American Journal of Food Technology
Year: 2010 | Volume: 5 | Issue: 5 | Page No.: 310-323
DOI: 10.3923/ajft.2010.310.323

Effect of Vegetable-Based Oil Blends on Physicochemical Properties of Oils During Frying

Alireza Serjouie, Chin Ping Tan, Hamed Mirhosseini and Yaakob Bin Che Man

Abstract: Frying performance of palm olein, sesame oil and canola oil and their b investigated by assessing the physicochemical changes (i.e., color, viscosity, Fr (FFA), Peroxide Value (PV), Anisidine Value (AV), TOTOX Value (TV), Polymer Co and specific extinction) of oils during deep-fat frying of potato chips. Six frying o refined, bleached and deodorized (RBD) palm olein (A), canola oil (C), RBD palm o oil (AB, 1:1 w/w), RBD palm olein/canola oil (AC, 1:1 w/w), sesame oil/canola oil w/w) and RBD palm olein/sesame oil/canola oil (ABC, 1:1:1 w/w/w) were conside independent variables. The physicochemical properties of the frying oils were sig ($p<0.05$) influenced by the type and concentration of the component oil(s). Amo frying oils, canola oil (C) generally exhibited the least chemical stability during th process and RBD palm olein (A) the highest.

[Abstract] [Fulltext PDF] [Fulltext HTML] [References] [View Citation] [Report

How to cite this article:

Serjouie, A., C.P. Tan, H. Mirhosseini and Y.B.C. Man, 2010. Effect of vegetabl blends on physicochemical properties of oils during deep-fat frying. Am. J. Foo 5: 310-323.

DOI: 10.3923/ajft.2010.310.323

URL: http://scialert.net/abstract/?doi=ajft.2010.310.323

COMMENT ON THIS PAPER

.

Full Name:

E-mail:

Comments:

Security Question:

2+5=?

2
7
5