

Gas Chromatography - Mass Spectroscopic Analysis of Oil Extracted from Freshwater Edible Surmai Fish (*Scomberomorus commerson*) From Marathwada Region

Vishal Ladniya¹, Mohammad Moaviyah Moghal², Vidya Pradhan^{3*}

^{1,2} Post Graduate and Research Center, Maulana Azad College of Arts, Science & Commerce, Aurangabad, Maharashtra, India

³ Dr. Rafiq Zakaria College for Women, Navkhanda, Aurangabad, Maharashtra, India
Email - vidyaspradhan7@gmail.com

Abstract: Gas Chromatography Mass Spectrometry (GC-MS) is only one of its kind method for the study and measuring quantity of organic volatile and semi-volatile compounds. Gas chromatography is utilized to separates mixtures into individual components employing a temperature-controlled capillary column. Mass spectrometry is applied to recognize a variety of components from their mass spectra. In the present study volatile/ semi-volatile compounds present in Oil extracted from Surmai Fish (*Scomberomorus commerson*) are analyzed. Surmai Fish oil is extracted by Supercritical fluid extraction method and then analyzed by Gas Chromatography / Mass Spectrometry (GC/MS). A total of 6 compounds are found and quantified in this study.

Key Words: Gas Chromatography / Mass Spectrometry, Fish Oil, Surmaifish, (*Scomberomorus commerson*)

1. INTRODUCTION:

Surmai fish (*Scomberomorus commerson*) is an economically important fish and found in most parts of the world. Surmai fish is considered as rather a delicacy and superb table fare in most parts of India. Surmai is tasty by itself and does not need any special preparation to improve its natural taste. It contains Omega-3 fatty acids, Surmai fish is a rich source of protein, Omega-3 fatty acids. It is a good source of lean protein which is good for heart. healthy omega-3 fatty acids are found in surmai fish, these fatty acids help decrease inflammation throughout the body and maintain brain health as well as lower triglyceride levels.

Kaymaram *et al* studied Reproduction and spawning patterns of the *Scomberomorus commerson* in the Iranian coastal waters of the Persian Gulf & Oman Sea [1]. M.R. Claereboudt *et al* performed research work in order to find out Patterns of reproduction and spawning of the kingfish (*Scomberomorus commerson*, Lacepède) in the coastal waters of the Sultanate of Oman[2].

Fakhri, Ali *et al* conducted a study in order to find out engh Composition, Growth, Mortality and Exploitation Rate of King Fish (*Scomberomorus commerson*) in the Coastal Waters of Boushehr Province [3]. N. Vineesh *et al* identified the genetic stock structure of *S. commerson* distributed along the Indian waters was using mitochondrial ATPase 6 and 8 genes [4].

Poulose yesudhasan *et al* studied effect of potassium sorbate and modified atmosphere packaging on the shelf-life extension of seer fish (*scomberomorus commerson*) steaks during iced storage [5]. Abolfazl Askary Sary *et al* determined the cincentration of lead and zinc in king mackerel (*Scomberomorus guttatus* Bloch & Schneider, 1801), Spanish mackerel (*Scomberomorus commerson* Lacepède, 1800) and Tiger-toothed Croaker (*Otolithes Ruber* Bloch and Schneider, 1801) from Persian Gulf, Iran in 2001 and 2011 [6]

In recent times, we used supercritical fluid extraction technology [instrument name: SFC L-tex Japan] in order to extract compounds from various biological material such as plants and animals, performed GC-MS analysis of oil extracted for fresh water crab and also analyzed fatty acid composition of some animals [7-13]. There is no work available on the supercritical extraction of Surmai fish. Hence we repeat its extraction.

2. MATERIAL AND METHOD:

The Surmai Fish (*Scomberomorus commerson*) is purchased from local market, at Aurangabad District (Maharashtra) India. The Surmai Fish meat is dried in oven for 8 hours at 50 °C. After proper drying, the dried Surmai Fish meat is subjected to supercritical fluid extraction process in order to obtain Surmai Fish oil. Extraction is performed using SFC (L-tex, Japan) instrument. Carbon dioxide gas is used as supercritical fluid; Hexane is used as a modifier (co-solvent). Extraction is performed at constant flow rate, Constant temperature and constant pressure. Extraction Conditions: flow rate of carbon dioxide = 1 ml/min, flow rate of hexane = 1 ml/min, temperature = 40⁰ C and pressure = 25 Mpa. Extracted oil from the freshwater Surmai Fish (*Scomberomorus commerson*) is used as a sample for gas chromatography/ Mass spectroscopy analysis. After extraction the Surmai Fish oil is subjected to gas chromatography/ Mass spectroscopy analysis.

