

# Vegetable salt: an ignored resource

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## Introduction

Tree ash and vegetable salt are widely used as a native salt source for human consumption in the Amazonian basin. Among the indians of the Colombian Amazon, vegetable salt is also used in rituals and in the preparation of "ambil", the tobacco paste which is traditionally used applied to the gums.

The Huitoto indians from the Colombian Amazon prepare vegetable salt in the following way: they collect the bark, flowers, buds, or other plant material from the various species from which salt is obtained; they burn this material until it reduces to ashes; they put the ashes in a piece of bark of *Heliconia* sp. leaf, with fern leaves or moss at the bottom; slowly, they filter water through the ashes, to extract the salts it contains; and finally they boil down the resulting water in order to dry the salts.

Using the traditional method, we extracted the vegetable salt from 30 plant species from the Colombian Amazonian rainforest (table 1), and analyzed the concentration of several metals, anions and cations.

## Materials and methods

Sulphate levels were determined by precipitation as barium sulphate, which was then dissolved in a measured excess of standard EDTA (ethylenediamine tetra-acetic acid) solution in the presence of aqueous ammonia. The excess of EDTA was then titrated with standard magnesium chloride solution using Eriochrome Black T as indicator.

Chloride levels were determined by the Mohr titration method. Bicarbonates are reported as carbonates and determined by titration.

Potassium, sodium, calcium and magnesium in the salt samples were measured by atomic absorption (Perkin-Elmer).

## Results and discussion

The concentrations of carbonate, chloride, sulphate, sodium and potassium ions present in the vegetable salts are summarized in Table II. Concentrations are expressed as a percentage of the total salt obtained from air-dried samples. Potassium, carbonate, chloride and sulfate are the main ions present, ranging between 28.2 and 44.6% for potassium, 0.9 and 27.4% for carbonate, 1.1 and 26.1% for chloride, and between 7.9 and 49.6 % for sulphate. All the studied vegetable salts are characterized by a low concentration of sodium and a high concentration of potassium ions.

*Maximiliana maripa* and *Thurnia sphaerocarpa* presented a particular high content of potassium and chloride ions, as *Gustavia longifolia*, *Astrocaryum sciophilum*, and *Astrocaryum chamhira* showed a content of sulphate higher than 44%.

Previous studies about plant derived ashes consumed in Papua New Guinea report the presence of a significative content in calcium and magnesium ions, accounting for a calcium content as high as 34,9% in the ashes from *Melaleuca leucadendron* L., and a magnesium content as high as 15,7% in those from *Acacia mangium* Willd. (Ohtsuka *et al.*, 1987; Freund *et al.*, 1965). Interestingly, in all of the salts of our study, the concentration of calcium and magnesium was found to be less than 0,63% and 0.31%, respectively. This correlates with the fact that low solubility salts (e.g. calcium sulphate) can be retained in the extraction process, and their concentration can be finely controlled by tasting the filtrate.

On the other hand, the ashes from *Maytenus vitis-idaea* Griseb., traditionally used by the Ayoreo, an Amerindian group of the



Paraguayan Chaco, present a sodium content as high as 2,27% (Schmeda-Hirschmann, 1994). The author suggests that taste preferences may account for the consumed plant ashes. In contrast, in our study, none of the plant derived salts presented a sodium content higher than 0.39%.

A high potassium-sodium ratio would make such salts dangerous if consumed in large quantities but with the information available it is difficult to assess the health hazard. No relation between the consumption of these salts, combined with the tobacco paste "ambil", and high blood pressure has been assessed, nor the reasons why they continue to be employed in the preparation of "ambil", despite the availability of commercial sodium chloride. Considering the way in which these salts are consumed, it is unlikely to envisage toxic effects. Nevertheless, further study would be

worthwhile, particularly at the prospect of an eventual industrial preparation of some of these salts for the food and dietary market.

## References

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**Table I.** Scientific and vernacular names in Huitoto language of the plants used in the extraction of vegetal salt

