CLAIMS:

1. A process to reduce the phorbol ester content of seed kernel of *Jatropha curcas* ~~seed kernel~~varieties containing phorbol ester, where~~which~~ kernel comprises an endosperm and a tegmen, by removing the tegmen from the endosperm~~.~~

~~2. The process of claim 1~~, comprising the steps of:

a) contacting at least one *Jatropha curcas* seed kernel with a chemical solution~~;~~

~~b) separating the tegmen from the endosperm; and~~

~~c) collecting the separated endosperm and optionally the tegmen.~~

~~3. The process of claim 1 or 2~~, wherein the chemical solution comprises one or more chemicals that act to loosen the tegmen around the endosperm; b) separating the tegmen from the endosperm; and c) collecting the separated endosperm and optionally the tegmen.

2~~4~~. The process of claim 1~~3~~, wherein the one or more chemicals are selected from the group comprising, alkalis, including alkali salts such as sodium hydroxide, magnesium hydroxide, potassium hydroxide and calcium hydroxide; acids, salts, such as sodium chloride, sodium carbonate and sodium bicarbonate; and oxidizing agents, such as hydrogen peroxide.

3~~5~~. The process of claim 2~~4~~, wherein the one or more chemicals are selected from the group comprising potassium hydroxide, sodium hydroxide, sodium bicarbonate and hydrogen peroxide.

4~~6~~. The process of any one of ~~the previous~~ claims 1 to 3, wherein the contacting includes mixing of the seed kernel with the chemical solution, preferably by rotation or shaking.

5~~7~~. The process of any one of ~~the previous~~ claims 1 to 4, further comprising a step of rinsing the kernels from step a) prior to step b).

68. The process of any one of ~~the previous~~ claims 1 to 5, wherein the contacting in step a) is for a period of at least 1, 5, 10, 15, 20, 25 or 30 minutes.

79. The process of any one of ~~the previous~~ claims 1 to 6, wherein step a) is performed at room temperature.

~~10. The process of any one of the previous claims, wherein the chemical solution comprises sodium bicarbonate and/or hydrogen peroxide.~~

811. The process of any one of ~~the previous~~ claims 1 to 7, wherein the chemical solution comprises at least 0.005% sodium bicarbonate and/or at least 0.025% hydrogen peroxide.

912. The process of any one of the previous claims, being an industrial scale process comprising the steps of:

a) contacting at least one *Jatropha curcas* seed kernel with a chemical solution by mixing for about 10-15 minutes;

b) separating the tegmen from the endosperm by washing with water over a sieve, wherein step a) and/or b) is performed in a rotary drum,~~;~~ and

c) collecting the separated endosperm and optionally the tegmen.

1013. The process of any one of the previous claims, wherein at least 10, 20, 30, 40, 50, 60, 70, 80 or 90% of the tegmen is removed.

~~14. The process of any one of the previous claims, wherein step a) and/or b) is performed in a rotary drum.~~

11~~15~~. The process of any one of ~~the previous~~ claims 1 to 10, wherein the phorbol ester content of the separated endosperm in step c) is at least 5, 10, 15, 20, 25 or 30% reduced compared to the kernel in step a).

12~~16~~. The process of any one of ~~the previous~~ claims 1 to 11, wherein the separated endosperm from step c) is further processed to extract oil and produce seed cake.

13~~17~~. The process of any one of ~~the previous~~ claims 1 to 12, wherein the separated tegmen from step c) is further processed into phorbol ester-containing products selected from the group comprising anti-microbial, anti-viral, anti-mollusc, anti-tumor and bio-pesticide agents.

14~~18~~. At least one *Jatropha curcas* seed endosperm~~kernel~~ with reduced phorbol ester content compared to the seed's kernel, wherein the tegmen has been removed from the kernel and the phorbol ester reduction is at least 5, 10, 15, 20, 25 or 30% w/w.

~~19. The at least one *Jatropha curcas* seed kernel of claim 18, produced by the process of any one of claims 1 to 15.~~

15~~20~~. *Jatropha curcas* seed cake ~~with~~ produced using seed endosperm, wherein the tegmen has been removed from the kernel and wherein the seed cake has a phorbol ester content reduced by at least 5, at least 10, at least 15, at least 20, at least 25 or by at least 30% w/w~~,~~ ~~wherein the cake has been produced using at least one seed kernel without its tegmen~~ compared to a seed cake made with the seed's kernel.

~~21. The *Jatropha curcas* seed cake of claim 20, produced by the process of claim 15.~~

~~22. At least one isolated *Jatropha curcas* seed tegmen, obtained by the process of any one of claims 1 to 14.~~

~~23. The at least one isolated *Jatropha curcas* seed tegmen of claim 22, wherein the tegmen has further been dried and powdered.~~

~~24. The isolated *Jatropha curcas* seed tegmen of claim 22 or 23 for use as an anti-microbial, anti-viral, anti-mollusc, anti-tumor or bio-pesticide agent.~~

~~25. Use of the at least one *Jatropha curcas* seed kernel of claim 18 or 19 for the production of oil and seed cake.~~

~~26. Use of the *Jatropha curcas* seed cake of claim 20 or 21 for the production of animal feed.~~

~~27. Use of the *Jatropha curcas* seed tegmen of claim 22 or 23 for the production of an anti-microbial, anti-viral, anti-mollusc, anti-tumor or bio-pesticide agent.~~

~~28. *Jatropha curcas* oil, isolated from the kernel of claim 18 or 19.~~

~~29. The process substantially as hereinbefore described with reference to Figure 6.~~