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Sometimes the crude oil is alkali treated more than once to meet the refined oil specification on FFA and/or color. The excess alkali or stronger alkali can attack the neutral

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triglyceride molecules in the oil (in addition to the f4 Practical Guide to Vegetable Oil Processing FFA), forming diglycerides.

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Vegetable oils, or
vegetable fats, are oils
extracted from seeds,
or less often, from
other parts of fruits.

Like animal fats,

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vegetable fats are mixtures of triglycerides. Soybean oil, rapeseed oil, and cocoa butter are examples of fats from seeds. Olive oil, palm oil, and rice bran oil are examples of fats from other parts of fruits. In common usage, vegetable oil may refer exclusively to ...

**Vegetable oil -
Wikipedia**

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background report and
AP-42 Section 9.11.1,
Vegetable Oil
Processing. 11. Place
and Date Cargill,
Incorporated River
Road, Box . 2309
Fayetteville, North
Carolina 28302 August
2, 1995 . 111.

Attendees
NationaPOilseed
Processors Association
David C. Ailor Director
of Regulatory Affairs

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Look for organic and “expeller pressed” on the label as well.

Change your cooking habits. Deep fat frying hardly ever happens for us. I might fry chicken a couple of times a month and now instead of the chicken bobbing in oil I use just enough to bring the oil about halfway up the sides.

5 Reasons to Quit

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The other problem with vegetable oil is that it's highly refined, meaning, it's been stripped down and uber-processed.

Chemical solvents are used to help extract the oil from the nut or seed. The processing is done at high temperatures, leaving you with a product that's unstable and highly susceptible to

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Processing **Best and Worst Cooking Oils – Tasting Page**

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Gupta. The rise of the
Internet and all
technologies related to
it have made it a lot
easier to share various
types of information.

Unfortunately,

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sometimes the huge amount of information available online is a curse rather than a blessing: many websites just do not seem to bother with proper ...

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...

Vegetable oils are therefore extracted close to the consumer.

As a pre-treatment,

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oilseeds are cleaned, possibly de-hulled, reduced, heat-treated, and flocculated. The oil of all oil fruit can be press-extracted; oilseeds can be solvent extracted. The press and extraction meal from seed oil production is usually used as fodder.

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