

DEMOCRATIC REPUBLIC OF CONGO MORINGA SEEDS OIL EXTRACTION: KUNYIMA METHOD APPLICATION.

ABSTRACT

Background: The poisoning, one of the nowadays most serious problem of public health in Democratic Republic of Congo since two decades, has made many victims because of the lack of information and because of the population impoverishment unable to accede to health care. The Democratic Republic of Congo has a very rich and diversified vegetable patrimony with known therapeutic properties needing only appropriate technology to deal with the extraction process of oils or active principles.

Aim and objective: The overall purpose pursued is to endue the country with appropriate (home) technology to solve somewhat the public health problem in DRC. The kinetic study of oil transfer from liquid- solid extraction has been undertaken in view of the phenomenon uptake in order to make possible home technology of reactors sizing, nowadays absent in underdeveloped countries.

This is a technical work related to the extraction, modeling and quantification of moringa seeds oil.

Methodology: KUNYIMA method has been successfully extended to the moringa seeds oil extraction in petroleum ether using Soxhlet device to assess its validity. The figures have been plotted by means of Origin 8 program.

Results: When $\log \frac{1}{m_{oe}-m_e}$ is plotted as a function of time, linear behavior has been obtained at constant temperature (56 °C) in dilute medium. The global kinetic constant of this time dependent phenomenon has been calculated [$k = 1.2607 \pm 0.0591 h^{-1}$] to make possible the reactor building for the oil production. The comparison of some parameters of extraction (m_e, k, \dots) between gourd seeds oil and moringa seeds oil measured and calculated in the same experimental conditions shows in petroleum ether a greater kinetic activity of solvent for gourd seeds oil than for moringa seeds oil followed by significant extraction of gourd seeds oil as fast as the time advanced ($k_{GSO} > k_{MSO}$).

This observation suggests the existing difference of structures between the two species as it is hereby discussed. Moreover it has been pointed out previously that if the difference Δm in absolute value is not of the same errors magnitude order it would interpret the solvent effect. It should be noted however it has been observed the ratio $\frac{m_s}{m_e} > 1$ where the kinetic constant is high (gourd seeds oil) and $\frac{m_s}{m_e} < 1$ where the kinetic constant is low (moringa seeds oil) and this ratio might likewise better give information on solvent effect. Prediction is done of getting possibility of sigmoid curve in the case of the presence of different solvation equilibria. Also the sigmoid obtaining depends likely on both the structure of extractant solvent and the structure of extracted material. In that case the kinetic constant will be calculated in the upright region of sigmoid curve.

Conclusion: Kunyima method has been successfully used in the case of moringa seeds oil extraction. Kunyima method consists in best uptake of the phenomenon, in expressing it in suitable mathematical model in order to determine its velocity through its kinetic constant before sizing the experimentation reactor. The reactor volume depends on both the sizing factor and the desired volumic debit.

Keywords: KUNYIMA method, Appropriate (home) technology, Moringa seeds, Sizing factor, Solvent effect, Sigmoid curve.

ABBREVIATIONS: Kinetic constant Gourd seeds oil (k_{GSO}), Kinetic constant Moringa seeds oil (k_{MSO}), Reactor volume (V_r), Volumic debit (Q).

1. INTRODUCTION

12 *Moringa oleifera* has been extensively studied (leaves, seeds, pods, stems, flowers, roots, etc.). There
13 is abundant literature where it is reported its benefits [1,2,3,4]. Its high rates in vitamins A, B and C; its
14 important contents in minerals and chemical elements such as iron, zinc, calcium, copper, potassium,
15 magnesium, manganese, phosphorus, sulfur, selenium, sodium, molybdenum, etc.; the total absence
16 of cholesterol; its impressive amount in fibres and the presence of essential amino acids make it called
17 “the life tree” utilized in various fields of science such as medicine (phytotherapy), water science, stock
18 breeding, agriculture, cosmetics and perfume, nutrition, thin paint and so forth. Moringa seeds contain
19 40% of super quality oils like olive oil with 73% of oleic acid [5,6,7,8].

