

SPK Consultancy Services

Specialists in Oils, Fats, Food Antioxidants and Frying Technologies

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Certificate of Analysis Report

Three oil samples described as 1. Nutridan marked "Before use" (A), 2. Nutridan marked "After baking buns" (B), and 3. Nutridan marked "After baking long-term raising bread" (C) were submitted for determination of fatty acid composition by Capillary Column Gas Chromatography. The content of polymers in these samples was determined by high performance size-exclusion chromatography.

Fatty Acid Composition (% weight)

Carbon Number	A	B	C
C16:0	5.4	6.9	7.8
C18:0	2.6	2.5	2.6
C18:1 all cis	40.1	37.4	37.5
C18:2 all cis	21.5	23.3	26.3
C18:3 all cis	29.2	28.0	24.9
Total trans	0.3	0.3	0.2
Others	0.9	1.6	0.7
Polymers (%)	0.24	0.32	0.36