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**Food values in different morphotypes of *Centella asiatica* L. (Gotukola)
with special preference to mineral contents**

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Six morphotypes of *Centella asiatica* L. [designated as G1, G2 (wel gotukola), G3 (salad gotukola), G7 (bush type), G8, G12 (yodha gotukola)] a popular leafy vegetable in Sri Lanka were analyzed for proximate components and selected dietary minerals. Five replicates of each morphotype (three-leaf stage) were grown in pots under homogeneous condition in the greenhouse at 30 ± 2 °C for 12 weeks. Proximate components including moisture, ash and protein and minerals, namely Ca, Mg, K, Na, Fe, Zn and Cu in the shoot portion were determined. The minerals, Na and K were analyzed by Atomic Emission Spectrometer while the contents of other minerals were analyzed by Atomic Absorption Spectrometer. Moisture content ranged between 85 and 86 % while ash content ranged between 15 and 17% (on dry weight basis). K was found to be the major element present in *C. asiatica* ranged between 3079.0 mg to 6295.0 mg/100g. K content of G1 ('heen' gotukola / wel gotukola) and G3 (salad gotukola) were significantly ($P < 0.05$) higher than all other morphotypes while G1 has the highest content (6295 ± 1132 mg/100g dry weight) Na content ranged between 1114.2 and 2597.1 mg/100g while other minerals such as Ca, Fe, Mg, Zn and Cu were also contained in significant levels. *C. asiatica* is more popular for its higher content of Fe and Ca. However, no significant difference in Ca content among the morphotypes were observed, although G3 had two fold Ca content compared to that of G1 which is known as highly nutritious type among the local consumers. The G7 (bush type), an imported variety had significantly higher ($P < 0.05$) mean content of Fe (74.3 ± 34.1 mg/100g dry weight) compared to that of all other morphotypes tested. Mean contents of Mg, Zn and Cu ranged from 240.7 to 841.2, 11.2 to 19.3 and 2.6 to 6.4 mg/100g respectively. G₃ has highest contents of Na, Ca, Zn and Cu, G₁ has highest content of K while G₇ superior in Fe content. The study had not provided any evidence to believe that any given morphotype of gotukola is superior to another in its overall nutritional value.