20 With respect to the medical side, moringa intervenes in the prevention and treatment of diabetes,
21 hypertension, cardiovascular diseases, sleep, hairs and skin problems [2,5]. Several bioactive
22 compounds isolated from:

- 23 - seed like glucosinolates and isothiocyanates, hemagglutinins possess anti-cancer, antibiotic, anti-
24 inflammatory and agglutinogenic effects [9].
- 25 - moringa leaves such as glucosinolates, thiocarbamates and carbamates as well as other nitrile
26 groups are responsible for several beneficial effects such as: hypotensive, hypolipidemic and
27 antiatherosclerotic, hypoglycemic, antifungal, regulation of the thyroid status [10,11,12,13,14].

28
29 The action of the roots is mainly antiseptic, anti-inflammatory, sedative, cardiotoxic, potentiator of
30 some analgesic and antidepressive drugs. These actions are mostly due to the presence of alkaloids
31 such as Moringin, Moringinine a powerful fungicide, bactericide Pterygospermine or Anthonin and
32 Spirochicine [15,16].

33 This medical aspect of moringa seeds has interested our laboratory (LACOPA) because indeed it has
34 been already tried successfully to use moringa as an antipoison. Its effect has been highly
35 appreciated. By adjunction curcuma to moringa seeds the antipoison effect has been extraordinarily
36 enhanced.

37 The tests are continuing and will wait for a fit required scientific sample to be published. Anyway the
38 preoccupation of Laboratory is to make possible the heart normal acting beyond one century without
39 any problem by improving and stabilizing the cardiac exergetic yield. Indeed one of the tackled topics
40 in our laboratory is “physico-chemical and thermoexergetic foundations of heart acting” in which many
41 publications have been already carried out [17,18].

42 It has been searching how to maintain the elasticity of cardiac muscle beyond one century and how to
43 save heart against poison because it is really the public health problem in the country even though it is
44 not officially declared by the specialists. It is known that when a poison is introduced in the body, the
45 most fragile parts are noble organs: heart, brain, kidney, lungs, liver and pancreas [19].

46 It is needed to solve the health problem, in the country where technology is missing. It has been
47 decided to turn the research to phytotherapy.

48 In this paper it is shown how the country can have its appropriate technology (reactor building) called
49 here home technology in order to produce the important amounts of matters. It has been tried to
50 extract moringa seeds oil and to show how to produce it industrially (home technology). This is a
51 technical work related to the extraction, modeling and quantification of moringa seeds oil. This oil
52 contains many chemical compounds [20] giving it the potential property of antipoison. Furthermore, it
53 has been already demonstrated the antipoison property of moringa leaves against arsenic [21].

54 This property has been tested in our laboratory (in vitro and in vivo), the results are positive but, not
55 enough to be published for the moment; it will demand several days before confirmation.

56 MATERIALS AND METHODS

57 2.1. Materials

58 Drying oven, Balance (mark OHAUS), watch glass, desiccator, heating skull cap, spade, beaker,
59 cellulose cartridge (33 × 205 mm), thermometer, gel of silicone, aluminium paper, thermostat, rotary
60 evaporator, chronometer, mortar and pestle, burettes, distillate water and petroleum ether have been
61 used. Origin 8 program (software) has served in this work. Moringa seeds collected in Kinshasa

62 Province and conditioned during one week (May 2018) before use with the following characteristics
 63 have been used in this research [20,22,23]:
 64 Reign: *Plantae*
 65 Family: *Moringaceae*
 66 Division: *Magnoliophyta*
 67 Order: *Capparales*
 68 Class: *Magnoliopsida*
 69 Gender: *Moringa*
 70 Species: *Oleifera*



Fig.1. Moringa Tree



Fig.2. Moringa Seeds



Fig.3. Moringa seeds Powder



Fig.4. Moringa seeds oil at 27 °C

71 **2.2. Methods**

72 **Oil extraction protocol**

73 Moringa seeds have been husked, afterwards dried at 50 °C for four days in the drying oven
 74 (memmert model). These seeds were pounded (porcelain mortar and porcelain pestle) and the
 75 obtained powder was preserved in a desiccator. 10 g of this powder were introduced in cellulose
 76 filter paper (Whatman No. 1) and put in Soxhlet extractor.

