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# INFLUENCE OF SEEDS ROASTING CONDITIONS ON THE CONTENT OF SESAMOL IN SESAME OIL

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**Abstract:** Sesame seeds are characterized by high amount of fats, which are contributing to 50% of seed mass. Additionally, sesame is a source of numerous essential amino acids, as well as lignans and tocopherols. Sesame oil, produced from roasted sesame seeds, exhibit an extraordinary antioxidant activity and is one of the most stable vegetable oils. Most of the pro-health properties are attributed to lignans, present in the sesame oil. These substances can be divided into two groups: found naturally in the oil and resulting from production of the oil. Sesamol, belonging to the second group is the compound recognized as the most important ingredient of sesame oil. Sesamol content in sesame oils varies greatly – depends on oil production method, seeds origin and sesame seeds roasting conditions[1,2].

**Keywords:** Sesame oil, sesamol, voltammetry, chromatography

## References

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