

HPLC assay of vitamin E in the fruit cropped from new varieties of *Hippophae rhamnoides*

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Abstract The chemical content of *Hippophae rhamnoides* fruit was studied and was found to be rich in carotenoids, lipids, ascorbic acid, tocopherols, sterols and triterpenes [1]. The plant material used consisted of fruit from different varieties of *Hippophae rhamnoides* selected on the basis of their improved agronomic characteristics: productivity, fruit physical and chemical characteristics, and the overall plant vigour.

Quantitative analysis of vitamin E in the fruit cropped from seven varieties of *Hippophae rhamnoides* was performed by liquid chromatography [2] and the results indicated a variation of vitamin E content. In this study, we determined the vitamin E content of fruit from seven new varieties of *Hippophae rhamnoides* selected at Research Institute for Fruit Growing (Maracineni).

Keywords: *Hippophae rhamnoides*, tocopherol, vitamin E, HPLC.
