



Application of blended oil containing coconut oil and peanut oil as frying oil with high stability to heating

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Peanut oil contains high unsaturated fatty acid. It is susceptible to oxidation. Coconut oil contains high saturated fatty acid. This oil has high oxidative stability. The objectives of this work were to (1) produce blended oil containing coconut oil and peanut oil by cold extraction and (2) study stability of blended oil during heating at 80°C for 1 month. Peroxide value, free fatty acid and antioxidant activity were determined every week. Blended oil was produced by incubating the mixture of coconut milk and emulsion of peanut seed at room temperature for 24 hr. Blended oil yield was obtained to be ~15%. It found that peroxide value, free fatty acid of blended oil during storage at 80 n°C for 30 days were slight increase while this value of peanut oil were rising rapidly. The result clearly showed blended oil with optimally saturated/unsaturated fatty acid ratio has higher oxidative stability than peanut oil. Moreover, The blended oil has proper fatty acid composition for nutrition.

Keywords: blends oil between Peanut oil and coconut oil; cold extraction method