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Czech J. Foo

Miguel M.G., Ant M.D., Rohaim A.

L.G., Barroso J.(Stability of fried and sunflower o enriched with *TI* capitata essentia

Czech J. Food Sci., 32 (2014

The stability of olive and sunf domestic uses after frying cov only heating were evaluated i presence or absence of the c essential oil of Thymbra capi treatments consisted of sunflu olive oils either enriched with *T. capitata* oil or without it, he 180° C for 20 min, or frying steak at the same temperatur same period of time. In all as: peroxide, and *p*-anisidine val followed over time. The fatty : was estimated before heating well as at the end of the expe results showed that the type (as the type of treatment (fryir was determinant for the acid,

and *p*-anisidine values found presence of the essential oil a demonstrated to affect those depending on the type of the on the type of the treatment (heating). In contrast, the fatty did not change greatly.

Keywords:

vegetable oils; frying; heating

[fulltext]

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