Table 1: Specification of GC/ MS

Conditions During gas chromatography/ Mass spectroscopy analysis	
Run Time(min):	54.09
Injection Volume(ul):	1.00
Scans:	6439
Low Mass(m/z):	40
High Mass(m/z):	400
Gas	Helium
Solvent	Hexane

3. RESULT:

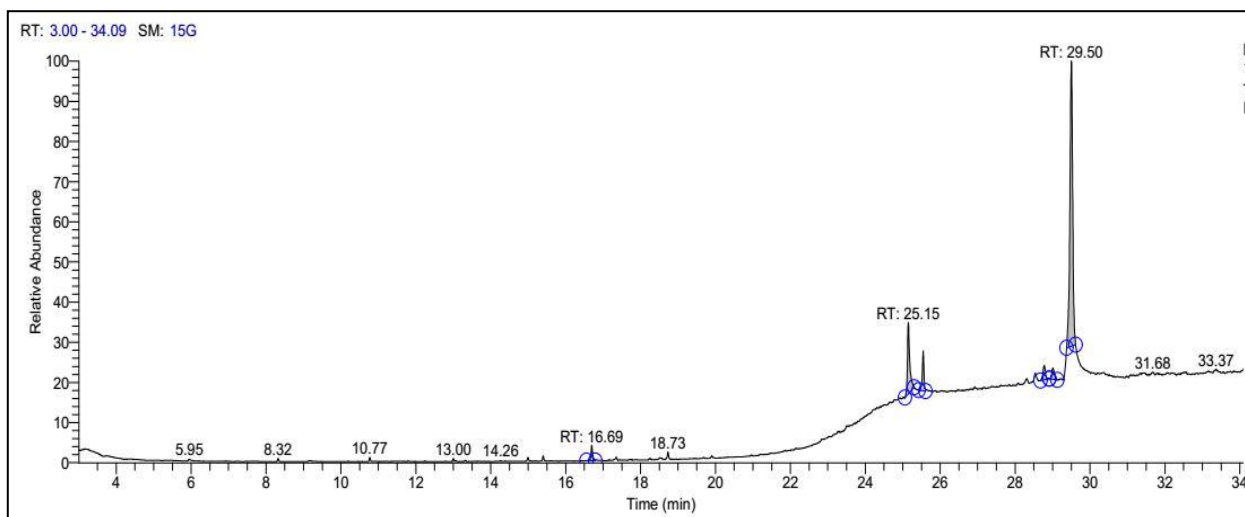
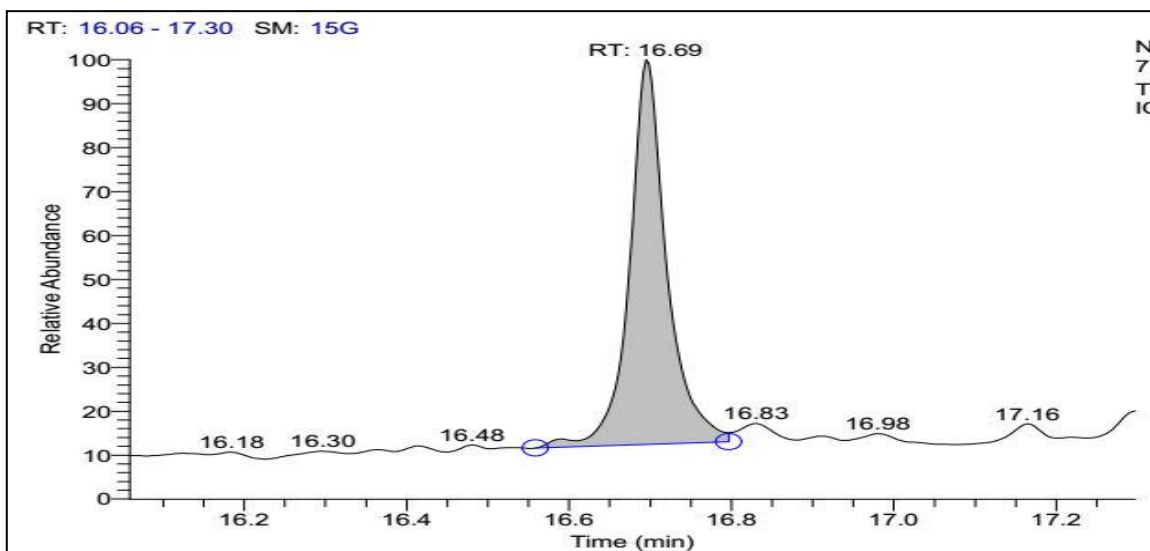