77 The Soxhlet extractor was fitted with a 250 mL round-bottom flask fitted with a thermometer, 450 mL of petroleum ether (40 – 60 °C,
 78 density = 0.65 g/mL) were used for the extraction.

79 The fitting out of Soxhlet was done on heating skull cap (series EM 0500/CE, M357440) in fixing the
 80 temperature at 56 °C. To maintain constant the temperature during experiments, the heating skull cap
 81 was covered of aluminium as a heat insulator. The ambient temperature has been kept at 24 – 25 °C
 82 [24,25,25,27].

83 After a given extraction time, the cartridge was dried in a drying oven at 50 °C for 24 hours in order to
 84 get rid of traces of solvent. The solvent in the oil – solvent mixture was separated using a rotary
 85 evaporator (Hei-VAP 1.0) at 60 °C and **the oil** placed finally in drying oven at 60 °C during two hours to
 86 get totally rid of solvent traces. After this, the balloon flask with oil has been cooled in a desiccator and
 87 weighed. The difference between the balloon flask containing oil and the empty one determines the
 88 extracted oil mass at a *t* time.

89 Equation (1) was used in calculation [24].

$$90 \quad \log\left(\frac{1}{m_0 - x}\right) = \log\left(\frac{1}{m_{0e} - m_e}\right) = \frac{k}{2,3} t + \log\frac{1}{m_0} \quad (1)$$

91 $x = m_e$ = experimental extracted mass of Moringa seeds oil.

92 $m_0 = m_{0e}$ = total experimental extractible mass of Moringa seeds oil.

93 For the sizing of extraction reactor, the equation (2) was used [24,28]:

$$94 \quad V_r = \frac{\gamma}{k(1-\gamma)} Q = A Q \quad (2)$$

95 where *A* is the sizing factor and γ the conversion degree [24].

96 The data were compared to gourd (*Cucurbita pepo*) seeds oil extraction values obtained in previous
 97 works of the group [24].

98 2. RESULTS AND DISCUSSION

99 The extraction phenomenon depends on physical properties of extractant solvent such as its dielectric
 100 constant, its polarity, its polarizability, its refractive index and on the structure of the extracted material.
 101 Also the experimental conditions such as temperature, medium pH, committed concentrations and
 102 sampling should be taken into account.

103 In any extraction process two steps are to be considered: solubilization and transfer (diffusion). The
 104 spontaneous phenomena of solubilization occur when $\Delta G < 0$ (generally an exothermic phenomenon).
 105 There exist however the spontaneous endothermic phenomena promoted usually by the increase of
 106 temperature.

107 **Table 1. Measured and calculated parameters of moringa seeds oil extraction.**

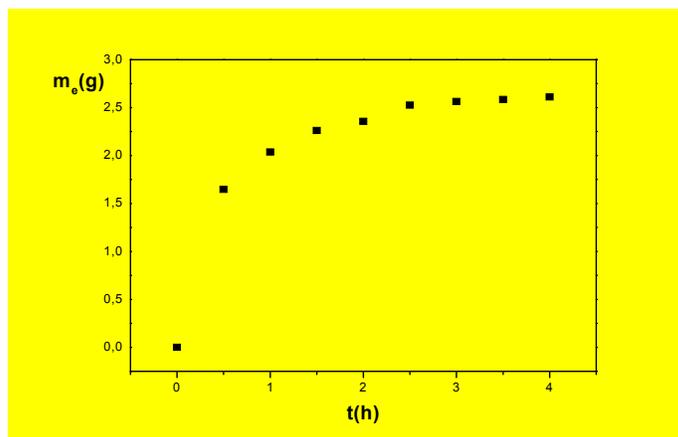
Time (h)	$\frac{1}{m_0 - x}$	$\frac{1}{m_{0e} - m_e}$	$\frac{k}{2,3}$	$\log\frac{1}{m_0}$	$\log\frac{1}{m_{0e} - m_e}$	$\log\frac{1}{m_0}$
0	0.0000±0.0000	2.6105±0.2901	2.6105	0.3831	-0.4167	-0.4167
0.5	1.6457±0.1767	2.6105±0.2901	0.9648	1.0365	0.0156	-0.4167
1	2.0361±0.2650	2.6105±0.2901	0.5744	1.7409	0.2408	-0.4167
1.5	2.2611±0.0960	2.6105±0.2901	0.3494	2.8620	0.4567	-0.4167
2	2.3550±0.1454	2.6105±0.2901	0.2555	3.9139	0.5926	-0.4167
2.5	2.5244±0.2889	2.6105±0.2901	0.0861	11.6144	1.0650	-0.4167
3	2.5635±0.3031	2.6105±0.2901	0.0470	21.2765	1.3279	-0.4167
3.5	2.5831±0.3080	2.6105±0.2901	0.0274	36.4964	1.5622	-0.4167
4	2.6105±0.2901	2.6105±0.2901	0.0000	-	-	-

