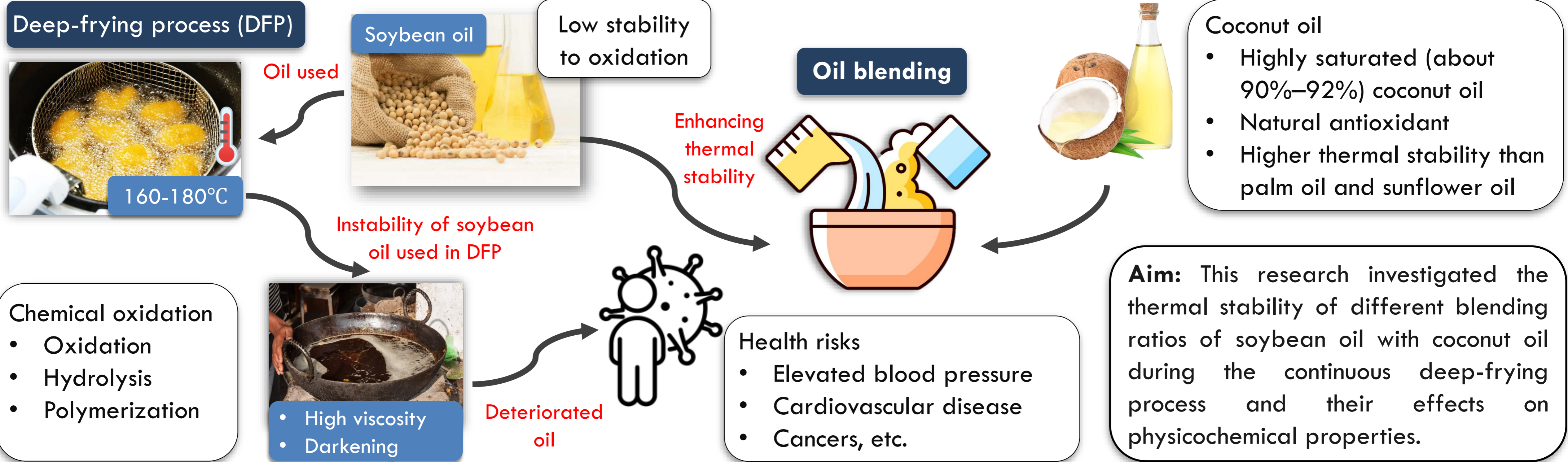


Thermal stability of blending soybean oil with coconut oil during continuous deep-frying of banana chips

