

CONTENTS

	page
LIST OF ABBREVIATIONS	
I. INTRODUCTION	1
II. REVIEW OF LITERATURE	5
1-Physical and chemical properties of soybean, sunflower and palm oils.....	5
2-Effect of heating and frying on physical and chemical properties of oils.....	7
3-Effect of heating and frying on the fatty acids composition.....	22
4-Effect of antioxidants on frying oils.....	27
5-Effect of storage on physical and chemical properties of oils.....	31
6-Survey on commercially frying oils	35
III. MATERIALS AND METHODS	39
I. Materials	39
II. Methods	39
A. Technological methods.....	39
1- Preparation of "Falafel" dough.....	39
2- Soybean oil with vitamin E.....	39
3- Frying Experiments	40
4- Storage Experiments.....	40
B. Survey.....	41
1- Market samples.....	41
a. Soya oil.....	41

b. sunflower oil.....	41
c. Palm oil.....	41
2- Survey of commercially used frying oils.....	42
C. Analytical procedures.....	42
IV. RESULTS AND DISCUSSION	44
I.The physical and chemical properties of soybean, sunflower and palm oils.....	44
II.Effect of heating and frying on physical and chemical properties of oils	46
1- Refractive index.....	46
2- Iodine value	47
3- Acid value.....	51
4- Peroxide value.....	53
5- Thiobarbituric acid (TBA) value	56
6- Anisidine value	58
7- Total oxidation.....	60
8- Color absorbance.....	62
at 234 nm	
at 450 nm	
III.Effect of Heating and frying on fatty acids composition	66
IV.Effect of storage conditions on the stability and fatty acids composition of soybean, sunflower and palm oils	74
A: Acidity.....	74
B: Iodine value.....	76
C: Peroxide value.....	76

D: Thiobarbituric acid (TBA) value	79
E: Anisidine value.....	81
F: Total oxidation.....	81
G: Refractive index	84
H: Color absorbance	84
I : Fatty acids composition	88
V. Survey of commercially used frying oils	95
VI. Survey for determination the quality of some local and imported soybean, sunflower and palm oils.	102
V. SUMMARY AND CONCLUSION	114
VI. REFERENCE	117
VII. ARABIC SUMMARY	