108

109 m_e is experimental extracted mass of moringa seeds oil

110 m_{0e} is total experimental extractible mass of moringa seeds oil for a given solvent

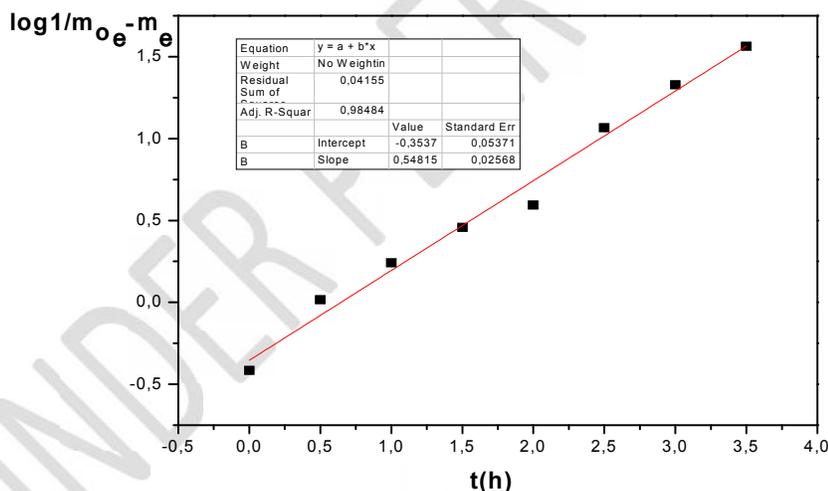
111 The Figure 5 below shows the results of this Table 1 in petroleum ether for the sample studied.



112

113 **Fig.5. Experimental extracted oil mass as a function of time.**

114 In this Table 1 each value is a mean value of three measurements. When $\log \frac{1}{m_{o_e} - m_e}$ is plotted versus
 115 time using origin 8 program a right line is obtained; its slope gives the kinetic constant, a measure of
 116 kinetic activity of solvent, and its intercept gives m_{o_s} called total statistical experimental extractible
 117 mass of moringa seeds oil in petroleum ether and for a given sample different from m_{o_e} as it is shown
 118 in Figure 6.



119

120 **Fig.6. Graphic of $\log \frac{1}{m_{o_e} - m_e}$ vs time**

121 The kinetic constant has been found $k = (1.2607 \pm 0.05691)h^{-1}$. The intercept allows to calculate m_{o_s}
 122 as follows.

123
$$\log m_{o_s} = 0.3537 \pm 0.0537$$

124
$$\bar{m}_{o_s} = \bar{m}_{o_{th}} = 10^{(0.3537 \pm 0.0537)}$$

125
$$m_{o_{1s}} = m_{o_{1th}} = 10^{(0.3537 + 0.0537)} = 2.55541$$

126

127

$$m_{o_{2s}} = m_{o_{2th}} = 10^{(0.3537 - 0.0537)} = 1.9954$$

128

$$\bar{m}_{os} = \bar{m}_{oth} = \frac{m_{o_{1s}} + m_{o_{2s}}}{2} = 2.2754 \quad (3)$$

129

$$\bar{m}_{os} = 2.2754 \pm 0.2800$$

130

The index **th** means theoretical, it has been introduced to be congruent with the previous work [24].

