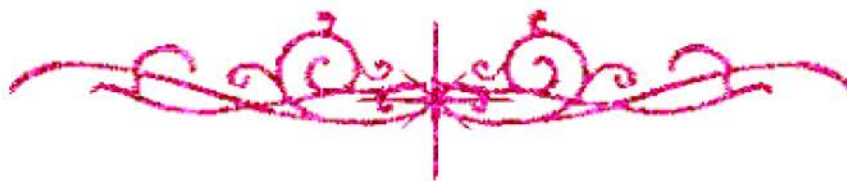


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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

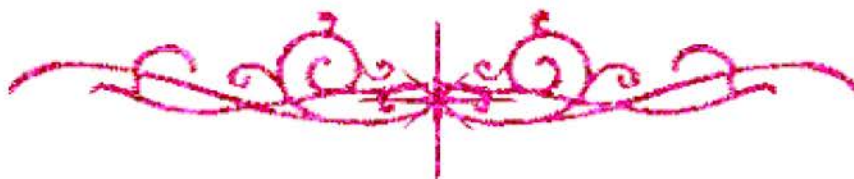
قسم

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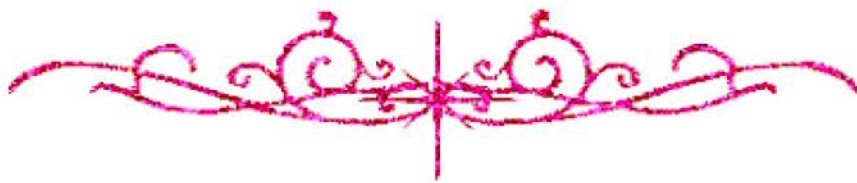
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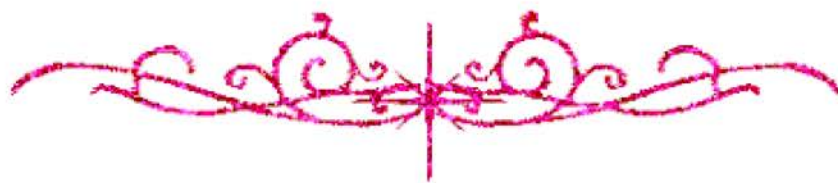


بعض الوثائق الأصلية تالفة





بالرسالة صفحات لم ترد بالأصل



***STUDIES ON SOME VEGETABLE
OILS***

BY

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B.Sc. (Food Sci. and Tech.) , Ain Shams University, (1979)

Thesis

**Submitted in Partial Fulfillment of the Requirements
for the Degree of Master of Agricultural Science**

in

(Food Technology)

**FOOD SCIENCE AND TECHNOLOGY DEPARTMENT
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ACKNOWLEDGEMENT

I would like to express my deep thanks to Dr. Mahmoud Mohammed Mostafa, professor and Head of Food Science and Technology Department, Faculty of Agriculture, Minufiya University, Shebin El-Kom for Suggesting the problem, his kind supervision and guidance throughout this work and unlimited helps during the arrangement preparation and writing of the manuscript.

The author also wishes to express his gratitude to Dr. Ali H- Rady, Professor of Food Sci., Radio Biology Dept.; Nucl. Res. Center, Atomic Energy Estab. for his supervision and guidance.

The authors also thanks Dr. A. Faried Associate Professor of Agricultural Biochemistry, Fac. Agric., Minufiya University for his help and advice during the course of this investigation .

ACKNOWLEDGMENT

The writer wishes to express his gratitude to the Chairman of Palm Oil Research and development Board for financially supporting this research work.

Also, sincere thanks and appreciations to **Dr. YUSOF BASIRON** Director-General, PORIM for his encouragement and support of this work.

Thanks are also extended to **Mr. Abdullah Bin Ariffin** and **Mr. Rasid M. Jaais** for their continuous help through this research work .

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1. INTRODUCTION

Customers always choose their foods according to their palatabilities and not for their nutritional values. Fat and oils play an important part in creating enjoyable foods. They usually impart excellent flavors which initially existed or formed during cooking process.

Fried potato has a good flavor compared to the plain boiled one. Accordingly frying is a quick process of cooking and usually render the food unique in flavor and other properties which having a great deal of consumer acceptance. The wide range of fried products which covered the market today are potato crisps having various flavor, expanded snack products with different textures and shapes Roasted nuts, pre-cooked french fries and fast foods. The oil "take-up" of these products can vary from 6% in the case of roasted nuts to nearly 40% in the case of potato crisps.

In products containing medium to high oil contents (15-35%) the oil will be significant in terms of the ultimate organoleptic and nutritional aspects. From the previous stated knowledge, it could be seen that the range of products and the different types of oil covered a wide area and the increasing

demand for many snack and other products necessitate to find out appropriate kind of oil or blend to satisfy the needs of the larger scale industrial applications. The world production of vegetable oils is assumed to continue rising in the future after having an increase of about 104.6% in the past two decades. This is due to the expectation that the world demand for oils and fats will increase from 89.12 million tonnes in 1993 to 132.01 million tonnes in 2005 (*Basiron and Abdullah, 1994*).

It is interesting to note that the share of palm oil in total world consumption of oils and fats increased steadily during the past two decades while soybean oils share was more or less declining (*Basiron and Abdullah, 1994*).

The widespread use of palm oil as an excellent cooking oil and also as vegetable shortening is well known.

Malaysian palm oil has become one of the leading vegetable oils consumed in Egypt. Because of its good quality and properties, palm oil products find wide application in many food items (*Mostafa et al., 1994*).

Frying is one of the major methods of food preparation in Egypt.

Palm olein contains about 1000 ppm of Vitamin E, one-third of which are tocopherols and two-thirds are the unsaturated