig. 2. Effect of the particle sizes on the oil recovery.

and flow rate of the nitrogen was 3.5 ml/min. The injection volume of the sample was 0.5 μL (50:1).

3. Results and discussions

Experiments were carried out on different sieved particle sizes of the dog rose seeds ($d_1 < 0.27 \text{ mm}$, $0.27 < d_2 < 0.7 \text{ mm}$, $0.7 < d_3 < 1.4 \text{ mm}$) other extraction characteristics were remained the same. (Temperature-50 °C, pressure-30 MPa, separation temperature-40 °C, flow rate-0.228 L/min).

The Fig. 2 shows the effects of different sieved particle sizes on oil yield of the dog rose seed in SFE. From the overall picture of the Supercritical fluid extraction of the dog rose seed curves give information about the similarity of the process theory, whereas the quantity of the oil was different with varying of the sieve fraction. The results show that, the slop of the extraction curves sharply increased until the 90 min with the particle size of the dog rose seed in d_1 compared to d_2 and d_3 . At the rest of the time recovering oil volume were almost remains constant among the groups of the sieved particles. Theoretically proven that, reducing of the particle sizes generate enhance of surface area, diminish diffusion path as well as disruptions of the cell walls. Salgin et al. (2016) have recently shown that the yield of the oil recovered in SFE with particles with a size smaller than 500 m were about twice as much as oil removed from bigger sizes of the particle of the dog rose seed. The significant resistance to mass transfer was not noted interior of the pores in the process of SFE with particle sizes of $125 < D_p < 355 \mu m$ and $355 < D_p < 500 \mu m$ at the operation conditions 30 MPa, 40 °C, 0.75 mL/min. The most part of the oil volume has been extracted about 2 h. Our results showed that the quantity of the oil had not notable difference between the size of particles $0.27 < d_2 < 0.7 \text{ mm}$ and $0.7 < d_3 < 1.4 \text{ mm}$. This is may be either impacts of the segregation or the mass transfer limitation remains identically at a sizes of the particles of $0.27 < D_p < 1.4$ mm in the process of SFE. Furthermore, the recovered oil with a size of the particles bigger than 0.27 mm were less as compared to the particles with the sizes of $d_1 < 0.27$ mm. Perhaps the main cause of the large difference of the yield of the oil between d₁ and d₂, d₃ was much more percentage of the tiny particles in d_1 than the others.

A chromatogram of an extract is shown in Fig. 3 and fatty acids composition (area %) of dog rose seed oil extracted at 30 MPa, 50 °C,

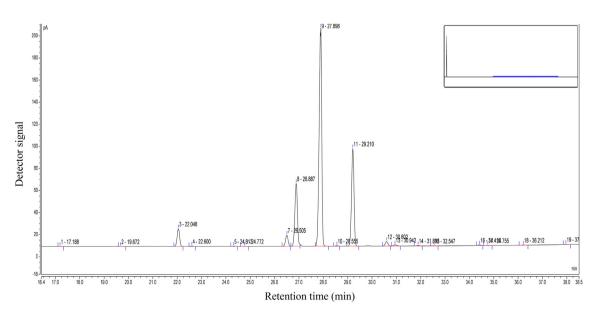


Fig. 3. GC chromatogram of a dog rose seed oil.

Table 1Fatty acids composition (area %) of dog rose seed oil.

№	Formula	Retention time (min)	Relative peak area (%)
1	C13:0	17.188	0.03
2	C15:0	19.672	0.01
3	C16:0	22.048	4.08
4	C16:1	22.600	0.12
5	C17:0	24.313	0.06
6	C17:1	24.772	0.04
7	C18:0	26.505	2.67
8	C18:1	26.887	15.18
9	C18:2	27.898	53.08
10	C18:3	28.555	0.09
11	C18:3	29.210	22.68
12	C20:0	30.602	1.10
13	C20:1	30.942	0.30
14	C20:2	31.892	0.10
15	C21:0	32.547	0.03
16	C22:0	34.415	0.16
17	C22:1	34.755	0.07
18	C23:0	36.212	0.05
19	C24:0	37.958	0.12
20	C24:1	38.365	0.02
Total:			99.99

flow rate of $0.228\,L/min$ using supercritical carbon dioxide (Table 1).

Özcan (2002) studied in his research impacts of the geographical region on oil from dog rose seed and physical-chemical characters of the seed. The main content of the oil consists linoleic acid with the highest percentage 54.41% which is a bit more than our results. Linolenic and oleic acids represent 18.41%, 18.42% in order. The fundings of Machmudah et al. (2007) demonstrated the dog rose seed oil is composed mainly linoleic acid (C18:2), followed by linolenic (C18:3), palmitic (C16:0) and stearic acid (C18:0) and they concluded extraction conditions effect on fatty acids content. Salgin et al. (2016) have been recently displayed fatty acid compositions of the waste seed oil of the dog rose fruits. The major content of fatty acids of oil obtained by SFE palmitic (2.4%), stearic (2.1%), oleic (20.5%), linoleic (48.3%), linolenic (20.4%), arachidic (1.0 %). Rosa (2018) exhibited the dog rose seed oil properties and fatty acid content (linoleic acid - 51%, linolenic acid - 19% and oleic acid - 20%). Table 1 and Fig. 3 reveal the content of the fatty acids of the oil from dog rose seed as percentages from the total area. The oil content was rich with unsaturated fatty acids, especially linoleic (C 18:2) and linolenic (C18:3), oleic (c18:1) accounted for 53.08% and 22.68%, 15.18% in order. The content of the SFA and UFA was 8.31%, 91.68% respectively. In addition, results show that reducing the size of the sieved particles appears to be more residue content in oil of the dog rose seed. Therefore, the residue content in oil was at the particle sizes of d_1 , d_2 and d₃ 0.109%, 0.106% and 0.1% in order.

