



Analize chimice ale unor uleiuri comerciale tip amestec și importanța lor în alimentație

DOROBANȚU Paula Ioana – USAMV Iasi

To obtain the mixt oils (commercial coupage) there are used constituents with different origins, each of them having different prices (some high prices, other low prices), with specific alimentary proprieties, in certain quantities. By the coupage process (mixture), each type of oil offers certain contribution, resulting a beneficial and balanced oil for consumption. The producing of these oils have the purpose to obtain ideal percentage between polyunsaturated fat acids, monounsaturated fat acids and other constituents and, also, consequences the price. The alimentary oils are obtained from different seeds (sun flower, soy, corn germ, rape, grapes, cotton, sesame) or fruits (oilves, walnuts, peanuts, coconuts), according to special technologies. In all these oils, unsaturated fat acids are found in form cis-cis.