Species	Family	Vernacular name
<i>Asplundia sarmentosa</i> Galeano & R. Bernal	Cyclanthaceae	Turao
<i>Astrocaryum chamhira</i> Burret	Arecaceae	Ñekina
<i>Astrocaryum gynacanthum</i> Mart.	Arecaceae	Ruiriyi
<i>Astrocaryum jauari</i> Mart.	Arecaceae	Korina
<i>Astrocaryum sciophilum</i> (Miq.) Pulle	Arecaceae	Júúikuruyi
<i>Attalea racemosa</i> Spruce	Arecaceae	Uiyoyi
<i>Bactris fissifrons</i> Mart.	Arecaceae	Zitori
<i>Bactris humilis</i> (Wallace) Burret	Arecaceae	Iñori
<i>Chaunochiton lorantoides</i> Benth.	Olacaceae	Víirigi
<i>Chrysophyllum sanguinolentum</i> (Pierre) Baehni	Sapotaceae	Bafákona
<i>Cyclanthus bipartitus</i> Poit.	Cyclanthaceae	Jogairi
<i>Ecclinusa bullata</i> T.D. Penn.	Sapotaceae	Iáikona jífikona
<i>Ecclinusa ulei</i> (Krause) Gilly ex Cronquist	Sapotaceae	Dairo
<i>Geonoma macrostachys</i> Mart.	Arecaceae	Zíinuikori
<i>Geonoma maxima</i> (Poit.) Kunth	Arecaceae	Fikaingo ereri
<i>Gustavia hexapetala</i> (Aubl.) Sm.	Lecythidaceae	Jameda
<i>Gustavia longifolia</i> Poepp. & Endl. ex Berg.	Lecythidaceae	Jameda (ua)
<i>Hyeronima alchorneoides</i> Allemao	Euphorbiaceae	Ekoroi
<i>Lecythis pisonis</i> Cambs.	Lecythidaceae	Iairo jero
<i>Lepidocaryum tenue</i> Mart.	Arecaceae	Eleri
<i>Manilkara bidentata</i> (A. DC.) A. Chevalier	Sapotaceae	Meníñokiai
<i>Mauritia flexuosa</i> L. f.	Arecaceae	Kinena
<i>Mauritiella armata</i> (Mart.) Burret	Arecaceae	Zííyaña, yumuna
<i>Maximiliana maripa</i> (Aubl.) Drude	Arecaceae	Jarina
<i>Oenocarpus batava</i> Mart.	Arecaceae	Komaña
<i>Oenocarpus mapora</i> Karst.	Arecaceae	Gurikai
<i>Parkia pendula</i> (Willd.) Benth. Ex Walp.	Mimosaceae	Rangogi, jífibegi
<i>Phenakospermum guyanense</i> (Rich.) Endl.	Strelitziaceae	Iyoberi, Uiyoberi
<i>Tapura guianensis</i> Aubl.	Dichapetalaceae	Zeema iaiña
<i>Thurnia sphaerocephala</i> (Rudge) Hook. f.	Thurniaceae	Zaikori



**Table II.** Vegetable salt composition of the selected species (%)

Vegetable source	Carbonate %	Chloride %	Sulphate %	Sodium %	Potassium %
<i>Asplundia sarmentosa</i>	22.9	9.6	16.0	0.11	41.6
<i>Astrocaryum chamhira</i>	4.8	2.2	44.1	0.14	33.8
<i>Astrocaryum gynacanthum</i>	7.3	13.5	34.8	0.03	38.5
<i>Astrocaryum jauari</i>	8.3	10.5	22.0	0.03	36.1
<i>Astrocaryum sciophillum</i>	2.5	11.8	44.0	0.03	35.9
<i>Attalea maripa</i>	6.5	21.1	7.9	0.07	41.0
<i>Attalea racemosa</i>	5.4	20.3	19.9	0.04	31.7
<i>Bactris fissifrons</i>	8.9	2.2	39.5	0.04	42.6
<i>Bactris humilis</i>	4.8	10.6	23.2	0.39	37.7
<i>Chaunochiton lorantoides</i>	15.1	1.1	25.3	0.19	28.2
<i>Chrysophyllum sanguinolentum</i>	16.9	3.6	15.9	0.06	41.3
<i>Cyclanthus bipartitus</i>	18.7	6.5	19.4	0.05	29.4
<i>Ecclinusa bullata</i>	18.0	2.8	19.6	0.01	36.1
<i>Ecclinusa ulei</i>	17.2	3.2	32.6	0.03	34.2
<i>Geonoma macrostachys</i>	2.3	13.2	42.2	0.05	41.3
<i>Geonoma maxima</i>	8.2	4.5	34.7	0.10	33.5
<i>Gustavia hexapetala</i>	18.6	11.8	21.8	0.01	38.8
<i>Gustavia longifolia</i>	2.5	7.3	49.6	0.05	34.5
<i>Hyeronima alchorneoides</i>	29.4	2.3	12.8	0.02	37.8
<i>Lecythis pisonis</i>	7.2	17.4	21.3	0.01	39.2
<i>Lepidocaryum tenue</i>	10.5	8.5	21.8	0.06	32.7
<i>Manilkara bidentata</i>	8.8	6.7	34.6	0.03	35.0
<i>Mauritia flexuosa</i>	19.8	10.1	12.3	0.05	36.7
<i>Mauritiella armata</i>	21.3	6.3	17.2	0.02	30.4
<i>Oenocarpus batava</i>	10.9	9.7	30.5	0.01	35.2
<i>Oenocarpus mapora</i>	23.5	4.8	13.9	0.05	33.1
<i>Parkia pendula</i>	24.0	5.6	11.6	0.10	38.5
<i>Phenakospermum guyannense</i>	27.4	3.3	8.0	0.02	33.4
<i>Tapura guianensis</i>	15.6	3.2	23.7	0.06	38.6
<i>Thurnia sphaerocephala</i>	0.9	26.1	14.9	0.04	44.6