4. Conclusion

The dog rose seeds have been extracted to determine the effect of the particle size. The results revealed that the size of the dog rose seeds influence on the volume of the oil, when the size of the seeds were $d_1 < 0.27 \text{ mm}$, $0.27 < d_2 < 0.7 \text{ mm}$, $0.7 < d_3 < 1.4 \text{ mm}$ the percentage of the oil were recovered 94.1%, 11.46% and 10.66% in order. According to the results of study highest oil volume obtained is with optimum size of $d_1 < 0.27 \text{ mm}$. The highest volume of the residue in oil was with particles $d_1 < 0.27 \text{ mm}$. The main content of the oil from dog rose seeds were unsaturated fatty acids such as linoleic (C 18:2), linolenic (C18:3) and oleic (c18:1).

Acknowledgment

The authors acknowledge the supports for laboratory facilities of Shandong Academy of Sciences and Tashkent chemical technological institute.

References

- Andrea, C., Massimo, E., Andrea, O., 2013. Supercritical fluid extraction of plant flavors and fragrances. Molecules 18, 7194–7238.
- Angelov, G., Georgieva, S., Boyadzhieva, S., 2013. Experimental optimization of operational conditions for extraction of rosehip fruits. Comptes rendus de l'Acad'emie bulgare des Sciences 66, 1413–1418.
- Asep, E.K., Jinap, S., Tan, T.J., Russly, A.R., Harcharan, S., Nazimah, S.A.H., 2008. The effects of particle size, fermentation and roasting of cocoa nibs on supercritical fluid extraction of cocoa butter. J. Food Eng. 85, 450–458.
- AOAC, 1998. Official Methods of Analysis. Association of Analytical Chemist, Airlington, USA.
- Concha, J., Soto, C., Chamy, R., Zúñiga, M., 2006. Effect of Rosehip Extraction Process on Oil and Defatted Meal Physicochemical Properties. J. Amer. Oil. Chem. Soc. 83, 771–775.
- Chouchi, D.D., Barth, B., 1996. Peel oil fractionation by supercritical carbon dioxide desorption. J. Agr. Food Chem. 44, 1100–1104.
- Del Valle, J.M., Aguilera, J.M., 1989. Effects of substrate densification and CO₂ conditions on supercritical extraction of mushroom oleoresins. J. Food. Sci. 54, 135–141
- Jian-Zhong, Y., Qin-Qin, X., Wei, W., Ai-Qin, W., 2005. Experiments and Numerical Simulations of Supercritical Fluid Extraction for *Hippophae rhamnoides* L Seed Oil Based on Artificial Neural Networks. Ind. Eng. Chem. Res. 44, 7420–7427.
- Lili, X., Xiaori, Z., Zhaowu, Z., Rong, C., Haifeng, L., Tian, X., Shuling, W., 2011. Recent advances on supercritical fluid extraction of essential oils. Afr. J. Pharm. Pharmacol. 5, 1196–1211.
- Mohammed, J., Haque, A., Mohammed, Z.I.S., Sahena, F., Mohd, Y.A.M., Nik, N.N.A.R., Mohd, O.A.K., 2012. Applications of supercritical fluid extraction of palm oil and oil from natural sources. Molecules 17, 1764–1794.
- Machmudah, S., Kawahito, Y., Sasaki, M., Goto, M., 2007. Supercritical CO2 extraction of rosehip seed oil: Fatty acids composition and process optimization. J. Supercrit. Fluids. 41, 421–428.
- Núnez, G.A., Del Valle, J.M., Navia, D., 2017. Supercritical CO2 oilseed extraction in multi-vessel plants. 3. Effect of extraction pressure and plant size on production cost. J. Supercrit Fluids. 122, 109–118.
- NSFACF. 2016. National Standard for fatty acid composition in food. GB 5009. 168–2016. CHINA.
- Özcan, M., 2002. Nutrient composition of rose (Rosa canina L.) seed and oils. J. Medic. Food. 5. 137–140.
- Salgın, U., Salgın, S., Derya, D., Ekici, D.D., Uludag, G., 2016. Oil recovery in rosehip seeds from food plant waste products using supercritical CO2 extraction. J. Supercrit. Fluids 118, 194–202.
- Sairam, P., Somsubhra, G., Satyabrata, J., et al., 2012. Supercritical fluid Extraction (SFE)-An Overview. Asian. J. Pharm. Sci. 2, 112–120.
- Soroush, Z., Riyaz, K., Ali, V.Y., 2010. Extraction of Oil from Canola Seeds with Supercritical Carbon Dioxide, Experimental and Modeling. In: Proceedings of the World Congress on Engineering and Computer Science 2, San Francisco, USA.
- Rosa canina seed oil. Goodie. https://incidecoder.com/ingredients/rosa-canina-seed-oil