

Table 4. The components of *P. nagi* kernel oil confirmed in this study and the comparison of other edible oil

No.	<i>P. Nagi</i> kernel oil			The oils used in food field					
	Testing items		Unit	Testing result	Camellia oil	Olive oil	Peanut oil	Rapeseed oil	Cottonseed oil
1	Total flavonoids (calculated as rutin)		%	4.23	—	—	—	—	—
2	Fatty acids	Palmitic acid (C _{16:0})	%	3.41	8.8	9.5	11.4	2.3	17.1-23.4
		Palmitoleic acid (C _{16:1})	%	0.0365	0	0	0	0	0
		Heptadecylic acid (C _{17:0})	%	0.0520	0	0	0	0	0
		Heptadecenoic acid (C _{17:1})	%	0.0531	0	0	0	0	0
		Stearic acid (C _{18:0})	%	1.34	0.8-1.1	1.4	3.0	2.3	0.9-2.7
		Oleic acid (C _{18:1})	%	27.6	82-86	81.6	41.2	15.8	22.9-44.2
		(9Z,12Z)-9,12-Octadecadienoic acid (C _{18:2})	%	38.2	7.4	7.0	37.6	14.6	33.9-50.3
		Arachidic acid (C _{20:0})	%	0.111	0	0	0.67	0	0
		<i>cis</i> -11-eicosenoic acid (C _{20:1})	%	1.40	—	—	—	—	—
		(9Z,12Z,15Z)-9,12,15-Octadecatrienoic acid	%	0.215	0.2	0	0	9.2	0
		<i>cis</i> -11,14-eicosadienoic acid (C _{20:2})	%	8.04	0	0	0	0	0
		ω-3	%	0.2	0.7	—	0	0	—
		ω-6	%	48.0	11.6	4-7	22-28	5-10	—
		ω-9	%	21.0	76.8	84-86	50-68	70-80	—
		Saturated fatty acids	%	4	10.5	9-11	17-18	5-10	25
3	Vitamin E		mg/100g	2.11	—	—	—	—	—

"—" means that no relevant report data.