عنوان مقاله:

Effect of atmosphere and vacuum condition on the physicochemical properties of canola oil during frying

محل انتشار:

اولین همایش الکترونیکی نوآوری در فراوری مواد غذایی (سال: 1391)

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خلاصه مقاله:

The aim of this study was to evaluation the effect of different frying condition include atmospheric and vacuum on some physicochemical properties (color properties, density, refract index, total polar and polymer compounds, viscosity, acid and peroxide value) of the oil during tenth day of process. In both condition chemical reaction was happened but with lower intensity in vacuum frying. It means in atmospheric frying oxidation and hydrolysis reaction was higher than vacuum frying, therefore density, refract index total polar and polymer compounds, viscosity, acid and peroxide value was higher in this condition than vacuum frying. According to this result vacuum frying at 115°C retain the oil quality and longer usage of oil in compare to atmospheric frying at 180°C.

کلمات کلیدی:

Atmospheric , vacuum , frying