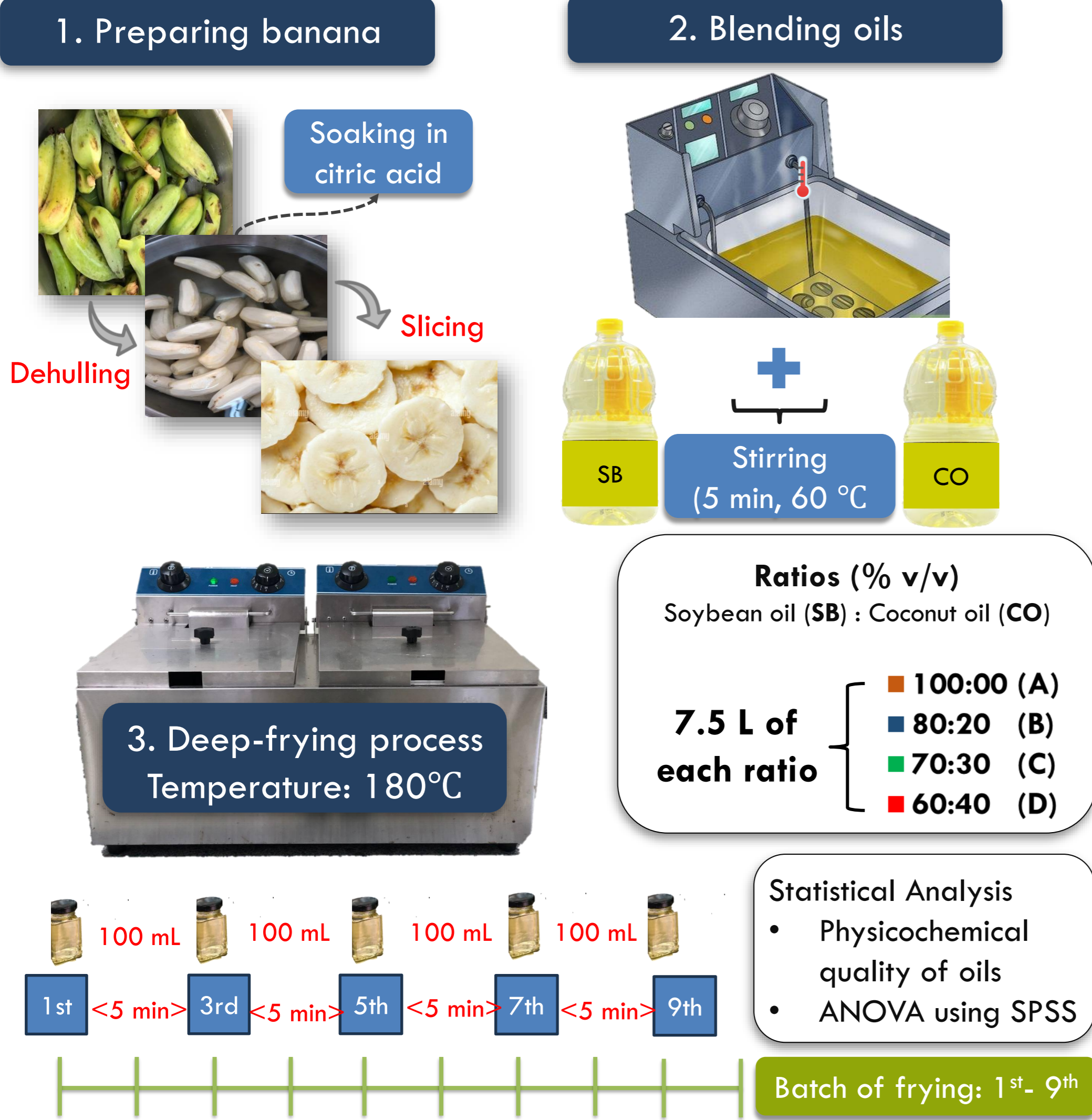
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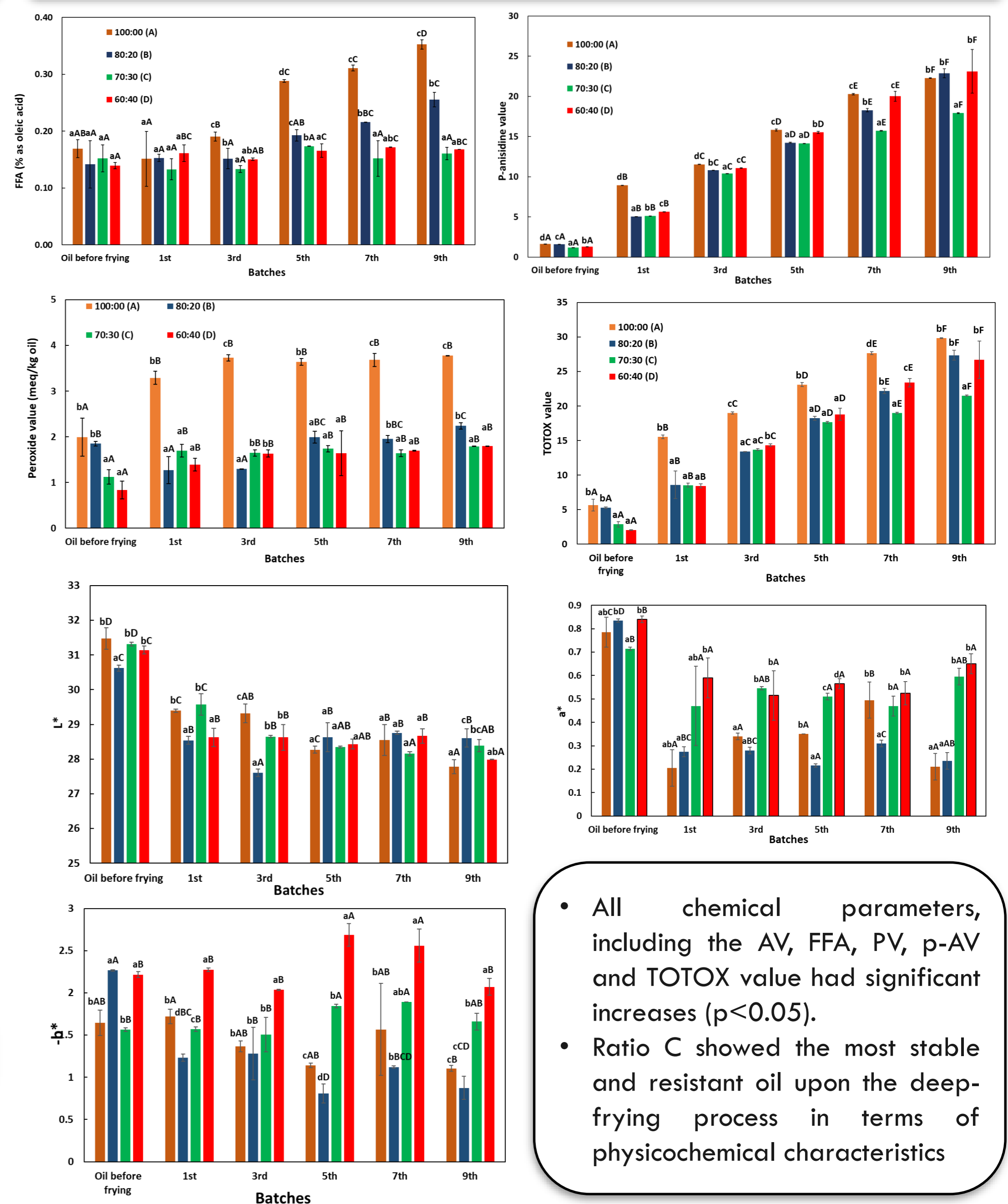
INTRODUCTION



METHODS



RESULTS



CONCLUSION AND RECOMMENDATIONS

- Blending highly unsaturated soybean oil with coconut oil could enhance its thermal stability.
- Ratios 70:30 (% v/v) of soybean oil blended with coconut oil exhibited good thermal stability during deep-frying.
- Further studies should investigate the shelf-life of the oil and product.
- Other chemical properties of the oil, including total polar compound and fatty acids composition should be further addressed.

References

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- Patil, R. S., Waghmare, J., & Annapure, U. (2023). Comparative assessment of the frying performance of palm olein and sunflower oil during deep-fat frying of Indian battered food products. *Journal of Agriculture and Food Research*, 14, 100778. <https://doi.org/10.1016/j.jafr.2023.100778>