

SPK Consultancy Services

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The data clearly show that there are no major changes in the content of C18:3, alpha linolenic acid (omega-3) during the baking process of the buns. Also, there is no significant change in the formation of neither trans fatty acids nor polymers during the baking of food products. Moreover, it can be seen that this oil shows no appreciable change in the ratio of omega-6 to omega-3 fatty acids during the baking of foods.



Dr S P Kochhar (MSc, PhD)

Managing Director