

<b>Food Scien</b>	ice and Technology FSTI	International, Tok
Available Issues   Jap	anese	
Author:	ADVAN	VCED Volume Page
Keyword:	Sear	ch
	Add to Favorite/Citation Articles Alerts	Add to Favorite Publications

**<u>TOP</u>** > <u>Available Issues</u> > <u>Table of Contents</u> > Abstract

## Food Science and Technology International, Tokyo

Vol. 2 (1996), No. 3 pp.146-149

## Determination of Palmitic Acid, Oleic Acid and Line Infrared Transflectance Spectroscopy in Edible Oils

Jin-hwan HONG<sup>1)</sup>, Sakiyo YAMAOKA-KOSEKI<sup>1)</sup> and Kyoden

1) Research Institute for Food Science, Kyoto University

(Received: September 27, 1995)

Near-infrared (NIR) transflectance spectroscopy scanning from 11 applied for the determination of palmitic acid ( $C_{16:0}$ ), oleic acid ( $C_{18:2}$ ), the major fatty acids in edible oils. Edible oil samples were 95 and 46 samples as a calibration and a prediction set, respectively regression equations (MREs) established for the calibration set bet analyzed by gas chromatography (GC) and the NIR raw spectral d correlation coefficients of 0.996, 0.989 and 0.993 for  $C_{16:0}$ ,  $C_{18:1}$  The best MREs were established with the NIR raw spectral data 1 2140 and 2180 nm. The Fourier transform mid-infrared spectra of

 $C_{18:1}$  and  $C_{18:2}$  supported the belief that the absorptions at these w attributed to the  $CH_2$  of the straight carbon chain and the C=C of t acid. Standard errors of predictions between the data calculated fr the reference data analyzed by GC for the prediction samples wer 2.011%, and the correlation coefficients between those were large  $C_{18:1}$  and  $C_{18:2}$ , respectively. The obtained results indicate that the potentially be used as a nondestructive analysis method for the purj determination of  $C_{16:0}$ ,  $C_{18:1}$  and  $C_{18:2}$  in edible oils.

Keywords: near-infrared spectroscopy, nondestructive analysis, fa

[PDF (462K)] [References]

Downlo

To cite this article:

Jin-hwan HONG, Sakiyo YAMAOKA-KOSEKI and Kyoden Y Determination of Palmitic Acid, Oleic Acid and Linoleic Acid Transflectance Spectroscopy in Edible Oils *FSTI*. Vol. 2, 146

doi:10.3136/fsti9596t9798.2.146