

The Vitamin "A" Contents of Ceylon Leafy Vegetables

BY

C. CHARAVANAPAYAN

DURING recent years increasing attention has been given to the problem of nutrition in Ceylon. It has been found that the diet of most people in Ceylon is deficient in milk, butter and eggs which are rich sources of vitamin A. This deficiency can be remedied to a large degree by the use of leafy vegetables in the diet.

Leafy vegetables are known to contain carotenes—alpha, beta and gamma, which are precursors of Vitamin A and are converted into Vitamin A in the body and stored in the liver. These carotenes are yellow pigments which can be estimated by colorimetric methods. Twenty-five leafy vegetables of local origin were analysed by the method adopted by C. R. Austin and J. Shipton—Journal of the Council for Scientific and Industrial Research (Australia) 1944, Vol. 17, p. 115.

RESULTS

The following are the results of the analysis of 25 local leafy vegetables and those of American, Indian and Malayan leafy vegetables. The figures wherever possible for the vitamin A contents of the same leafy vegetables as the local ones reported in the United States Department of Agriculture Hand Book, No. 8, 1950, the Indian Health Bulletin, No. 23, 1937, and the Department of Agriculture, Federation of Malaya, Scientific Series, No. 23, 1949, respectively, are furnished for comparison:—

Botanical and English Names	Sinhalese Names	Tamil Names	Vitamin A contents in I.U./100 grammes			
			Ceylon	American	Indian	Malayan
1. <i>Alternanthera triandra</i>	.. Mukunuwenna	Ponnankani	.. 536	.. —	.. —	.. —
2. <i>Sasbania grandiflora</i>	.. Kathurumu-runga	Ahathi	.. 1,916	.. —	.. —	.. —
3. <i>Raphanus sativus</i> (Radish)	Rabu	.. Mullanki	.. 325	.. —	.. —	.. —
4. <i>Hydrocotyl asiatica</i>	.. Gotukola	.. Vallarai	.. 355	.. —	.. —	.. —
5. <i>Daucus carota</i> (carrot)	.. —	.. —	.. 1,050	.. —	.. —	.. —
6. <i>Amaranthus viridis</i>	.. Kurakola	.. Sirukeerai	.. 1,620	.. —	.. —	.. 2,667
7. <i>Rivea ornata</i>	.. —	.. Musuttai	.. 1,900	.. —	.. —	.. —
8. <i>Moringa oleifera</i>	.. Murunga	.. Murungai	.. 2,750	.. —	.. 11,330	.. —
9. <i>Amaranthus oleraceus</i>	.. Thampala	.. Keerai	.. 3,366	.. —	.. —	.. —
10. <i>Amaranthus gangaticus</i>	.. Rathu Thampala	.. —	.. 2,216	.. —	.. 2,500	.. 3,333
11. <i>Spinacea oleracea</i> (spinach)	.. Niviti	.. Pasali	.. 978	.. 9,420	.. 2,630	.. 8,000
12. <i>Talinum patens</i>	.. Gasnivithi	.. —	.. 771	.. —	.. —	.. —
13. <i>Ipomea aquatica</i>	.. Kankun	.. Kankun	.. 2,476	.. —	.. 3,270	.. 4,667
14. <i>Brassica oleracea</i>	.. Gowa	.. Kowa	.. 1,538	.. 80	.. 2,000	.. 4,333
15. <i>Boerhaavia diffusa</i>	.. Saarana	.. —	.. 2,183	.. —	.. —	.. —
16. <i>Solanum Nigrum</i>	.. Kalukanweriya	Manalthakkali	9,666	.. —	.. —	.. —
17. <i>Lasia spinosa</i>	.. Kohila	.. —	.. 1,231	.. —	.. —	.. —

Botanical and English Names	Sinhalese Names	Tamil Names	Vitamin A contents in I.U/100 grammes			
			Ceylon	American	Indian	Malayan
18. <i>Portulaca oleracea</i> ..	Genda ..	— ..	2,373 ..	— ..	— ..	— ..
19. <i>Cardiospermum halicacabum</i> ..	Valpenela ..	Mudakkottan ..	3,360 ..	— ..	— ..	— ..
20. <i>Aerua lanata</i> ..	Polpala ..	— ..	4,260 ..	— ..	— ..	— ..
21. <i>Lactuca sativa</i> (lettuce) ..	— ..	— ..	828 ..	540 ..	2,200 ..	1,620 ..
22. <i>Manihot utilissima</i> ..	Manjoca ..	Maravalli ..	2,933 ..	— ..	— ..	— ..
23. <i>Allium ascalonium</i> (onions) ..	Rathu lunu ..	Eravenkayam ..	2,616 ..	50 ..	— ..	— ..
24. <i>Ipomea batatas</i> (ord) (sweet potato)	Batala ..	Vattalai ..	1,423 ..	— ..	— ..	7,770 ..
25. <i>Ipomea batatas</i> (yellow) (sweet potato)	Batala ..	Vattalai ..	2,026 ..	— ..	— ..	— ..

DISCUSSION

An examination of the results indicates that most of the popular leafy vegetables grown in Ceylon are potent sources of Vitamin A. One common but rarely known leafy vegetable—Kalukanveriya, S., Manalthakali, T. (*Solanum Nigrum*) gave the highest figure. The divergence in the figures for the same leafy vegetables of America, India and Malaya, compared with those found for the Ceylon leafy vegetables, is not difficult to explain. It is known that the Vitamin A contents of leafy vegetables can vary as a result of climatic and soil conditions.