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# Oils, by-products and derivatives

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CHARACTERIZATION AND QUALITY OF EDIBLE OILS,  
SUBPRODUCTS AND DERIVATIVES

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## 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