131

So the statistical mass (m_s) of moringa seeds oil as a function of time has been calculated by means of the relation

132

$$m_s = m_{os} (1 - e^{-kt}) \quad (4)$$

133

All those values have been inscribed in Table 2 and compared to gourd seeds oil extraction values [24].

134

Table 2. Comparison of the extraction parameters at 56 °C between gourd seeds oil and moringa seeds oil.

135

Time (h)	Gourd seeds oil				Moringa seeds oil			
	m_s (g)	m_e (g)	k (h ⁻¹)	$t_{1/2}$ (h)	m_s (g)	m_e (g)	k (h ⁻¹)	$t_{1/2}$ (h)
0	—	—	—	—	—	—	—	—
0.5	—	—	—	—	—	—	—	—
1	4.0485±0.8790	4.8339±0.8432	0.7854	1.1940	1.6457±0.1767	1.0640±0.1567	0.5817	0.6465
1.5	4.6640±0.5862	5.4843±0.9174	0.8203	1.1760	2.0361±0.2650	1.6304±0.1464	0.4057	0.8007
2	5.1423±0.5888	5.7706±0.9399	0.6283	1.1222	2.2611±0.0960	1.9320±0.1388	0.3291	0.8544
2.5	5.2212±0.3131	5.8966±0.9453	0.6754	1.1294	2.3550±0.1454	2.0926±0.1334	0.2624	0.8886
3	5.2587±0.3562	5.9521±0.9458	0.6934	1.1318	2.5244±0.2889	2.1781±0.1296	0.3463	0.8628
3.5	5.2950±0.4075	5.9765±0.9451	0.6815	1.1287	2.5635±0.3031	2.2236±0.1644	0.3399	0.8674
4	5.3118±0.4193	5.9872±0.9444	0.6754	1.1272	2.5831±0.3080	2.2478±0.1256	0.3353	0.8702
					2.6105±0.2901	2.2607±0.1246	0.3498	0.8660

136

137

When this Table 2 is analyzed, it can be observed that the kinetic activity of petrolæum ether is greater in gourd seeds oil than in moringa seeds oil ($k_{GSO} > k_{MSO}$). Secondly the extracted oil as a function of time in gourd seeds is large amount compared to moringa seeds oil. This observation suggests the existing difference of structures between gourd seeds and moringa seeds. Anyway the difference of kinetic constants of these two species under study implies likely much more the difference in their structures in which their oils are imbedded than both the difference in the composition and structure of these oils. Indeed, in a crystal the molecules are organized. In amorphous compound, there is no organization. In melting, a crystal is converted from an organized state to an unorganized one.

138

They are intermediate states between crystalline state and amorphous state called mesomorph substances that can be divided into two classes according to the type of organization namely smectic compounds, where the molecules are oriented in parallel and arranged in well-defined planes, and nematic compounds where the molecules are oriented in parallel without any order. Concerning some substances, there are successive transitions [29,30]:

139

Crystal → Smectic state → Nematic state → Amorphous state

140

The organic materials with long chains arise generally from mesomorph structure (smectic and nematic structures) for example ammonium oleate.

141

So, gourd seeds can be likely identified to amorphous compound while moringa seeds to mesomorph material [31]. Furthermore, it has been previously [29,30] signaled that if $\Delta m = m_s - m_e$ in absolute value is not of the same order of magnitude of errors it would give information on the solvent effect. It should be noted however that the observation of this table 2 shows the ratio $\frac{m_s}{m_e} > 1$ for gourd seeds

142

159 oil where the kinetic constant is high while $\frac{m_s}{m_e} < 1$ for moringa seeds oil where the kinetic constant is
 160 low. This ratio might be used likewise to diagnose the solvent effect. Prediction can be raised on the
 161 possibility of obtaining sigmoid curves in the case of the presence of different solvation equilibria.

162 Also, the sigmoid getting may depend likely on both the **chemical structure** of extractant solvent and
 163 the **mixture** structure of the extracted material. The structure containing the extracted oil and the
 164 committed concentrations should be taken into account.

