

## **SPK Consultancy Services**

**Specialists in Oils, Fats, Food Antioxidants and Frying Technologies**

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### **Certificate of Analysis Report**

Four oil samples described as 1. Nutridan Code IF 201, marked "Before use" (A), 2. Nutridan Code IF 201, marked "After frying vegetables" (B), 3. Nutridan Code IF 201, marked "After frying fish" (C), and 4. Nutridan Code IF 201, marked "After frying pork" (D) 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)**

<b>Carbon Number</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>
C16:0	5.0	5.0	5.1	5.9
C18:0	2.9	2.8	2.9	3.4
C18:1 all cis	43.2	42.9	43.6	43.8
C18:2 all cis	18.3	18.1	18.0	17.9
C18:3 all cis	27.9	27.9	27.0	25.9
C20:1 all cis	0.9	0.9	1.0	1.0
Total trans	0.7	0.8	0.8	0.8
Others	1.1	1.6	1.6	1.3
<b>Polymers (%)</b>	0.23	0.12	3.06	3.65