



## Optimization of the nutritional optimal report of saturated and nonsaturated fat acids in ecological edible oils

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The importance of the edible oil consumes outcomes of the content of lipids and glycerides with high biological value. The best report  $\omega 6/\omega 3$  is 5:1. The research implies the study of the corn and palm oils, coconut, ground nuts and olive oils for establishing the content of fat saturated and non saturate acids as well as the best nutritional report saturated/nonsaturared fat acids. The experimental component of the paper aims to compare the quantities of vegetal oil obtained from vegetables and fruits with the vegetal oil obtained from primary oleaginous materials as well as the content of saturated and non saturated fat acids which are influencing the quality of the nutritional value of the edible oils. (Blec, N., 2005). Depending on the extraction efficiency of the oil obtained from vegetables and fruits it will be established the production effectiveness of these products as finite goods. The research team will estimate if the nutritional value of the oils extracted of vegetables and fruits can constitute a transfer of technological innovation towards the industrial production process of these types of primary materials, specifying the achievement conditions.