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Polymorphic Behavior of Palm Oil and Modified Pa

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Refined, bleached and deodorized palm oil, its purified palm triacyl olein (PO), palm stearin (PS) and high melting palm stearin (HMPS randomized palm oil (RP) and its high melting randomized palm ste were solidified at 5°C and kept isothermally at 10, 20 and 30°C for diffraction showed that PTG was in β' form crystals, while palm oil and β' forms at 5°C. In HMPS and HMRPS, the higher percentage was observed with a higher content of trisaturated triacylglycerols at temperature. RP transformed from β' to the intermediate form crystals storage. Other fats were stable in β' form crystals. Palm oil, RP, H exhibited long-spacing values between those of tripalmitin and tristearin

modifications, respectively. This confirms that palm oil and its modified chain-length conformation.

Keywords: [fractionation](#), [interesterification](#), [olein](#), [palm oil](#), [polymorphic stearin](#)

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