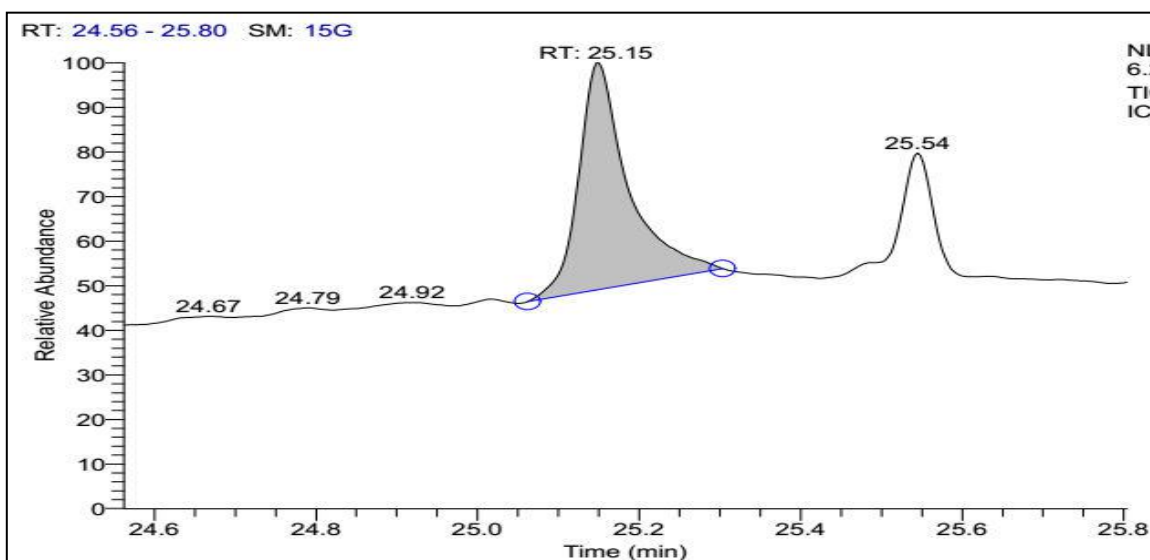
Table 2: Probable compounds present in Surmai Fish oil

Sr. No.	Retention Time	Peak area %	Area %	Compound Names
1	16.69	21233900.25	2.32	Hexadecanal
				Octadecanal
				Oxirane, tetradecyl-
2	25.15	136510820.73	14.94	13-Docosenamide, (Z)-
				trans-13-Docosenamide
				9-Octadecenamide, (Z)-
3	25.54	54351812.68	5.95	Squalene
				Supraene
				6,10,14,18,22-Tetracosapentaen-2-ol, 3-bromo-2,6,10,15,19,23-hexamethyl-, (all-E)-
4	28.78	30461712.66	3.33	17-(1,5-Dimethylhexyl)-10,13-dimethyl-2,3,4,7,8,9,10,11,12,13,14,15,16,17-tetradecahydro-1H-cyclopenta[a]phenanthren-3-ol, ,
				Cholesterol
				Cholestane-3,5-diol, 5-acetate, (3á,5à)-
5	29.01	24647450.63	2.70	17-(1,5-Dimethylhexyl)-10,13-dimethyl-2,3,4,7,8,9,10,11,12,13,14,15,16,17-tetradecahydro-1H-cyclopenta[a]phenanthren-3-ol
				Cholesterol
				Cholestane-3,5-diol, 5-acetate, (3á,5à)-
6	29.50	646579833.84	70.76	Cholesterol
				17-(1,5-Dimethylhexyl)-10,13-dimethyl-2,3,4,7,8,9,10,11,12,13,14,15,16,17-tetradecahydro-1H-cyclopenta[a]phenanthren-3-ol
				26-Nor-5-cholesten-3á-ol-25-one

