

ABSTRACT

Curry leaves (*Murraya koenigii*, *karapincha* in Sinhala) is a native plant to Sri Lanka, India and mainly to Indian subcontinent and is versatile in its use mainly as a spice and also considered as a leafy vegetable. From ancient times the plant is used in culinary as it is considered high in nutritive value. *Micromelum minutum* is another species of curry leaves mainly grows in the wild and have gone unnoticed from people, yet comprise of great medicinal values.

Proximate analysis and mineral content of the *Murraya koenigii* and *Micromelum minutum* of family Rutaceae were studied by standard methods. Moisture content was determined by oven drying method and moisture ranged from 54.67 to 75.47% in both curry leaves. Ash content was determined by using AOAC official methods and the ash percentages were below 3.00% for both the plant species. Total fat content was determined by Rose-Gottlieb method and range between 2.30 to 10.86%. Protein content was determined by using the Kjeldahl method and the protein content was in the range between 13.83 to 15.6% and the total carbohydrate was determined by the difference method and range between 1.3 to 11.22%. From the mineral content analysis of the four minerals Fe, Zn, Na and K, it was evident that Fe was highest with concentration range of 8.0 to 12.0 mg/100g while Na was found to be in least concentration in the range of 0.35 to 0.4 mg/100g.

The leafy vegetables under this study contain significant amount of essential mineral elements and nutrient molecules required for the maintenance of good nutritional status of a healthy individual.

Keywords: Curry leaves, Mineral composition, Proximate Analysis, Sri Lanka