



2003

Oils, by-products and derivatives

CHARACTERIZATION AND QUALITY OF EDIBLE OILS,
SUBPRODUCTS AND DERIVATIVES

DESCRIPTION

- Characterization of oils from traditional and non-traditional seeds, olive and fish according to international standard: AOCS, IUPAC, IOC
- Determination of minor compounds in vegetable oils: tocopherols, phospholipids, waxes, carotenes, chlorophylls, biophenols in olive oil, phosphorous content, etc
- Quality and deterioration of oils: classical indexes (peroxide value, anisidine value, acidity), oxidative stability by Rancimat, antioxidants
- Characterization of subproducts and derivatives: lecithin, waxes, etc
- Quantification of triglycerides, fatty acids, trans fatty acids, omega 3-FA
- Development of analytical techniques to characterize and evaluate the quality of oils
- Development of oleogels

CONTACT US

Office of Technology Transfer

✉ ott@plapiqui.edu.ar

🌐 plapiqui.edu.ar/ott

☎ +54 291 4037200 - Int 217/214

📱 +54 9 291 4261644