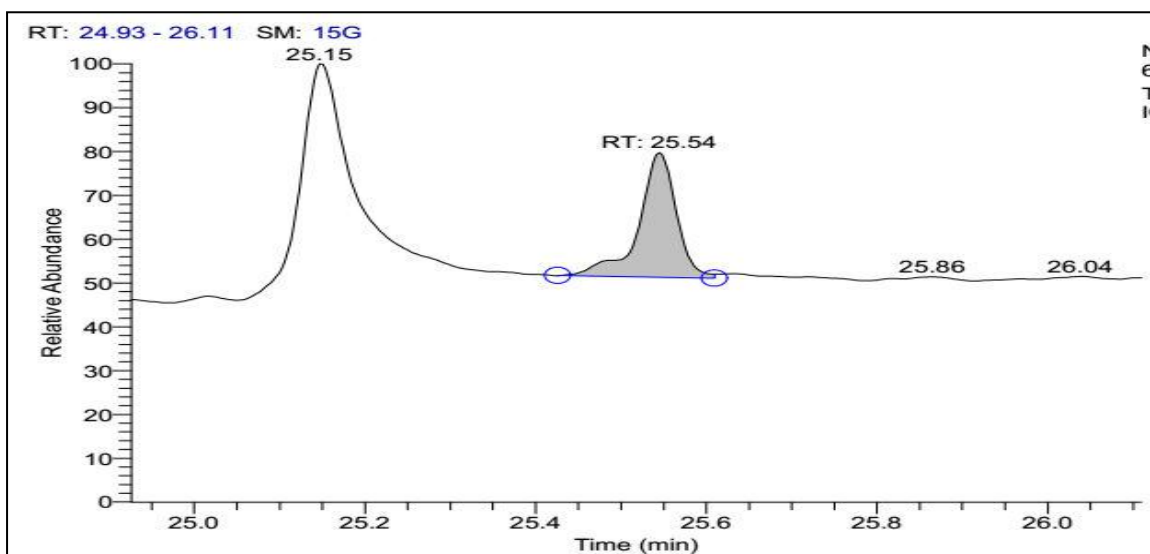
Spectrums:



