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# **Czech J. Food Sci.**

**D. Lukešová, J.**

**Dostálová, E. Abd El-**

**Mohamed Mahmoud, M.  
Svárovská:  
Oxidation Changes of  
Vegetable Oils during  
Microwave Heating**

Czech J. Food Sci., 27 (2009): S178-S181

Oxidation changes of different types of vegetable oils were studied during microwave heating. Samples of vegetable oils (rapeseed, sunflower, soybean and corn oil), commercially available at the market in the Czech Republic, were heated in a microwave oven. Parameters as peroxide value, conjugated dienes and trienes levels were determined in oil samples before and after heating in the period from 3 to 30 minutes.

**Keywords:**

microwave heating; peroxide value; conjugated dienes and trienes; vegetable oils

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