

EFFECT OF DIFFERENT HOMOGENIZATION TREATMENT ON THE QUALITY AND STABILITY OF TEASEED OIL DURING THE PRECIPITATION AND ST

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ABSTRACT

TEASEED OIL IS PREPARED FROM TEASEEDS BY PRESSING FIRST AND THEN PRECIPITATING IN ROOM TEMPERATURE. THE PURPOSES OF PRECIPITATION ARE TO ELIMINATE THE IMPURITIES OF TEASEED OIL, MAKE TEASEED OILS CLEARER, IMPROVE ITS APPEARANCE AND RAISE MARKETING COMPETITION. THE PRECIPITATION PERIOD WILL TAKE ONE OR TWO MONTHS. HOWEVER, IN THE PRECIPITATION PERIOD, THE ACID VALUE, PEROXIDE VALUE AND THE COLOR OF TEASEED OIL HAS STRIKING CHANGES. THE STUDY TAKES HOMOGENIZATION TREATMENT TO BREAK GEL OF TEASEED OIL, AND SHORTEN FLOATING TIME OF GEL AND PRECIPITATION PERIOD. FOR THE REASONS, THE RESEARCHING DIRECTIONS ARE HOW TO SHORTEN THE TEASEED OIL PRECIPITATION PERIOD AND IMPROVE PRECIPITATION TREATMENT TO PREVENT THE QUALITY OF TEASEED OIL FROM DETERIORATION. TAKING VARIOUS HOMOGENIZATION, DEHYDRATION TREATMENT AND PRECIPITATION CONDITIONS TO INVESTIGATE THE CHANGES OF THE QUALITY OF THE TEASEED OIL. AFTER THE TEASEED OIL WERE STORED AT LOW TEMPERATURE (5 ± 1) FOR 24 HOURS, IMPURITIES CAN BE EFFECTIVELY REMOVED. DEHYDRATION, HOMOGENIZATION, AND LOW TEMPERATURE STORAGE CAN SHORTEN PRECIPITATION PERIOD AND DECREASE THE CHANGES OF ACID VALUE, PEROXIDE VALUE, VISCOSITY AND L,A,B VALUE. THIS METHOD REDUCES THE TEASEED OIL DETERIORATION. ALTHOUGH HOMOGENIZATION CAUSES A LITTLE DETERIORATION, IT SHORTENS IMPURITY PRECIPITATION PERIOD TO 15 THROUGH 30 DAYS THAT IS FASTER THAN THE TRADITIONAL PRECIPITATION OF 1 THROUGH 2 MONTHS, AND CONSEQUENTLY EXTENDS THE SHELF LIFE. THEREFORE, DEHYDRATION, HOMOGENIZATION, AND LOW TEMPERATURE PRECIPITATION TREATMENT WILL LOWER THE QUALITY DETERIORATION OF TEASEED OIL DURING PRECIPITATION AND STORAGE PERIOD.

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