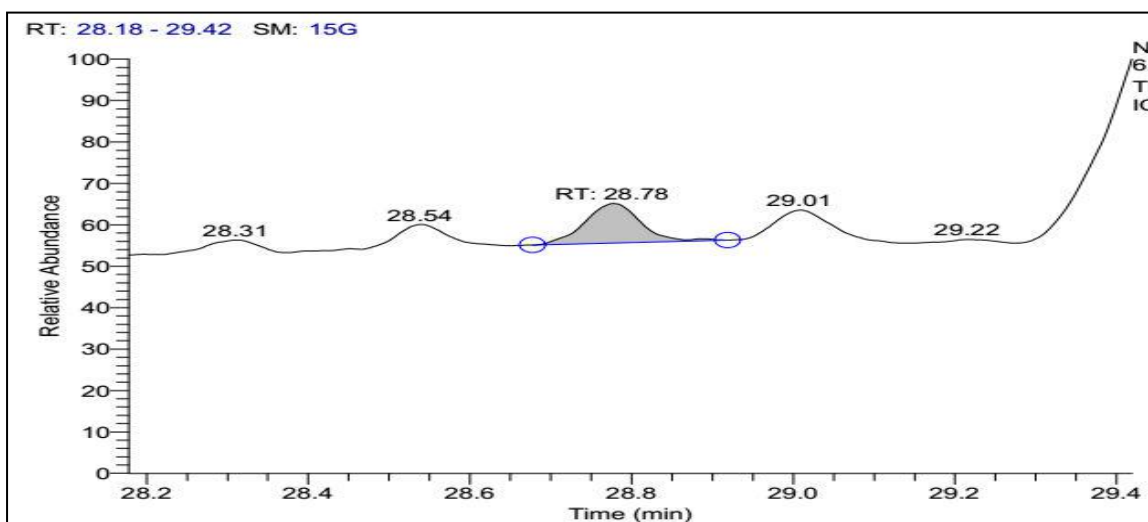
Spectrum with Retention Time = 16.69



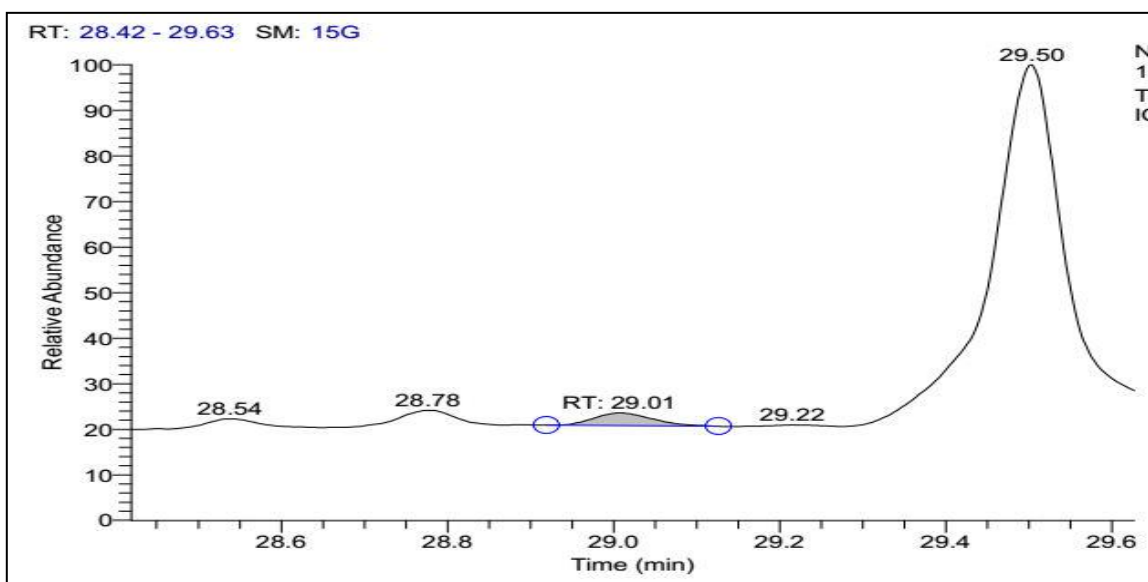
Spectrum with Retention Time = 25.15



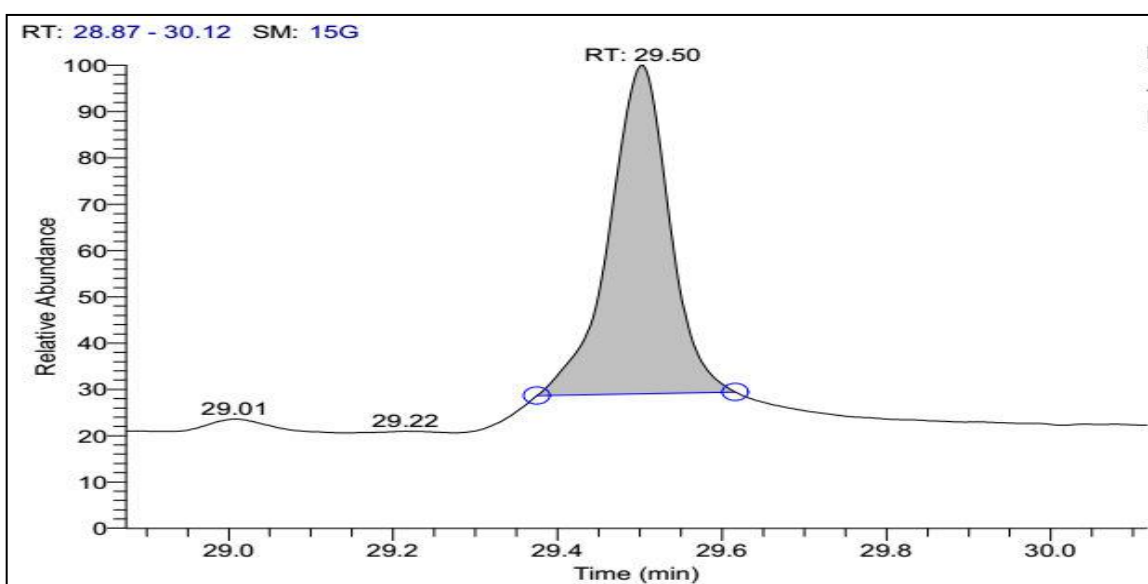
Spectrum with Retention Time = 25.54



Spectrum with Retention Time = 28.78



Spectrum with Retention Time = 29.01



Spectrum with Retention Time = 29.50

3. CONCLUSION:

Gas chromatography / Mass spectroscopy analysis of Surmai Fish oil reveals that the oil contains 6 different compounds. From table 2, we find that among all compounds, compound with retention time 29.50 shows highest concentration (70.76 %) followed by compound with retention time 25.15 (14.94 %), compound with retention time 25.54(5.95 %), compound with retention time 28.78 (3.33 %), compound with retention time 29.01 (2.70 %), compound with retention time 16.69 (2.32 %).

4. ACKNOWLEDGEMENT:

I am Very thankful to Dr. Mazahar Farooqui, Principal, Dr. Rafiq Zakaria College for Women, Jubilee Park, Aurangabad, Incharge Dean, Science and Technology, Dr. Babasaheb Ambedkar Marathwada University (Maharashtra, India) for his continuous encouragement, Support and innovative ideas.