165 In that case the kinetic constant will be calculated in the upright region of sigmoid curve. Now it is
 166 possible to calculate the sizing factor and to size a discontinuous stirrer vat reactor of oil production by
 167 the below-mentioned equation [24,28,32]:

168
$$V_r = \frac{\gamma}{k(1-\gamma)} Q,$$
 as it is shown in **Table 3** and Figure 7.

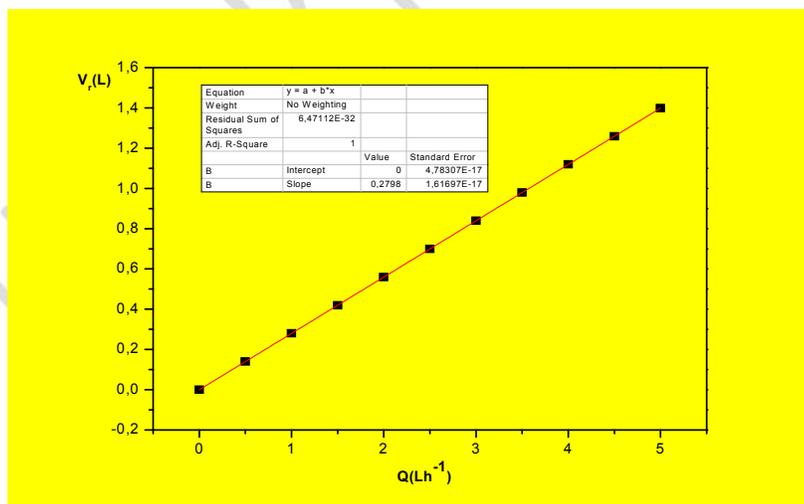
169 γ has been found $26.0827 \pm 1.1212 \%$.

170 **Table 3. Reactor volume (V_r) as a function of desired volumic debit (Q)**

171

Q (Lh^{-1})	V_r (L)
0	0.0000±0.0000
0.5	0.1399±0.0147
1	0.2798±0.0294
1.5	0.4197±0.0440
2	0.5596±0.0587
2.5	0.6995±0.0734
3	0.8394±0.0881
3.5	0.9793±0.1028
4	1.1192±0.1174
4.5	1.2591±0.1321
5	1.3990±0.1468

172



173

174

Fig.7. Graphic of Reactor volume (V_r) vs desired volumic debit (Q)

175 It is important to note that the observed linear behavior between the reactor volume (V_r) and volumic
 176 debit (Q) depends on the desired volume of oil per hour it is needful to produce.

177

3. CONCLUSION

178 K^{unyima} method has been successfully used in the case of moringa seeds oil extraction. The
179 laboratory is interested in extraction of medicinal plant oil in order to better the heart acting which is
180 one of the serious problems of public health in Democratic Republic of Congo. The calculated kinetic
181 constant of petroleum ether shows a low activity of this solvent in moringa seeds oil extraction
182 compared to gourd seeds oil extraction.

183 Once again moringa seeds oil extraction is time dependent phenomenon and submits to the proposed
184 equation.

185 The comparison of kinetic constants between moringa seeds oil extraction and gourd seeds oil
186 extraction suggests the difference of ^{texture} between two species. Moringa seeds oil can be likely
187 identified to mesomorph structure while gourd seeds are made of amorphous texture. This comparison
188 has been done in order to confirm the reliability of the K^{unyima} method.

189 The reactor volume (V_r) is depending linearly on both desired volumic debit (Q) and sizing factor as in
190 the case of gourd seeds oil extraction.

191 Suggestions are made to study antipoison activity of moringa seeds oil, to accelerate the research on
192 Curcuma, Ginger, Garlic, Arachis hypogaea oil and so forth and their conjunction in different
193 proportions because the preliminary experiments in our laboratory have shown extraordinary healing
194 properties.

195 According to its wonderful properties, moringa (leaves, seeds, pods, stems, flowers, roots, etc.) would
196 be a potential mighty antipoison particularly for heart and for entire body in general.

197 Also, the research of appropriate (home) technology should be an obsession for under equipped
198 countries.

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