ABSTRACT

PUMPKIN SEED IS ONE AMONG THE PLANT FOODS THAT CONTAIN HIGH LEVELS OF BIOACTIVE COMPONENTS SUCH AS BETA-CAROTENE, UNSATURATED FATTY ACIDS, PHENOLIC COMPOUNDS, PHYTOSTEROLS AND TOCOPHEROLS. PUMPKIN SEEDS ARE GENERALLY CONSIDERED AS WASTE PRODUCT BUT IT IS RICH IN BIOACTIVE COMPOUNDS WITH NEUTRACEUTICAL PROPERTIES AND CONSIDERED AS A HEALTHY SOURCE. THE NUTRITIONAL FACTORS OF PUMPKIN SEED COMPRISES OF NUTRIENTS SUCH AS CARBOHYDRATES, FATS AND PROTEINS, AS WELL AS MINOR COMPONENTS SUCH AS MINERALS, VITAMINS, FIBRES. THE CHEMICAL COMPOSITION OF PUMPKIN VARIES FROM ONE CULTIVAR OR SPECIES TO OTHER. THE STUDY AIMED TO CHARACTERIZE THE PHYSICO-CHEMICAL CHARACTERIZATION OF CUCURBITA MAXIMA DUSHESNE- CUCURBITACEAE I.E. ORANGE PUMPKIN SEED (OPS) AND CUCURBITA PEPO L. – CUCURBITACEAE I.E. WHITE PUMPKIN SEED (WPS).