REFERENCES:

1. Kaymaram, F., Hossainy, S.A., Darvishi, M., Talebzadeh, S.A., Sadeghi, M. S (2010).: Reproduction and spawning patterns of the *Scomberomorus commerson* in the Iranian coastal waters of the Persian Gulf & Oman Sea, Iranian Journal of Fisheries Sciences, 9(2), 233-244.
2. M.R. Claereboudt, J.L. McIlwain, H.S. Al-Oufi, A.A. Ambu-Ali, (2005) : Patterns of reproduction and spawning of the kingfish(*Scomberomorus commerson*, Lacep ´ede) in the coastal waters of the Sultanate of Oman, Fisheries Research, 73, 273–282.
3. Fakhri, Ali, Taghavi Motlagh Aminollah, Kochanian, Preeta, Safahieh, Alireza (2011). : Length Composition, Growth, Mortality and Exploitation Rate of King Fish (*Scomberomorus commerson*) in the Coastal Waters of Boushehr Province, Oceanography, 2(7).
4. N. Vineesh, A. Kathirvelpandian, P. R. Divya, C. Mohitha, V. S. Basheer, A. Gopalakrishnan (2015).: Hints for panmixia in *Scomberomorus commerson* in Indian waters revealed by mitochondrial ATPase 6 and 8 genes, Mitochondrial DNA Part A, 27(4), 2822-2824.
5. poulose yesudhasan, teralandur krishnaswamy srinivasa gopal, chandragiri narayanarao ravishankar, K. V. lalitha, ashok kumar (2010).: Effect of potassium sorbate and modified atmosphere packaging on the shelf-life extension of seer fish (*scomberomorus commerson*) steaks during iced storage, Journal of food biochemistry, 34(2), 399–424.
6. Abolfazl Askary Sary, Mohammad Velayatzadeh (2014).: Determination of lead and zinc in king mackerel (*Scomberomorus guttatus* Bloch & Schneider, 1801), Spanish mackerel (*Scomberomorus commerson* Lacepède, 1800) and Tiger-toothed Croaker (*Otolithes ruber* Bloch and Schneider, 1801) from Persian Gulf, Iran in 2001 and 2011, Journal of Biodiversity and Environmental Sciences, 5(1),322-329.
7. Mohammad Moaviyah Moghal, Vidya Pradhan, and Vishal Ladniya (2015).: Fatty Acid Composition of Oil Extracted from Freshwater Edible Crab (*Barytelphusa cunicularis*), Research Journal of Pharmaceutical, Biological and Chemical Sciences, 6(6),542-547.
8. Ola Basaar, Adel Al Saeedi, Samreen Fatema, Mohd Mohsin, Mazahar Farooqui (2015).: J Med Chem Drug Disc, (Special issue) 285-289.
9. Mohammad Moaviyah Moghal, Vidya Pradhan, Vishal Ladniya (2016).: Supercritical Fluid Extraction of Oil from Freshwater Edible Crab (*Barytelphusa Cunicularis*), Research Journal of Pharmaceutical, Biological and Chemical Sciences, 7(1),1182-1186.
10. Vidya Pradhan, Mohd Moaviyah Moghal, Vishal Ladniya Samreen Fatema, (2015). : Supercritical Fluid Extraction: Applications to Biological System, Research Journal of Pharmaceutical, Biological and Chemical Sciences, 6(4),371-378.
11. Vishal Ladniya, Vidya Pradhan, Mohd Moaviyah Moghal(2016). : Fatty Acid Composition of Oil Extracted from Magur Fish (*Clarias Batrachus*), Journal of Medicinal Chemistry and Drug Discovery, 1(2), 504-510.
12. Mohammad Moaviyah Moghal, Vishal Ladniya, and Vidya Pradhan (2016). : Gas Chromatography- Mass Spectroscopy Analysis of Oil Extracted from Freshwater Edible Crab (*Barytelphusa Cunicularis*), Research Journal of Pharmaceutical, Biological and Chemical Sciences, 7(4), 1840-1847.
13. Vishal Ladniya, Mohammad Moaviyah Moghal, Vidya Pradhan(2017) : Fatty Acid Composition of Oil Extracted From Surmai Fish (*Scomberomorus commerson*) From Marathwada Region, Research Journal of Pharmaceutical, Biological and Chemical Sciences, 8(5), 299-304.